

Food Preservation Resources

The National Center for Home Food Preservation

<http://www.uga.edu/nchfp/>

Provides research-based recommendations for most methods of home food preservation.

USDA Complete Guide to Home Canning, 2009 revision

http://www.uga.edu/nchfp/publications/publications_usda.html

This home canning guide is downloadable from the above site. The 2009 *Complete Guide to Home Canning* is also being sold in print form by Purdue Extension: The Education Store

<http://www.extension.purdue.edu/store/>

So Easy To Preserve \$18.00.

<http://www.uga.edu/setp/>

This book contains the latest U.S. Department of Agriculture recommendations for safe food preservation. This 375-page book contains over 185 tested recipes, along with step by step instructions and in-depth information for both the new and experienced food preserver.

An **instructional demonstration DVD** is also available, \$39.95. The DVD contains eight shows (20 to 35 minutes each) which provide a discussion of preservation principles and how-to demonstrations of methods.

Freezing Convenience Foods that you've prepared at home

<http://extension.oregonstate.edu/catalog/pdf/pnw/pnw296.pdf>

Provides information on preparing foods for freezing, freezer storage, from freezer to table, foods that don't freeze well, along with recommendations for freezing specific foods.

Canning Seafood

<http://extension.oregonstate.edu/catalog/pdf/pnw/pnw194.pdf>

Canning is a popular method for preserving seafood. This publication provides research based packing and processing guidelines to assure safety.

Preserving Garlic, Olives, Peppers and Nuts

http://www.uga.edu/nchfp/publications/publications_uc_davis.html

Four publications from University of California at Davis provide details of safe preservation of specialty items.

Preservation: Canning, Freezing, Drying

http://www.clemson.edu/extension/hgic/food/food_safety/preservation/

Forty downloadable documents on food preservation.

UNL Food: Home Food Preservation

<http://food.unl.edu/web/preservation/home>

Resources on canning, freezing and drying foods.