

Resources for Food Preservation

The **National Center for Home Food Preservation** website is a very comprehensive resource which provides user-friendly, current, research-based recommendations and recipes for most methods of home food preservation. Guidelines are provided on how to can, freeze, dry, cure and smoke, ferment, pickle, and store foods. The site also includes tested recipes for making jams and jellies. A variety of formats are available: videos, slideshows, tutorials, and printed materials. Some Spanish-language materials are also available. www.uga.edu/nchfp/

So Easy to Preserve is a NCHFP publication available as a comprehensive book of tested recipes and as a set of demonstration DVDs. See descriptions and order materials online at www.soeasytopreserve.com. A copy of the DVD has been donated by the Washington County UW-Extension Family Living Program to the West Bend Library; members of the Washington County Library system can access the DVD through their local libraries.

A **Community Kitchen** is a great place to efficiently process large quantities of food. Find several listings at this website: <http://www.culinaryincubator.com/maps.php?state=WI>, or here

Farm Market Kitchen

Algoma, WI

www.farmmarketkitchen.com

920-487-9750

Watertown Farm Market Kitchen

Watertown, WI

www.watertownfarmmarketkitchen.com

920-342-7275

The Cannery - Oneida Tribe of Indians of WI

Oneida, WI

<http://www.oneidanation.org/tsyunhehkwa/>

On the right sidebar, click Tsyunhehkwa, then Cannery.

920-869-4379 Cannery

If you call with questions before you start food preservation (canning, freezing, dehydrating), you're more likely to end up with a tasty, food-safe product—and avoid wasted effort and food. Several Certified Master Food Preserver Volunteers are available at the UW-Extension Office of Washington County. Please call the Family Living Department at 262-335-4479.



Pressure Canner Testing – An accurate dial is essential for safe pressure canning: it helps to ensure proper canning temperatures are reached. The pressure canner gauge should be tested for accuracy and the lid should be inspected each year. This free service is offered by the UW-Extension Office in Dodge County, County Administration Building, 127 E. Oak Street, Room 108, Juneau, WI 53039. Plan to leave the equipment and the Extension staff will call you when it's ready. If you need results in less than 24 hours, please call them at 920-386-3790 to schedule an appointment.

Elevation – to ensure you follow the correct processing time with a pressure canner, check the elevation of where the food is being processed. See Other Resources / Check your Elevation under <http://www.foodsafety.wisc.edu/preservation.html>