

**Cornell Cooperative Extension**  
**HOME FOOD PRESERVATION RESOURCE LIST**  
**Recommended for New York State – 2019**

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 Addresses verified in March 2019.

Links appearing to have a space actually contain an underline.  
 Adobe Acrobat is required to open many of these documents. Web addresses are subject to change.

\*\* indicates Power Point or Video, suitable for teaching.

When searching for information on the internet, search for research-based information from Cooperative Extension sites affiliated with Land Grant Universities, as there is much information that is dubious.

**GENERAL RESOURCES**

<b>National Center for Home Food Preservation (NCHFP) Website</b> <a href="http://nchfp.uga.edu/">http://nchfp.uga.edu/</a>
<b>So Easy to Preserve, new 6<sup>th</sup> Edition</b> , University of Georgia, Cooperative Extension, 2014 (Order book for \$ 20. Bulk rate for 12 or more books, \$18.00) <a href="http://setp.uga.edu/6thed SETP orderform sept2015.pdf">http://setp.uga.edu/6thed SETP orderform sept2015.pdf</a>
<b>Botulism</b> , 4 pages, Colorado State University, 2012 <a href="http://extension.colostate.edu/topic-areas/nutrition-food-safety-health/botulism-9-305/">http://extension.colostate.edu/topic-areas/nutrition-food-safety-health/botulism-9-305/</a>
<b>Approximate pH of Food and Food Products</b> , 13 pages, FDA, 2003 <a href="http://webpal.org/SAFE/aaarecovery/2_food_storage/Processing/lacf-phs.htm">http://webpal.org/SAFE/aaarecovery/2_food_storage/Processing/lacf-phs.htm</a>
<b>Elevation Finder:</b> <a href="http://www.freemaptools.com/elevation-finder.htm">http://www.freemaptools.com/elevation-finder.htm</a> Type address in the Enter a Location box. Then follow directions printed below map OR ask your smart phone
<b>Table of Temperatures for Food Preservation</b> , 1 page, NCHFP <a href="http://nchfp.uga.edu/how/general/food_pres_temps.html">http://nchfp.uga.edu/how/general/food_pres_temps.html</a>
<b>Table of Boiling Water Temperatures at Different Altitudes</b> , 1 page, NCHFP <a href="http://nchfp.uga.edu/how/general/boil_water_chart.html">http://nchfp.uga.edu/how/general/boil_water_chart.html</a>
<b>Cost of Preserving and Storing Food</b> , 7 pages, Colorado State, 9/2008 <a href="http://extension.colostate.edu/topic-areas/nutrition-food-safety-health/cost-of-preserving-and-storing-food-8-704#top">http://extension.colostate.edu/topic-areas/nutrition-food-safety-health/cost-of-preserving-and-storing-food-8-704#top</a>
<b>Canning and Freezing Questions and Answers</b> , Penn State University <a href="https://extension.psu.edu/canning-and-freezing-questions-and-answers#section-0">https://extension.psu.edu/canning-and-freezing-questions-and-answers#section-0</a>
<b>Judging Home Preserved Foods</b> , 105 pages, NCHFP <a href="http://nchfp.uga.edu/publications/nchfp/tech_bull/0Judging_Preserved_full.pdf">http://nchfp.uga.edu/publications/nchfp/tech_bull/0Judging_Preserved_full.pdf</a>
<b>Keeping Food Safe During an Emergency</b> , FSIS, USDA, 2013 <a href="https://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets/emergency-preparedness/keeping-food-safe-during-an-emergency/CT_Index">https://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets/emergency-preparedness/keeping-food-safe-during-an-emergency/CT_Index</a>
<b>Ball Blue Book Guide to Preserving (37<sup>th</sup> Edition)</b> , Walmart, Amazon, etc. <b>Ball Complete Book of Home Preserving</b> , Amazon, Barnes and Noble, etc.

**CANNING RESOURCES – see also GENERAL RESOURCES**

<p><b>**Canning Foods at Home: The Basics</b>, Power Point Slide Show, NCHFP  <a href="http://nchfp.uga.edu/multimedia.html">nchfp.uga.edu/multimedia.html</a></p>
<p><b>**Pressure Canning and Canning Low Acid Foods at Home</b>, Power Point Slide Show, National Center for Home Food Preservation  <a href="http://nchfp.uga.edu/multimedia.html">nchfp.uga.edu/multimedia.html</a></p>
<p><b>How to: Home Food Preservation</b>, Judy Price, CCE Home Food Preservation expert for Tractor Supply, Summer 2013 article  <a href="https://www.tractorsupply.com/out-here_issues_2013-summer_home-food-preservation.html">https://www.tractorsupply.com/out-here_issues_2013-summer_home-food-preservation.html</a></p>
<p><b>**Video</b> <a href="https://youtu.be/rqla7SBeTPU">https://youtu.be/rqla7SBeTPU</a></p>
<p><b>Complete Guide to Home Canning, USDA, 2015 edition</b>  <a href="http://nchfp.uga.edu/publications/usda/GUIDE01_HomeCan_rev0715.pdf">http://nchfp.uga.edu/publications/usda/GUIDE01_HomeCan_rev0715.pdf</a>  <b>“Selecting, Preparing and Canning Tomatoes and Tomato Products”</b>  <a href="http://nchfp.uga.edu/publications/usda/GUIDE03_HomeCan_rev0715.pdf">http://nchfp.uga.edu/publications/usda/GUIDE03_HomeCan_rev0715.pdf</a>  <b>“Preparing and Canning Fruit and Fruit Products”</b>  <a href="http://nchfp.uga.edu/publications/usda/GUIDE02_HomeCan_rev0715.pdf">http://nchfp.uga.edu/publications/usda/GUIDE02_HomeCan_rev0715.pdf</a>  <b>“Selecting, Preparing, and Canning Vegetables and Vegetable Products”</b>  <a href="http://nchfp.uga.edu/publications/usda/GUIDE04_HomeCan_rev0715.pdf">http://nchfp.uga.edu/publications/usda/GUIDE04_HomeCan_rev0715.pdf</a>  <b>“Preparing and Canning Poultry, Red Meats, and Seafoods”</b>  <a href="http://nchfp.uga.edu/publications/usda/GUIDE05_HomeCan_rev0715.pdf">http://nchfp.uga.edu/publications/usda/GUIDE05_HomeCan_rev0715.pdf</a></p>
<p><b>Canning Fruits, Tomatoes and Vegetables</b>, 6 pages Cornell  <b>Handy Reference for Canning Fruits</b>  <b>Handy Reference for Canning Vegetables</b>  <a href="http://ccesaratoga.org/nutrition-food/food-preservation">http://ccesaratoga.org/nutrition-food/food-preservation</a>          Scroll down left column to <b>Extension Fact Sheets</b></p>
<p><b>Tips on Selecting Pressure Canners</b>, NCHFP, 2 ½ minute video  <a href="http://nchfp.uga.edu/video/pressure_canners.html">nchfp.uga.edu/video/pressure_canners.html</a></p>
<p><b>Using and Caring for Your Pressure Canner</b>, 16 pages, PNW  <a href="http://extension.oregonstate.edu/lane/sites/default/files/images/pnw0421.pdf">http://extension.oregonstate.edu/lane/sites/default/files/images/pnw0421.pdf</a></p>
<p><b>Presto Pressure Canner Tester 81288</b>          Call Customer Service, 1-800-877-0441, M – F, 9:00 a.m. - 5:00 p.m. est, ask for Shelley Peterson. Testers will only be sold to Extension Educators not \$89.99 (includes shipping, yearly testing and repair.) May send entire unit to have more than gauge tested. Must include physical address (not P.O. Box #) and phone number.</p>
<p><b>Canners and Canning Methods that are Not Recommended</b>  <a href="https://extension.psu.edu/canners-and-canning-methods-that-are-not-recommended">https://extension.psu.edu/canners-and-canning-methods-that-are-not-recommended</a></p>
<p><b>Burning Issue: Canning in Electric Multi-Cookers</b>, NCHFP 2017  <a href="http://nchfp.uga.edu/publications/nchfp/factsheets/electric_cookers.html">http://nchfp.uga.edu/publications/nchfp/factsheets/electric_cookers.html</a></p>
<p><b>Microwave Pressure Cookers</b>, 1 page, Penn State Extension  <a href="https://extension.psu.edu/canning-and-freezing-questions-and-answers#section-5">https://extension.psu.edu/canning-and-freezing-questions-and-answers#section-5</a></p>
<p><b>Canning in Pressure Cookers</b>, 1 page, NCHFP  <a href="http://nchfp.uga.edu/publications/nchfp/factsheets/pressurecookers.html">http://nchfp.uga.edu/publications/nchfp/factsheets/pressurecookers.html</a></p>
<p><b>Canning on Smooth Cooktops</b>, 1 page, NCHFP  <a href="http://nchfp.uga.edu/publications/nchfp/factsheets/smoothtops.html">http://nchfp.uga.edu/publications/nchfp/factsheets/smoothtops.html</a></p>

<p><b>Guidelines of using an Atmospheric Steam Canner for Home Food Preservation</b>, 1 page, NCHFP  <a href="http://nchfp.uga.edu/publications/nchfp/factsheets/steam_canners.html">http://nchfp.uga.edu/publications/nchfp/factsheets/steam_canners.html</a></p>
<p><b>Guidelines for Safe Canning of Acid Foods in a Steam Canner</b>, 5 pages, U of California, 9/2017  <a href="http://anrcatalog.ucanr.edu/pdf/8573.pdf">http://anrcatalog.ucanr.edu/pdf/8573.pdf</a></p>
<p><b>Home Preserving Pumpkins</b>, 2 pages, U of Georgia  <a href="http://nchfp.uga.edu/tips/fall/pumpkins.html">http://nchfp.uga.edu/tips/fall/pumpkins.html</a></p>
<p><b>Canning Breads and Cakes?</b> 3 pages, University of Georgia  <a href="http://nchfp.uga.edu/questions/FAQ_canning.html#30">http://nchfp.uga.edu/questions/FAQ_canning.html#30</a></p>
<p><b>Home Canning Smoked Fish and Home Smoking Fish for Canning</b>, 4 pages, U of Alaska  <a href="http://www.uaf.edu/files/ces/publications-db/catalog/hec/FNH-00223.pdf">http://www.uaf.edu/files/ces/publications-db/catalog/hec/FNH-00223.pdf</a></p>

**JELLIED RESOURCES** see also **GENERAL RESOURCES**

<p><b>Complete Guide to Home Canning, USDA, 2015 edition</b>  <b>“Preparing and Canning Jams and Jellies”</b>  <a href="http://nchfp.uga.edu/publications/usda/GUIDE07_HomeCan_rev0715.pdf">http://nchfp.uga.edu/publications/usda/GUIDE07_HomeCan_rev0715.pdf</a></p>
<p><b>Making Jams, Jellies and Fruit Preserves</b>, 64 pages, U of Wisconsin  <a href="http://www.foodsafety.wisc.edu/assets/preservation/b2909_jams_2008.pdf">http://www.foodsafety.wisc.edu/assets/preservation/b2909_jams_2008.pdf</a></p>
<p><b>Let's Preserve Jelly, Jam, Spreads</b>, Penn State University, 6 pages  <a href="http://extension.psu.edu/food/preservation/safe-methods/jelly-jam-spreads">http://extension.psu.edu/food/preservation/safe-methods/jelly-jam-spreads</a></p>
<p><b>Preserving Food: Jams and Jellies</b>, 6 pages, University of Georgia  <a href="http://nchfp.uga.edu/publications/uga/uga_jams_jellies.pdf">http://nchfp.uga.edu/publications/uga/uga_jams_jellies.pdf</a></p>
<p><b>Causes and Possible Solutions for Problems with Jellied Fruit Products</b>, 4 pages, U of Georgia  <a href="http://nchfp.uga.edu/how/can_07/jellyproblems.html">http://nchfp.uga.edu/how/can_07/jellyproblems.html</a></p>
<p><b>Create Jams and Jellies from Frozen Fruit</b>, 1 page, U of Minnesota  <a href="http://www.extension.umn.edu/food/food-safety/preserving/fruits/create-jams-and-jellies-from-frozen-fruit">http://www.extension.umn.edu/food/food-safety/preserving/fruits/create-jams-and-jellies-from-frozen-fruit</a></p>
<p><b>Microwave Jam</b>, 1 page, Purdue  <a href="http://www.four-h.purdue.edu/foods/Microwave%20jam.htm">http://www.four-h.purdue.edu/foods/Microwave%20jam.htm</a></p>
<p><b>Can I Use Agave Syrup to make jams and jellies</b>, Penn State University  <a href="https://extension.psu.edu/canning-and-freezing-questions-and-answers#section-40">https://extension.psu.edu/canning-and-freezing-questions-and-answers#section-40</a></p>
<p><b>Uncooked Jams</b>, Purdue University, September 2002, 3 pages  <a href="https://www.extension.purdue.edu/extmedia/CFS/CFS-131-W.pdf">https://www.extension.purdue.edu/extmedia/CFS/CFS-131-W.pdf</a></p>
<p><b>**Making Apple Juice</b>, Power Point Slide Show, NCHFP  <a href="http://nchfp.uga.edu/multimedia.html">nchfp.uga.edu/multimedia.html</a></p>
<p><b>**Making Apple Jelly</b>, Power Point Slide Show, NCHFP  <a href="http://nchfp.uga.edu/multimedia.html">nchfp.uga.edu/multimedia.html</a></p>
<p><b>**Jams, Jellies, Preserves &amp; Butters: The Basics of Making Jellied Products</b>, Power Point Slide Show, NCHFP  <a href="http://Nchfp.uga.edu/multimedia.html">Nchfp.uga.edu/multimedia.html</a></p>

<p><b>**How to Make Strawberry Jam</b>, Video, University of Maine Cooperative Extension: Food and Health, approximately 4 minutes  <a href="https://extension.umaine.edu/food-health/food-preservation/how-to-videos/how-to-make-strawberry-jam/">https://extension.umaine.edu/food-health/food-preservation/how-to-videos/how-to-make-strawberry-jam/</a></p>
<p><b>Remake Directions</b> for CERTO® cooked jam or jelly, Sure-Jell® freezer jam or jelly, Sure-Jell® low or no sugar needed freezer jam or jelly, and MCP® freezer jam or jelly. Remake directions are also printed in some package instruction inserts.  <a href="http://www.kraftrecipes.com/">http://www.kraftrecipes.com/</a>  Type <b>remake and product name</b> in Search box</p>

**PICKLING AND FERMENTATION RESOURCES** see also **GENERAL RESOURCES**

<p><b>Complete Guide to Home Canning, USDA, 2015 edition</b>  <b>“Preparing and Canning Fermented Foods and Pickled Vegetables”</b>  <a href="http://nchfp.uga.edu/publications/usda/GUIDE06_HomeCan_rev0715.pdf">http://nchfp.uga.edu/publications/usda/GUIDE06_HomeCan_rev0715.pdf</a></p>
<p><b>Preserving Food: Pickled Products</b>, 8 pages, U of Georgia  <a href="http://www.uga.edu/nchfp/publications/uga/uga_pickled_products.pdf">http://www.uga.edu/nchfp/publications/uga/uga_pickled_products.pdf</a></p>
<p><b>Peppers: Safe Methods to Store, Preserve and Enjoy</b>, 14 pages, U of California  <a href="http://nchfp.uga.edu/publications/uc_davis/uc_davis_peppers.pdf">http://nchfp.uga.edu/publications/uc_davis/uc_davis_peppers.pdf</a></p>
<p><b>Making Cider Vinegar at Home</b>, 12 pages, Ohio State University Extension  <a href="http://ucfoodsafety.ucdavis.edu/files/192135.pdf">http://ucfoodsafety.ucdavis.edu/files/192135.pdf</a></p>
<p><b>Salsa Recipes for Canning</b>, 12 pages, PNW Extension Publication  <a href="https://catalog.extension.oregonstate.edu/pnw395">https://catalog.extension.oregonstate.edu/pnw395</a></p>
<p><b>Canning Your Own Salsa Recipe</b>, 3 pages, NCHFP  <a href="http://nchfp.uga.edu/publications/nchfp/factsheets/salsa.html">http://nchfp.uga.edu/publications/nchfp/factsheets/salsa.html</a></p>
<p><b>How Do I Ferment?</b>, National Center for Home Food Preservation  <a href="http://nchfp.uga.edu/how/can6a_ferment.html">http://nchfp.uga.edu/how/can6a_ferment.html</a></p>
<p><b>Let’s Preserve Sauerkraut</b>, Penn State Extension, Home Food Preservation  <a href="http://extension.psu.edu/food/preservation/safe-methods/sauerkraut">http://extension.psu.edu/food/preservation/safe-methods/sauerkraut</a></p>
<p><b>Wild Fermentation: the flavor, nutrition, and craft of live-culture foods</b>, Sandor E. Katz, 2<sup>nd</sup> Edition, 2016  <a href="https://www.wildfermentation.com/">https://www.wildfermentation.com/</a></p>
<p><b>Let’s Preserve Quick Process Pickles</b>, 4 pages, Penn State Extension  <a href="http://extension.psu.edu/food/preservation/safe-methods/quick-process-pickles">http://extension.psu.edu/food/preservation/safe-methods/quick-process-pickles</a></p>

**FREEZING RESOURCES** see also **GENERAL RESOURCES**

<p><b>Freezing Basics</b>, 6 pages, U of Missouri , 2003  <a href="http://extension.missouri.edu/p/GH1501">http://extension.missouri.edu/p/GH1501</a></p>
<p><b>Freezing Fruits and Vegetables Foods</b>, Cornell, 4 pages  <b>Handy Reference for Freezing Fruits</b>, Cornell, 1 page  <b>Handy Reference for Freezing Vegetables</b>, Cornell, 1 page  <a href="http://ccesaratoga.org/nutrition-food/food-preservation">http://ccesaratoga.org/nutrition-food/food-preservation</a>  Scroll down left column to <b>Extension Fact Sheets</b></p>
<p><b>Freezing Fruits</b>, 7 pages, Colorado State U Extension, 2013  <a href="http://extension.colostate.edu/topic-areas/nutrition-food-safety-health/freezing-fruits-9-331/">http://extension.colostate.edu/topic-areas/nutrition-food-safety-health/freezing-fruits-9-331/</a></p>

<p><b>Freezing Vegetables</b>, Colorado State U Extension  <a href="http://extension.colostate.edu/topic-areas/nutrition-food-safety-health/freezing-vegetables-9-330/">http://extension.colostate.edu/topic-areas/nutrition-food-safety-health/freezing-vegetables-9-330/</a></p>
<p><b>Preserving Food: Freezing Animal Products</b>, 8 pages, U of GA, 2002  <a href="http://nchfp.uga.edu/publications/uga/FreezingAnimalProducts.pdf">http://nchfp.uga.edu/publications/uga/FreezingAnimalProducts.pdf</a></p>
<p><b>Preserving Food: Freezing Prepared Foods</b>, 12 pages, U of GA, 2002  <a href="http://nchfp.uga.edu/publications/uga/FreezingPreparedFoods.pdf">http://nchfp.uga.edu/publications/uga/FreezingPreparedFoods.pdf</a></p>
<p><b>Preserving Food: What to do if the Freezer Stops</b>, 2 pages, U of GA, reviewed 2011  <a href="http://www.uga.edu/nchfp/publications/uga/uga_freezer_stops.pdf">http://www.uga.edu/nchfp/publications/uga/uga_freezer_stops.pdf</a></p>
<p><b>Freezing Fresh Herbs</b>, 1 page, Purdue  <a href="http://www.four-h.purdue.edu/foods/Freezing%20fresh%20herbs.htm">http://www.four-h.purdue.edu/foods/Freezing%20fresh%20herbs.htm</a></p>
<p><b>The Big Thaw – Safe Defrosting Methods for Consumers</b>, 2 pages, last modified 2013  <a href="http://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets/safe-food-handling/the-big-thaw-safe-defrosting-methods-for-consumers/CT_Index">http://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets/safe-food-handling/the-big-thaw-safe-defrosting-methods-for-consumers/CT_Index</a></p>
<p><b>Foods that Do Not Freeze Well</b>, 2 pages, U of GA, 2006  <a href="http://nchfp.uga.edu/how/freeze/dont_freeze_foods.html">http://nchfp.uga.edu/how/freeze/dont_freeze_foods.html</a></p>
<p><b>Methods of Wrapping</b>, 2 pages, North Dakota State, 2012  <a href="http://www.ag.ndsu.edu/pubs/yf/foods/fnw613.pdf">http://www.ag.ndsu.edu/pubs/yf/foods/fnw613.pdf</a></p>
<p><b>**Food Preservation – “How to” Freezing Videos</b>, University of Maine Cooperative Extension: Food and Health, approximately 4 minutes each. (Includes: fiddleheads, rhubarb, green beans, tomatoes, strawberries)  <a href="https://extension.umaine.edu/food-health/food-preservation/how-to-videos/">https://extension.umaine.edu/food-health/food-preservation/how-to-videos/</a></p>

**DRYING RESOURCES** see also **GENERAL RESOURCES**

<p><b>Drying Fruits and Vegetables Foods</b>, Cornell, 4 pages  <b>Handy Reference for Drying Fruits</b>, Cornell, 1 page  <b>Handy Reference for Drying Vegetables and Herbs</b>, Cornell, 2 pages  <b>Handy Reference for Drying Meat Jerky</b>, Cornell, 2 pages  <a href="http://ccesaratoga.org/nutrition-food/food-preservation">http://ccesaratoga.org/nutrition-food/food-preservation</a>  Scroll down left column to <b>Extension Fact Sheets</b></p>
<p><b>Food Dehydrators</b>, 1 page, U of Georgia  <a href="http://nchfp.uga.edu/how/dry/dehydrator.html">http://nchfp.uga.edu/how/dry/dehydrator.html</a></p>
<p><b>How do I?</b>, National Center for Home Food Preservation  <a href="http://nchfp.uga.edu">http://nchfp.uga.edu</a> Click on <b>Dry</b>, then choose from list</p>
<p>Preserving Food: Drying Fruits and Vegetables, nchfp.uga.edu  <a href="http://nchfp.uga.edu/publications/uga/uga_dry_fruit.pdf">nchfp.uga.edu/publications/uga/uga_dry_fruit.pdf</a></p>
<p><b>Preparing Safer Jerky</b>, 2 pages, U of Georgia  <a href="http://nchfp.uga.edu/publications/uga/prep_safe_jerky.html">http://nchfp.uga.edu/publications/uga/prep_safe_jerky.html</a></p>
<p><b>Making Jerky at Home Safely</b>, PNW 632 A Pacific Northwest Extension Publication  University of Idaho · Oregon State University · Washington State University  <a href="https://www.cals.uidaho.edu/edcomm/pdf/PNW/PNW0632.pdf">https://www.cals.uidaho.edu/edcomm/pdf/PNW/PNW0632.pdf</a></p>
<p><b>Drying Jerky</b>, 2006, 2 pages, University of Georgia  <a href="http://nchfp.uga.edu/how/dry/jerky.html">http://nchfp.uga.edu/how/dry/jerky.html</a></p>

<b>Leathers and Jerkies</b> , 3 pages, Colorado State University Extension <a href="http://extension.colostate.edu/topic-areas/nutrition-food-safety-health/leathers-and-jerkies-9-311/">http://extension.colostate.edu/topic-areas/nutrition-food-safety-health/leathers-and-jerkies-9-311/</a>
<b>Making Fruit Leathers</b> , 4 pages, North Dakota State U Extension Service <a href="http://www.ag.ndsu.edu/pubs/yf/foods/fn1586.pdf">http://www.ag.ndsu.edu/pubs/yf/foods/fn1586.pdf</a>
<b>Drying Herbs</b> , 2 pages, National Center for Home Food Preservation, UGA <a href="http://nchfp.uga.edu/how/dry/herbs.html">http://nchfp.uga.edu/how/dry/herbs.html</a>
<b>Oxygen Absorbers</b> , 2 pages, Utah State University Cooperative Extension <a href="http://digitalcommons.usu.edu/cgi/viewcontent.cgi?article=1196&amp;context=extension_curall">http://digitalcommons.usu.edu/cgi/viewcontent.cgi?article=1196&amp;context=extension_curall</a>
<b>Should I Vacuum Package Foods at Home?</b> , 3 pages, UGA, 1999 <a href="http://nchfp.uga.edu/publications/uga/vacuum_packaging.html">http://nchfp.uga.edu/publications/uga/vacuum_packaging.html</a>
<b>**Food Preservation – “How to” Drying Videos</b> , (Includes: fruits, herbs, vegetables), University of Maine Cooperative Extension: Food and Health, approximately 4 minutes each <a href="https://extension.umaine.edu/food-health/food-preservation/how-to-videos/">https://extension.umaine.edu/food-health/food-preservation/how-to-videos/</a>
<b>How to Dry Foods</b> , Deanna DeLong 1992, reprinted 2006 Available through many outlets, including: <a href="http://www.amazon.com">http://www.amazon.com</a> Search: Deanna DeLong

#### OTHER PRESERVATION TOPIC RESOURCES

<b>Making Garlic- and Herb-Infused Oils at Home</b> , 4 pages, Oregon State University, Pacific Northwest Extension Publication, 2014 <a href="http://extension.oregonstate.edu/fch/sites/default/files/documents/pnw_664_making_garlicandherb_infused_oils.pdf">http://extension.oregonstate.edu/fch/sites/default/files/documents/pnw_664_making_garlicandherb_infused_oils.pdf</a>
<b>Flavored Vinegars</b> , 3 pages, Clemson University <a href="http://www.clemson.edu/extension/hgic/food/pdf/hgic3470.pdf">http://www.clemson.edu/extension/hgic/food/pdf/hgic3470.pdf</a>
<b>Making Garlic- and Herb-Infused Oils at Home</b> , Oct 2014, 4 pages <a href="http://catalog.extension.oregonstate.edu/pnw664">Catalog.extension.oregonstate.edu/pnw664</a>
<b>How do I Cure and Smoke?</b> , 1 page, general information and various fish and meat recipes, U of Georgia <a href="http://nchfp.uga.edu/how/cure_smoke.html">http://nchfp.uga.edu/how/cure_smoke.html</a>
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<p><b>Storing Maple Syrup</b>, 2015, 1 page, Maine Maple Producers  <a href="http://mainemapleproducers.com/storing_maple_syrup">http://mainemapleproducers.com/storing_maple_syrup</a></p>

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<p><b>Cornell Food Venture Center</b>  <a href="https://cfvc.foodscience.cals.cornell.edu/">https://cfvc.foodscience.cals.cornell.edu/</a></p>
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