2021 Quick Tips for Educators: Answering Food Preservation Questions

EDUCATORS USE THESE RESOURCES AND REFER CONSUMERS TO THESE TRUSTED SOURCES

National Center for Home Food Preservation [https://nchfp.uga.edu]
- How do I?
  - Can (includes fruits, tomatoes, salsa, vegetables, meats)
  - Freeze
  - Dry
  - Cure & Smoke
  - Ferment
  - Pickle
  - Make Jam & Jelly

Extension Safe & Healthy Food for your Family [https://fyi.extension.wisc.edu/safefood/]
- Blog posts/updates (subscribe to this)
- Safe preserving recipes:
  - UW-Extension bulletins on –
    - Freezing Fruits and Vegetables (B3278)
    - Canning Fruits Safely (B0430) – updated 2020
    - Canning Meat, Wild Game, Poultry and Fish Safely (B3345)
    - Canning Salsa Safely (B3570)
    - Canning Vegetables Safely (B1159)
    - Tomatoes Tart & Tasty - updated 2021!
    - Care and Use of a Pressure Canner (B2593)
- 6 Steps for Testing Dial Gauge Canner lids is now available.

Educators, not sure how to answer a question? Contact Barb Ingham 608-263-7383 or bhingham@wisc.edu (this option should not be given to home canners)

Having trouble staffing food preservation calls?
- Colleagues may be able to help. Consult Food Preservation and Pressure Canner Testing by County which will eventually be transferred to a map on the Health and Wellbeing webpage OR
- Contact your AED or Amber Canto (Health & Well Being Institute) amber.canto@wisc.edu

NOTE: Due to liability, persons with questions about making food for sale, should call Barb Ingham directly: 608-263-7383; email bhingham@wisc.edu (Food Safety Specialist)