

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/>

- **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 the [interactive map](#) 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)

