

## Home Food Preservation Resources

### RESEARCH TESTED RECIPES

#### **Wisconsin Safe Food Preservation Series publications:**

- Freezing Fruits and Vegetables B3278 (rev. 2008)
- Canning Vegetables Safely B1159 (rev. 2008)
- Canning Fruits Safely B0430 (rev. 2008)
- Homemade Jams, Jellies and Fruit Preserves B2909 (rev. 2008)
- Tomatoes Tart and Tasty B2605 (rev. 2008)
- Canning Salsa Safely B3570 (rev. 2008)
- Homemade Pickles and Relishes B2267 (rev. 2008)
- Canning Meat, Wild Game, Poultry and Fish Safely B3345 (rev. 2008)

Available from your county Extension office or on the web: <http://learningstore.uwex.edu/>

**Ball Blue Book** available for purchase at home canning supply stores or on the web: [www.homecanning.com](http://www.homecanning.com) or <http://www.freshpreservingstore.com>

**So Easy to Preserve** available for purchase from the National Center for Home Food Preservation, University of Georgia <http://www.uga.edu/setp/>

### HOME CANNING SUPPLIES

<b>Canning Hotline (Ball/Kerr)</b> 1-800-240-3340 (8:30-4:30 M-F, EST) 1-877-392-2575 Fax <a href="http://www.homecanning.com">www.homecanning.com</a>	Jars, lids, recipes, and more
<b>National Presto Industries</b> 1-800-877-0441 <a href="http://www.gopresto.com">www.gopresto.com</a>	Pressure canners, replacement parts, repairs
<b>Mirro Corporation</b> 1-800-527-8627 <a href="http://www.mirro.com">www.mirro.com</a>	Pressure canners and supplies (includes WearEver and AirBake Products)
<b>Wisconsin Aluminum Foundry</b> 1-920-682-8286 Voice 1-920-682-7285 Fax <a href="http://www.wafco.com/consumerproducts.html">www.wafco.com/consumerproducts.html</a>	All-American pressure canners and parts
<b>Kraft Foods</b> 1-800-323-0768 (9 am – 9 pm, EST) <a href="http://www.kraftfoods.com">www.kraftfoods.com</a>	Questions regarding Sure-Jell, Certo and other pectins; recipes
<b>Nasco Products</b> 1-800-558-9595 <a href="http://www.enasco.com">www.enasco.com</a>	Pressure canners, times, scales
<b>Kitchen Kraft</b> 1-800-776-0575 <a href="http://www.kitchenkraft.com">www.kitchenkraft.com</a>	Clear Gel, pectin (bulk orders)

## DRYING FOODS AT HOME

### **Recipes:**

- **Wisconsin's Wild Game, Enjoying the Harvest (B3573)** includes Guidelines for Safe Jerky Manufacture in the Home
- **Making Beef Jerky at Home**  
([http://www.foodsafety.wisc.edu/assets/pdf\\_Files/Buege\\_JerkyatHome.pdf](http://www.foodsafety.wisc.edu/assets/pdf_Files/Buege_JerkyatHome.pdf))
- **National Center for Home Food Preservation**  
<http://www.uga.edu/nchfp/how/dry.html>  
***UW Extension Washington County has a limited supply of this book for sale in our office-\$10.00***
- *How to Dry Foods* by Deanna DeLong (1992) ISBN: 1-55788-050-6, \$15.00

### **Dehydrators and supplies:**

Garden Master Pro Food Dehydrator (~\$130)  
Nesco/American Harvest Corp.  
P.O. Box 237  
1700 Monroe St.  
Two Rivers, WI 54241  
1-800-288-4545 Fax: (612) 448-3864  
<http://www.nesco.com/>

OR

Excalibur Food Dehydrator (~\$180 to \$230)  
Model 2900EX  
Kitchen Krafts  
1-800-776-0575  
<http://www.kitchenkrafts.com>

## FOOD STORAGE GUIDELINES

Food storage guidelines can be found online through Kansas State University  
<http://www.oznet.ksu.edu/dp%5Ffnut/hrap/storage/cupstor.htm> **Cupboard Storage Chart**  
<http://www.oznet.ksu.edu/dp%5Ffnut/hrap/storage/frigstor.htm> **Refrigerator Storage Chart**  
<http://www.oznet.ksu.edu/dp%5Ffnut/hrap/storage/freezsto.htm> **Freezer Storage Chart**