

## New Food Preservation Publications from UW-Cooperative Extension

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It is critical to follow up-to-date food preservation instructions. Instructions have changed greatly over the years. Always use a research-based tested recipe for safety. The UW-Extension office has this information available. Stop in or call for a list of the publications. Donna Doll-Yogerst, Oconto County UW-Cooperative Extension Family Living Agent, felt terrible when she had to tell a food preserver that she had to destroy 90 quarts of tomatoes. The flat-sour spoilage organism was active, and the correct processing time was not used. There was no way the consumer could reprocess and have a safe food product. We are also concerned about botulism in home canned products. Botulism is odorless, colorless and tasteless. It grows in a sealed jar and a small amount can do great harm, including causing death.

Check the list below to see the most current publication dates. If your bulletin is older, you should throw them away and use the new guidelines. These recipes have been checked and checked again for accuracy and safety to ensure safe, high quality Wisconsin food preservation recommendation. There is nothing inaccurate in the old publications; the new contain additional food items. Come to our Fair Booth to register to **WIN** a copy of So Easy to Preserve, a 376 page book from the National Center for Home Food Preservation, University of Georgia, Cooperative Extension.

**If you are planning to enter preserved foods in the Oconto County Fair, the judges will be using UW-Extension publications or recipes from the National Center for Food Preservation - <http://www.uga.edu/nchfp/index.html> Updated Publications are marked with \*\* below as well as the previous publication date i.e P 2002.**

Bulletins will be available for purchase at the Oconto County Fair in the UW-Cooperative Extension Office. The following food preservation bulletins will be available.

Publication Name/Date & Number	Cost
**Canning Fruits Safety – 2008 (Item #B0430) P 2002	\$ 2.50
**Canning Meat, Wild Game, Poultry and Fish Safely – 2008 (Item #B3345) P 2002	\$ 2.50
**Canning Salsa Safety – 2008 (Item #B3570) P 2000	\$ 1.50
**Canning Vegetables Safely – 2008 (Item #1159) P 2000	\$ 2.00
**Freezing Fruits and Vegetables – 2008 (Item #B3278) P 2000	\$ 2.00
Freezing Home Prepared Foods - 1993 (Item #B1306)	\$ 1.00
**Homemade Pickles and Relishes – 2008 (Item #B2267) P 2002	\$ 4.00
Keeping Food Safe – 2005 (Item #B3474)	\$ 3.00
Make Your Own Sauerkraut – 1994 (Item #B2087)	\$ 1.00
**Making Jams, Jellies and Fruit Preserves – 2008 (Item #B2909) P 2003	\$ 4.00
Safe Canning Methods – 1991 (Item #B2718)	\$ .50
**Tomatoes Tart and Tasty – 2008 (B2605) Previous 2004	\$ 2.50
Using and Caring for a Pressure Canner – 1995 (Item #B2593)	\$ 1.00
Wisconsin's Wild Game: Enjoying the Harvest – 1992 (Item #B3573)	\$ 2.50
WI Safe Food Preservation (Item #BWSFPS-P) Canning Salsa Safely Canning Vegetables Safely Freezing Fruits & Vegetables Tomatoes Tart and Tasty Wisconsin's Wild Game	\$10.00

These bulletins are also available by contacting the UW-Cooperative Extension Office at 920-834-6846. Most publications can be viewed on line at: <http://learningstore.uwex.edu/>

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