



## Websites for Food Preservers

### **UCANR Publication 8072 - Safe Methods of Canning Vegetables**

A guide to methods and equipment for safe canning of vegetables at home. Includes an extensive table outlining preparation methods and processing times for 19 vegetables. From asparagus to squash, learn how you can save the bounty of your garden for eating year-round.

<http://anrcatalog.ucdavis.edu/pdf/8072.pdf>

### **USDA Complete Guide to Home Canning**

Practical, easy-to-follow guide contains virtually everything consumers need to know about home canning: how to select, prepare, and can fruits, vegetables, poultry, red meats and sea foods; how to preserve fruit spreads, fermented foods, and pickled vegetables; how to prepare foods for special diets, and much more.

[http://nchfp.uga.edu/publications/publications\\_usda.html](http://nchfp.uga.edu/publications/publications_usda.html)

**N**ational Center for Home Food Preservation  
The National Center for Home Food Preservation is your source for current research-based recommendations for most methods of home food preservation. The Center was established with funding from the Cooperative State Research, Education and Extension Service, U.S. Department of Agriculture (CSREES-USDA) to address food safety concerns for those who practice and teach home food preservation and processing methods.

<http://nchfp.uga.edu/>

### **UC Master Food Preserver Program**

The program extends UC research-based information about home food safety and preservation to the public. The UC Master Food Preserver Program is a public service and outreach program under the University of California Division of Agriculture and Natural Resources administered locally by participating UC Cooperative Extension county offices.

The UC Master Food Preserver Program is an example of an effective partnership between the UC Division and passionate volunteers. In exchange for extensive training on home food preservation from the University, UC Master Food Preservers offer volunteer services and outreach to the general public in 16 California counties. Last year 332 active UC Master Food Preservers donated more than 20,505 volunteer hours!

<http://mfp.ucanr.edu/>

### **UC ANR Catalog - Food, Nutrition & Health, Canning & Food Preservation**

July 2016

Multiple preservation publications for a variety of produce including apples, cantaloupe, garlic, oranges, peppers, strawberries, and tomatoes.

<http://anrcatalog.ucanr.edu/Items.aspx?hierId=13150>

### **Cottage Food Operator's Handbook**

Dried Fruits, Vegetables and Herbs

<http://ucanr.edu/sites/cottagefoods/files/199793.pdf>

Food Safety

<http://ucanr.edu/sites/cottagefoods/files/199794.pdf>

### **UCCE Master Food Preservers of the Central Sierra**

Classes, Freezing Basics, Dehydrating Basics and Core Canning Techniques

[http://cecentralsierra.ucanr.edu/Master\\_Food\\_Preservers/Classes/](http://cecentralsierra.ucanr.edu/Master_Food_Preservers/Classes/)