

# Home preservation resources

Order the complete book *So Easy To Preserve*

Canning Timer & Checklist App for tablets and smartphones (free)

## VIDEOS

List of 10 recorded videos about Home preservation—[Freezing, fermentation, drying, wild game, pressure canning, water bath canning, jams and jellies, pickling, tomatoes and salsa, pressure canning green beans, atmospheric steam canning](#)

[Food Preservation Basics: Water Bath Canning](#)

[Preserving Food Safely - Home Food Preservation Update Complete Guide to Home Canning](#)

[Pressure Canner Basics](#)

[Canning Fish in Jars](#)

[Water Bath Canning](#)

[Food Preservation Basics - Freezing](#)

[Food Preservation Basics - Dehydrating](#)

## Canning—Frequently asked questions

### USDA Publications

[Introduction](#)

[Guide 01: Principles of Home Canning](#)

[Guide 02: Selecting, Preparing, and Canning Fruit and Fruit Products](#)

[Guide 03: Selecting, Preparing, and Canning Tomatoes and Tomato Products](#)

[Guide 04: Selecting, Preparing, and Canning Vegetables and Vegetable Products](#)

[Guide 05: Preparing and Canning Poultry, Red Meats, and Seafood](#)

[Guide 06: Preparing and Canning Fermented Food and Pickled Vegetables](#)

[Guide 07: Preparing and Canning Jams and Jellies](#)

### PNW Extension Publications (FREE downloads):

#### Fruits and Vegetables

[Canning Fruits – PNW199](#) (PDF)

[Canning Tomatoes and Tomato Products – PNW300](#) (PDF)

[Canning Vegetables – PNW172](#) (PDF)

[Drying Fruits & Vegetables – PNW0397](#) (PDF)

[Freezing Fruits and Vegetables – PNW214](#) (PDF)

[Fruit Pie fillings for Home Canning – PNW736](#) (PDF)

[Harvesting and Storing Fresh Garden Vegetables – BUL 617](#) (PDF)

[Let's Preserve Jams, Jellies and Spreads – EB1665](#) (PDF)

[Low Sugar Fruit Spreads – FS236E](#) (PDF)

[Making Garlic and Herb-Infused Oils at Home – PNW664](#) (PDF)

[Making Jams, Jellies and Fruit Spreads – FS232E](#) (PDF)

[Pickling Vegetables – PNW355](#) (PDF)

[Preserving Berries – FS233E](#) (PDF)

[Preserving Berry Syrups at Home – FS238E](#) (PDF)

[Preserving Pumpkin and Winter Squash – FS303E](#) (PDF)

[Salsa Recipes for Canning – PNW395](#) (PDF)

[Storing Fruits & Vegetables at Home – EB1326E](#) (PDF)

### **Meats, Poultry, and Seafood**

[Big Game from Hunt to Home – PNW517](#) (PDF)

[Canning Smoked Fish at Home – PNW450](#) (PDF)

[Canning Meat, Poultry and Game – PNW361](#) (PDF)

[Canning Seafood – PNW194](#) (PDF)

[Filleting Tuna for Canning – SP 50-739](#) (PDF)

[Home Freezing of Seafood – PNW0586](#) (PDF)

[Making Jerky at Home Safely – PNW632](#) (PDF)

[Pickled Eggs – EB1104](#) (PDF)

[Pickling Fish & Other Aquatic Foods for Home Use – PNW0183](#) (PDF)

[Smoking Fish at Home Safely – PNW238](#) (PDF)

[Using a Food Thermometer – MISC0513](#) (PDF)

### **Other**

[Canning Timer & Checklist – PNW689](#) (App for iOS and Android)

[Controlling Stored Food Pests in the Home – FS 5501](#) (PDF)

[Eating Away from Home and Traveling – MISC0530](#) (PDF)

[Food Safety During Your Pregnancy – FS9372](#) (PDF)

[Freezing Home Prepared Convenience Foods – PNW296](#) (PDF)

[Fresh Cheese Made Safely – PNW 539](#) (PDF)

[Pack Food Safely in Your Lunch – FS289E](#) (PDF)

[Safe Food for Children – EB 1868](#) (PDF)

[Storing Food for Safety and Quality – PNW612](#) (PDF)

[Using and Caring for your Pressure Canner – PNW0421](#) (PDF)

[What You Need to Know about Botulism and Canned Foods – FS250E](#) (PDF)

[Yogurt Made Simple – FS173E](#) (PDF)

[You Can Prevent Foodborne Illness – PNW250](#) (PDF)

## **NCHFP Publications (National Center for Food Preservation)**

### **Burning Issues**

- [Using Atmospheric Steam Canners](#)
- [Acidifying Tomatoes When Canning](#)
- [Canning Homemade Soups](#)
- [Canning in Electric Multi-Cookers](#)
- [Canning in Pressure Cookers](#)
- [Canning on Portable Burners](#)
- [Canning on Smooth Cooktops](#)
- [Canning Your Own Salsa Recipe](#)
- [Green Beans and Botulism](#)
- [Pre-Sterilizing Jars before Canning](#)
- [Using Atmospheric Steam Canners](#)

## Factsheets

[Backgrounder: Heat Processing of Home-canned Foods](#)

[Canning Chocolate Sauces Unsafe](#)

[Historical Origins of Food Preservation](#)

[Home Canning Water](#)

[Cure & Smoke](#)

[Ferment](#)

[Preservation Principles in Chutney](#)

[Resources for Home Food Freezing](#)

[Resources for Home Preserving Figs](#)

[Resources for Home Preserving Okra](#)

[Resources for Home Preserving Onions](#)

[Resources for Home Preserving Peaches](#)

[Resources for Home Preserving Tomatoes](#)

[Resources for Starting Your Own Preserved Foods Business](#)

## Preserving Food Series

- [Preparing and Preserving Lemon Curd HTML](#)

[The Mango - A Tropical Treat HTML](#)

[Using and Preserving Chayote HTML](#)

[Using and Preserving Cranberries HTML](#)

[Using and Preserving Jicama HTML](#)

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## How to STORE FOOD

[A Guide to Food Storage for Emergencies \(Utah State University\)](#)

[Cupboard Approximate Storage Times \(Kansas State University\) pdf](#)

[Food Storage for Safety and Quality \(Colorado State University\) pdf](#)

[Food Storage for Safety and Quality \(University of Georgia\) pdf](#)

[Packaging and Storing Dry Foods](#)

[Proper Care and Handling of Fruits and Vegetables From Purchase to Preparation \(Penn State University\) pdf](#)

[Refrigerator/Freezer Approximate Storage Times \(Kansas State University\) pdf](#)

[Safe Home Food Storage \(Texas A&M University\) pdf](#)

[Storing Home Canned Foods](#)

[Storing Fruit and Vegetables from the Home Garden \(University of Wisconsin\) pdf](#)