



Don't forget to have your dial gauge tested on your pressure canner. It is recommended to have your gauge tested once a year, even brand new pressure canners.

Your local Extension office offers this service at no charge. Please bring your lid to our office between the hours of 8:00 am – 4:30 pm, Monday through Friday.

When staffing allows, we can usually conduct the test while you wait.

***Do you have a food preservation or  
food safety question?***

Contact: Amanda Miller, Family Living Educator

Fond du Lac County UW-Extension

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<http://fonddulac.uwex.edu/>

***Food Preservation  
Safety & Storage:  
2016 Resources & Offerings***



**UW  
Extension**  
University of Wisconsin-Extension

## Our Role

Our role at the local UW-Extension office is to provide reliable information to the citizens of Fond du Lac County. We are committed to providing the most current, research based knowledge available in home food preservation and food safety.

## Print & Electronic Resources

- “Food Safety & Health” website, located at [www.foodsafety.wisc.edu/](http://www.foodsafety.wisc.edu/)
- “Safe and Healthy: Preserving Food at Home” blog, located at <http://fyi.uwex.edu/safepreserving/>
- “So Easy to Preserve” DVD, available for rental at the local UW-Extension office
- “Wisconsin Safe Food Preservation Series”
  - B3570, Canning Salsa Safely - \$2.50
  - B1159, Canning Vegetables Safely - \$2.00
  - B0430 Canning Fruits Safely - \$3.00
  - B3278, Freezing Fruits & Vegetables - \$2.75
  - B2909, Making Jams, Jellies & Fruit Preserves -\$5.00
  - B2605, Tomatoes Tart & Tasty -\$3.00
  - B2267, Homemade Pickles & Relishes -\$4.10
  - B3345, Canning Meat, Wild Game, Poultry & Fish Safely -\$5.00

\*Prices do not include tax. These and additional publications are also available for free download at “The Learning Store”, located at:

<http://learningstore.uwex.edu/Food-Nutrition-C53.aspx>

## Classes & Events

• **Preserving Wisconsin’s Harvest**” Hands-on canning classes for beginners. More experienced canners also welcome. Held at 5:30-7:30 pm in Room 205/206 at the Extension office. There is a \$5 fee per person to attend. Register with Gloria at: (920) 929-3173. Limit of 15 participants. Please bring a container to carry canned products following the class.

- **Tuesday, July 12 – Fruit Pie Fillings.** Enjoy year round pie making with freshly preserved fruits. Learn the basics of canning and freezing homemade pie fillings and how to use Clear-Jel.
- **Tuesday, August 16 – Italy in a Jar.** Create an Italian feast using only fresh ingredients. Learn the basics of canning tomato sauces and specialty foods, like bruschetta in a jar.
- **Tuesday, September 20 – Homemade Condiments.** Serve up a meal with homemade condiments made from garden produce, including ketchup, vinegar and mustards.

• **Farmers Market Canning Booth** – Located at the Downtown Fond du Lac Farmers Markets on Main Street, Saturdays, 8 – Noon.

- **Saturday, July 2** – Learn the basics of **canning fruits**, including sugar and sugar-free products.
- **Saturday, August 6** – Learn the basics of **canning tomatoes**, including tomato varieties and how to measure quantity.
- **Saturday, September 3** – Learn about blanching, proper **freezer storage**, and the benefits of freezing.
- **Saturday, October 1** – Learn about the various **drying methods**, drying times, and how to properly use drying equipment.