



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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***Food Preservation
Safety & Storage:
2017 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/
- “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 \$10 fee per person to attend. Register with Kelly at: (920) 929-3173. Limit of 15 participants. Please bring a container to carry canned products following the class.

- **July – Cherry on Top.** Fresh fruits make a decadent and rich topping for ice cream, frozen yogurt and pies. Learn the basics of canning fruit dessert toppings.
- **August– Variety is the Spice of Life.** Hot peppers add zest, flavor and heat to dishes. Learn the basics of canning by using a variety of fresh hot peppers.
- **September – How do you like them Apples.** This autumn fruit is a staple in many traditional family recipes. Learn the basics of canning with apple varieties.

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

- **Saturday, July 17** – Learn the basics of **canning fruits**, including sugar and sugar-free products.
- **Saturday, July 15-** Learn the basics of **canning tomatoes**, including tomato varieties and how to measure quality.
- **Saturday, August 19** – Learn about blanching, proper **freezer storage**, and the benefits of freezing.
- **Saturday, September 16** – Learn about the various **drying methods**, drying times, and how to properly use drying equipment.
- **Saturday, October 21** – Learn about the newest **canning technology**