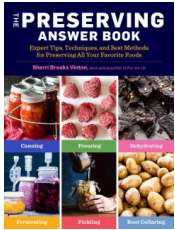


Tailored Skills



Learn: How to Can, Pickle & Preserve Food

Books and Materials

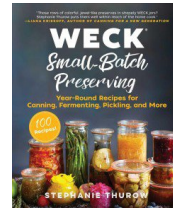


The preserving answer book : expert tips, techniques, and best methods for preserving all your favorite foods

by Sherri Brooks Vinton

"In this handy kitchen reference written in a friendly question-and-answer format, Sherri Brooks Vinton

tackles hundreds of common queries about preserving food"



Weck small-batch preserving : year-round recipes for canning, fermenting, pickling, and more

by Stephanie Thurow

Collects small-batch recipes for canning, fermenting, and infusing in glass jars, including such options as apple butter, pickled green tomatoes, raspberry jam, and spicy pear chutney, along with a step-by-step guide on how to preserve foods

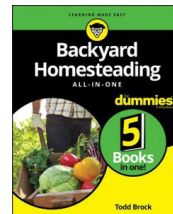


Complete Guide to Home Canning : Principles of Home Canning

by United States Department of Agriculture

This publication explains the scientific principles on which canning techniques are based, discusses canning equipment, and

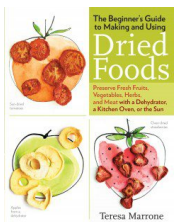
describes the proper use of jars and lids. It describes basic canning ingredients and procedures and how to use them to achieve safe, high-quality canned products. Finally, it provides a series of canning guides for specific foods.



Backyard Homesteading All-in-One for Dummies

by Todd Brock

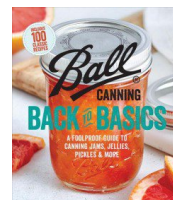
Part 2 of this book deals with preserving the harvest. It includes chapters on canning basics, water-bath canning, pressure canning, pickling, freezing, and root cellaring and storage. Part 3 contains a chapter on fermenting.



The beginner's guide to making and using dried foods : Preserve Fresh Fruits, Vegetables, Herbs, and Meat With a Dehydrator, a Kitchen Oven, or the Sun

by Teresa Marrone

A guide to drying and dehydrating fruits, vegetables, meats, and herbs provides instructions on using a dehydrator, oven and sun-drying techniques, and recipes using dehydrated foods.



Ball canning back to basics : a foolproof guide to canning jams, jellies, pickles & more

by Oxmoor House

Complemented by 100 recipes, a guide to water bath canning for novices covers the essentials of equipment and food safety, providing step-by-step, photographed tutorials that outline the fundamentals of brining and fermenting. Original.

Your learning made to fit.



Tailored Skills



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Online Resources

National 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 to address food safety concerns for those who practice and teach home food preservation and processing methods. Includes sections on Canning, Freezing, Dehydrating, Curing and Smoking, Fermenting, and Pickling.

Preserving and Preparing Food Safely - University of Minnesota Extension

Learn how to preserve, prepare and cook fresh food safely. This site covers food preservation basics, canning, freezing, drying, pickling, jams and jellies, and information on preserving specific kinds of food. It contains videos, supply lists, recipes, FAQs, terminology, webinars and troubleshooting guides. *Please note that the videos may contain ads and their content does not reflect the views of the Metropolitan Library System.*

Preserve It Fresh, Preserve It Safe - University of Missouri Extension

This bimonthly newsletter from the University of Missouri Extension is for those who preserve food at home. It contains articles and recipes on topics related to food preservation.

Community Resources

Oklahoma County Extension

Taylor Conner
Family and Consumer Science Educator
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(405) 713-1125

Taylor Conner can answer individual questions on food preservation topics. She also periodically teaches class on food preservation topics in the Oklahoma County area. For more information check out the [Oklahoma County Extension webpage](#). *Please note there may be an associated fee with some programs.*

