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Web Sites for the Home Preserver

Evaluating food preservation information found on the World Wide Web is extremely important. Preparing a safe home-canned product requires a laboratory-tested recipe with research based processing time. If the recipe posted is not from a credible source, a product that is hazardous to your health could be the result. Sources listed in this publication are a sampling of recommended sites and publications of interest. This fact sheet can be found at

<http://cce.cornell.edu/herkimer/2009/04/02/food-preservation-resources/>

• Information on Evaluating Food Preservation Resources

Food Preservation on the Web, A User's Guide to Safe Information

<http://foodsafety.wsu.edu/consumers/factsheet22.htm>

• Where to Find USDA-Approved Research-Based Food Preservation Information

National Center for Home Food Preservation Website

<http://www.homefoodpreservation.com>

Site includes science-based information on home food preservation, publications and links to other Extension sites.

• Selected Cooperative Extension Sites:

Food Preservation Links – On the Web

<http://www.oznet.ksu.edu/extrapidresponse/foodpreservationlinks.htm>

Site compiled by Kansas State University. Includes commercial, government, and university web sites and printable publications.

Colorado State University Cooperative Extension, Food & Nutrition Online Fact Sheets

<http://www.ext.colostate.edu/pubs/emergency/fdsf.html>

Site updated June 2006. Includes publications in HTML or PDF format to print. Look under both **Preparation** and **Preservation** for relevant fact sheets.

Tips for planning for emergencies: storage time, containers, food safety

University of Georgia, College of Family and Consumer Sciences

<http://www.fcs.uga.edu/ext/pubs/index.php> Click on Publications and then Food Safety and Preservation. Site contains publications and resources to print from the web or to order.

Pennsylvania State University, Food Preservation Data Base

<http://foodsafety.cas.psu.edu> Click on **Home Food Preservation**.

Site links to approved recipes, food preservation questions and answers, elevation finder (altitude adjustments for canning safely), kitchen unit conversions, and food safety.

<http://foodsafety.cas.psu.edu/foodpreservation/resources.htm>

Addresses food safety issues; includes links to commercial companies selling preservation supplies & equipment.

The Food Venture Center, the Northeast Center for Food Entrepreneurship, a collaboration between Cornell University and the University of Vermont.

<http://www.nysaes.cornell.edu/necfe/index.html>

Site supports home-based food business.

- **Selected Commercial Sites:**

Alltrista Corporation- includes Ball, Kerr, and Bernardin brands

<http://www.freshpreserving.com>

Site includes canning basics, recipes, on line order form, products, and newsletter.

Purchasing and Using ClearJel®, University of Georgia, Cooperative Extension, July 2005, 2 pages. http://www.uga.edu/nchfp/publications/uga/purchasing_using_clearjel.pdf

ClearJel® starch is a chemically modified corn starch used to thicken the pie filling recipes in the Penn State publication **Fruit Pie Fillings, USDA research sponsored**. It does not break down when canned, baked, or frozen, producing good sauce consistency. Some of the sources and prices for ClearJel® are out of date in this publication.

As of May 2009, ClearJel® is available from:

King Arthur Flour

<http://www.kingarthurfour.com/shop/items/instant-clearjel-8-oz>

Kitchen Krafts

<http://www.kitchenkrafts.com/product.asp?pn=IN0900&bhcd2=1209521287>

ClearJel® is often available in small quantities at cake decorator and candy making supply stores, and in larger quantities at bulk food stores and cooperatives. Be sure you are purchasing cook-type ClearJel®.

Kraft General Foods

<http://www.kraftfoods.com>

<http://www.surejell.com>

Site includes recipes and nutritional information.

National Presto Industries, Inc.

<http://www.gopresto.com>

Site includes product information, catalog, recipes, parts & service for pressure canners.

- **Selected Recommended Fact Sheets:**

Approximate pH of Food and Food Products

<http://vm.cfsan.fda.gov/~comm/lacf-phs.html>

USFDA, April 2007

Complete Guide to Home Canning

http://www.uga.edu/nchfp/publications/publications_usda.html

USDA, revised 2006

Canning Fruits, Tomatoes and Vegetables.

Food for Health: Canning Fruits, Tomatoes and Vegetables

Handy Reference for Canning Fruits

Handy Reference for Canning Vegetables

Food for Health: Freezing Fruits and Vegetables

Handy Reference for Freezing Fruits

Handy Reference for Freezing Vegetables

Food for Health: Drying Foods in New York State
Handy Reference for Drying Fruits
Handy Reference for Drying Vegetables & Herbs
Handy Reference for Drying Meat Jerky

<http://cce.cornell.edu/herkimer/2009/04/02/food-preservation-resources/>

1 to 4-page fact sheets from Cornell University, 2002

Canning and Freezing: <http://foodsafety.cas.psu.edu/lets-preserve.html>

- jellies& jams
- peppers
- pickles

Cost of Preserving and Storing Food

<http://www.ext.colostate.edu/PUBS/FOODNUT/08704.html>

Click on the link for Cost of Preserving and storing food in the Preservation section. Seven-page fact sheet from Colorado State University, 2002 (or 5 page pdf).

Flavored Vinegars and Oils

<http://www.ext.colostate.edu/pubs/foodnut/09340.html>

5-page fact sheet from Colorado State, 2006

Garlic: Safe Methods to Store, Preserve, and Enjoy

<http://anrcatalog.ucdavis.edu/pdf/7231.pdf>

2-page fact sheet from the University of California at Davis, 1997

How do I? ... Freeze, University of Georgia, includes general information and specific commodity fact sheets.

<http://www.uga.edu/nchfp/how/freeze.html>

Preserving Food: Pickled Products

http://www.uga.edu/nchfp/publications/uga/uga_pickled_products.pdf

7-page fact sheet from University of Georgia Cooperative Extension Service, 2000

Storing Maple Syrup: 1 - page instruction sheet for long-term storage of Maple Syrup.

http://www.mainemapleproducers.com/storing_maple_syrup.html

The Food Keeper

<http://www.fmi.org/consumer/foodkeeper/brochure.cfm>

Food Marketing Institute/Cornell Department of Food Science, 2001

Food Safety & Natural Disasters (by Cornell Univ.)

<http://counties.cce.cornell.edu/suffolk/Prepared/naturaldisasters.pdf>

• Finding Answers to Questions in Food Preservation on the Web

Search engines are used to find information on the World Wide Web. The following search engines are suggested:

Google

<http://www.google.com>

Microsoft Corporation

<http://www.msn.com>

Yahoo!

<http://www.yahoo.com>

Search engines try to find what you type, whether it is real or imaginary, misspelled or not. Word meanings are unfamiliar, so an entry like *food preservation publications* would be evaluated like any

line with *food*, any line with *preservation*, and any line with *publications* in it and not necessarily in that order. The search engine will also automatically search for the past tense and plurals of the words typed. This is called **stemming**.

- To search for a **single word**, for example: *pectin*, type the word in the search, query or text box.
- To search for **multiple separate words**, type the words *separated by a space* or type the word **AND** in the box. The space and the AND operator select documents that contain all the search terms you specify. For example: To find documents that contain *food* and *preservation* and *freezing*, type *food preservation and freezing* in the box.
- To narrow the search, the words **OR** may be typed between the words you are searching. The OR operator selects documents that contain at least one of the search terms you specify, for example: type *preservation OR freezing* in the box.
- To search for documents containing a specific **string of words**, for example: “*food preservation publications*”, type the words in quotes.
- To **narrow down a huge number of entries**, keep the search words, and select the *advanced web search* option for Google or Yahoo and select *search by domain* and then specify the domain ((for example: *.edu* or *.gov*). A list of links for Extension, government sites, or educational institutions will be displayed.
- To search for a **topic within a topic**, for example: *freezing* within the topic *food preservation*, type one or more words and phrases *separated by commas* into the box. (Here is an example: "food preservation, freezing")
- To search for **proper names**, for example: *Taylor thermometer*, type angle brackets around the word <case> just before the word that should be capitalized like this: <case> *Taylor thermometer*. If this is not done, all documents with the word *taylor* will be listed. In all other circumstances, **capitalization** does not matter.

Note that **research based food preservation** information is the most reliable. Utilize web pages from government sources such as USDA, FDA, FSIS, Cooperative Extension, and commercial sources of supplies for home food preservation listed in this publication.

The following topics are suggested as a starting point when using a search engine for home food preservation information.

- Canning
- Curing
- Drying
- Fermenting
- Flavored Vinegars
- Freezing
- Jams and jellies and preserves
- Jerky or jerkies
- Smoking
- The food you want to preserve and by what method
- Vegetables in oil
- Boiling water canner
- Pressure canner
- The piece of equipment or the company name