

Cornell Cooperative Extension

HOME FOOD PRESERVATION RESOURCE LIST

Recommended for New York State – 2023

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Web addresses are subject to change.

Links appearing to have a space actually contain an underline.

When searching for information on the internet, search for research-based information from Cooperative Extension sites affiliated with Land Grant Universities, as there is much information that is dubious and might be dangerous.

GENERAL PRINT RESOURCES

National Center for Home Food Preservation (NCHFP) Website http://nchfp.uga.edu/
So Easy to Preserve, new 6th Edition , University of Georgia, Cooperative Extension, 2014 (Order book for \$ 25. Bulk rate for 12 or more books, \$23.00) https://setp.uga.edu/
Preserving Food at Home Resource Guide , 2022, includes “Let’s Preserve” factsheets; research-based guidelines for safely canning, freezing and drying food at home; nutrition and storage information. \$20.00 https://extension.psu.edu/preserving-food-at-home-resource-guide
Botulism , 4 pages, Colorado State University, 2012, reviewed 2021 http://extension.colostate.edu/topic-areas/nutrition-food-safety-health/botulism-9-305/
Food Preservation Botulism Outbreaks , 6 cases, UC Davis 2008 - 2018 https://ucfoodsafety.ucdavis.edu/consumers/food-safety-home/home-food-preservation
Burning Issue: Green Beans and Botulism , NCHFP 2020 https://nchfp.uga.edu/publications/nchfp/factsheets/greenbeans.html
Approximate pH of Food and Food Products , 13 pages, FDA, 2003 http://webpal.org/SAFE/aaarecovery/2_food_storage/Processing/lacp-phs.htm
Canning Foods – the pH Factor , 3 pages, Clemson University, 2011 https://hgic.clemson.edu/factsheet/canning-foods-the-ph-factor/
Table of Temperatures for Food Preservation , 1 page, NCHFP http://nchfp.uga.edu/how/general/food_pres_temps.html
Table of Boiling Water Temperatures at Different Altitudes , 1 page, NCHFP https://nchfp.uga.edu/how/general/boil_water_chart.html
Cost of Preserving and Storing Food , 7 pages, Colorado State, 9/2008 http://extension.colostate.edu/topic-areas/nutrition-food-safety-health/cost-of-preserving-and-storing-food-8-704#top
Hazardous Food Preservation and Storage Advice , 1 page, Utah State University, 2008 (butter, eggs, cheese) https://extension.usu.edu/files/publications/publication/FN_Food_Safety_2008-09.pdf
Canning and Freezing Questions and Answers , Penn State University, A variety of often-asked questions https://extension.psu.edu/canning-and-freezing-questions-and-answers#section-0

Cost of Preserving Food in Maine, 2017, 10 pages, includes formulas for calculating costs, applicable to other state. <https://extension.umaine.edu/publications/4032e/>

GENERAL VIDEO/ELECTRONIC MEDIA RESOURCES

Short Preservation Videos, NCHFP, 2 dehydration, 4 freezing, 8 canning< excerpts from So Easy to Preserve video series

https://nchfp.uga.edu/multimedia_videos.html

How microbes live and survive, ~7 ½ minutes, Univ of Minnesota Extension 2017

<https://www.youtube.com/watch?v=aLBDmwNcufU>

Stop Bot (Botulism), 4 minutes, Univ Minnesota Extension, 2017

<https://www.youtube.com/watch?v=KqU0RVEemTT0>

Botulism Survivor Urges Safe Canning, Utah State University, 10 minutes

<https://www.youtube.com/watch?v=ON8FEyVHE30>

CANNING PRINT RESOURCES

Complete Guide to Home Canning, USDA, 2015 edition

http://nchfp.uga.edu/publications/usda/GUIDE01_HomeCan_rev0715.pdf

“Selecting, Preparing and Canning Tomatoes and Tomato Products”

http://nchfp.uga.edu/publications/usda/GUIDE03_HomeCan_rev0715.pdf

“Preparing and Canning Fruit and Fruit Products”

https://nchfp.uga.edu/publications/usda/GUIDE02_HomeCan_rev0715.pdf

“Selecting, Preparing, and Canning Vegetables and Vegetable Products”

http://nchfp.uga.edu/publications/usda/GUIDE04_HomeCan_rev0715.pdf

“Preparing and Canning Poultry, Red Meats, and Seafoods”

http://nchfp.uga.edu/publications/usda/GUIDE05_HomeCan_rev0715.pdf

Canning Fruits, Tomatoes and Vegetables, 6 pages Cornell University Extension

Handy Reference for Canning Fruits

Handy Reference for Canning Vegetables

<http://ccesaratoga.org/nutrition-food/food-preservation>

Scroll down right column to **Fact Sheets**

Home Canning Meat: Poultry, Red Meats, Game and Seafood, North Dakota State University, 2019

<https://www.ag.ndsu.edu/publications/food-nutrition/home-canning-meat-poultry-red-meats-game-and-seafood/fn188.pdf>

Using Atmospheric Steam Canners, 1 page, NCHFP 2020

http://nchfp.uga.edu/publications/nchfp/factsheets/steam_canners.html

Guidelines for Safe Canning of Acid Foods in a Steam Canner, 5 pages, U of California, 9/2017

<http://anrcatalog.ucanr.edu/pdf/8573.pdf>

Using and Caring for Your Pressure Canner, 16 pages, PNW, reviewed 2015

<https://catalog.extension.oregonstate.edu/pnw421>

Presto Pressure Canner Tester 81288

Call Customer Service, 1-800-877-0441, M – F, 9:00 a.m. - 5:00 p.m. EST.

Testers will only be sold to Extension Educators.

PRESTO Dial Gauge Inspection Record , 1-page, Presto 2019 https://www.gopresto.com/downloads/canning/DialGaugeTestingForm.pdf
Canners and Canning Methods that are Not Recommended , Penn State Extension https://extension.psu.edu/canners-and-canning-methods-that-are-not-recommended
Burning Issue: Canning in Electric Multi-Cookers , NCHFP 2019 http://nchfp.uga.edu/publications/nchfp/factsheets/electric_cookers.html
Canning in Electric Multi-Cookers , 1 page Penn State Extension, 2018 https://extension.psu.edu/canning-in-electric-multi-cookers
Microwave Pressure Cookers , 1 page, Penn State Extension https://extension.psu.edu/canning-and-freezing-questions-and-answers#section-5
Canning in Pressure Cookers , 1 page, NCHFP 2015 http://nchfp.uga.edu/publications/nchfp/factsheets/pressurecookers.html
Canning on Smooth Cooktops , 1 page, NCHFP 2018 https://nchfp.uga.edu/publications/nchfp/factsheets/smoothtops.html
Burning Issue: Canning on Portable Burners , 1 page, NCHFP 2014 https://nchfp.uga.edu/publications/nchfp/factsheets/canning_portable.html
Burning Issue: Pre-Sterilizing Jars Before Canning , 1 page NCHFP rev 2017 https://nchfp.uga.edu/publications/nchfp/factsheets/sterilizing.html
Home Preserving Pumpkins , 2 pages, U of Georgia 2015 http://nchfp.uga.edu/tips/fall/pumpkins.html
Canning Breads and Cakes? 3 pages, University of Georgia http://nchfp.uga.edu/questions/FAQ_canning.html#30
Canning Soup , Oregon State University https://extension.oregonstate.edu/food/preservation/canning-soup-sp-50-931
Fish Canning Resources http://www.uaf.edu/files/ces/publications-db/catalog/
Preserving Beets , Penn State Extension, 2021 also includes freezing, drying, pickling https://extension.psu.edu/preserving-beets
Preserving Foods: Asian Pears , Oregon State University, revised 2015 https://extension.oregonstate.edu/sites/default/files/documents/8836/sp50694preservin_gasianpears.pdf
Preserving White Peaches , Penn State, 2020 https://extension.psu.edu/preserving-white-peaches
Preserving Elderberries , Penn State 2020 https://fyi.extension.wisc.edu/safefood/2020/06/05/elderberries-beautiful-to-look-at-not-for-canning/
Home Canning Water , 4 pages NCHFP 2020 https://nchfp.uga.edu/publications/nchfp/factsheets/home_canning_water.pdf
Play it Safe: Changes and Substitutions to Approved Home Food Processing Recipes , 2017, Univ. of Wisconsin Extension, 2 pages, https://fyi.extension.wisc.edu/safefood/files/2019/08/SafeSubstitutions.pdf
Converting Dial Steam Pressure Gauge Pressure Canners to Weighted Gauge Canners , Univ. of Alaska Extension, 2021. (Presto and All American only) file:///C:/Users/dsh23/Downloads/FNH-00603_Canner_Guage.pdf

CANNING VIDEO/ELECTRONIC MEDIA RESOURCES

Tips on Selecting Pressure Canners , 2-minute video, NCHFP https://nchfp.uga.edu/video/pressure_canners.html
Canning videos , Univ of Minnesota Extension 2016, 2017, 8 videos running 6 to 8 minutes each. https://extension.umn.edu/preserving-and-preparing/food-preservation-videos
How to: Home Food Preservation , 7-minute video, Judy Price, CCE Home Food Preservation expert for Tractor Supply, Summer 2013 article https://youtu.be/rqla7SBeTPU
Short Canning Videos , NCHFP, includes 10 videos about acid levels, altitude effects, headspace and cooling methods. https://nchfp.uga.edu/multimedia_videos.html#video
Canning Tomatoes – recorded Power Point presentation, Cornell Cooperative Extension Saratoga County, 2020 http://ccesaratoga.org/nutrition-food/how-to-videos
Pressure Canning Vegetables, Meats and Soup – recorded Power Point presentation, Cornell Cooperative Extension Saratoga County, 2020 http://ccesaratoga.org/nutrition-food/how-to-videos
Pressure Canning – Preserving the Maine Harvest , 45-minute webinar, Univ of Maine https://www.bing.com/videos/search?q=university+of+maine+food+preservation&docid=607986482549909359&mid=C31FB5F0D556631F16ECC31FB5F0D556631F16EC&view=detail&FORM=VIRE
What's wrong with this canning recipe? 5 minute video, Univ Minnesota Extension, 2016 https://www.youtube.com/watch?v=XTWixBQPwg8
Unsafe Outdated Food Preservation Methods , Univ of Minnesota Extension 2017 https://www.youtube.com/watch?v=NU8naI9D2QI
Tips on Selecting Pressure Canners , 2 ½ minute video, NCHFP https://nchfp.uga.edu/video/pressure_canners.html#gsc.tab=0

JELLIED PRINT RESOURCES

Complete Guide to Home Canning, USDA, 2015 edition “Preparing and Canning Jams and Jellies” http://nchfp.uga.edu/publications/usda/GUIDE07_HomeCan_rev0715.pdf
Making Jams, Jellies and Fruit Preserves , 64 pages, U of Wisconsin http://www.foodsafety.wisc.edu/assets/preservation/b2909_jams_2008.pdf
Let's Preserve Jelly, Jam, Spreads , 6 pages, Penn State University http://extension.psu.edu/food/preservation/safe-methods/jelly-jam-spreads
Preserving Food: Jams and Jellies , 6 pages, University of Georgia rev. 2019 http://nchfp.uga.edu/publications/uga/uga_jams_jellies.pdf
Causes and Possible Solutions for Problems with Jellied Fruit Products , 4 pages, U of Georgia http://nchfp.uga.edu/how/can_07/jellyproblems.html

Making jams, marmalades, preserves and conserves , U of Minnesota Extension https://extension.umn.edu/preserving-and-preparing/making-jams-marmalades-preserves-and-conserves#create-jams-and-jellies-from-frozen-fruit-195412
Can I Use Agave Syrup to make jams and jellies , Penn State University https://extension.psu.edu/canning-and-freezing-questions-and-answers#section-40
Uncooked Jams , 3 pages, Purdue University, September 2002 https://www.extension.purdue.edu/extmedia/CFS/CFS-131-W.pdf
Remake Directions National Center for Home Food Preservation: https://nchfp.uga.edu/how/can_07/remake_soft_jelly.html For cooked jam or jelly and for freezer jams using CERTO®, Sure-Jell®, Sure-Jell® low or no sugar needed and MCP® pectins see this Kraft/Heinz webpage. https://www.myfoodandfamily.com/search?searchTerm=remake%20directions Remake directions are also printed in some pectin package instruction inserts.

JELLIED VIDEO/ELECTRONIC MEDIA RESOURCES

Making Strawberry Kiwi Jam – recorded Power Point presentation, Cornell Cooperative Extension Saratoga County, 2020 http://ccesaratoga.org/nutrition-food/how-to-videos
Jam and jelly basics: essential ingredients for sweet success , video ~5 ½ min, Univ Minnesota, 2017 https://www.youtube.com/watch?v=hhXJiexXOfw
How to Make Strawberry Jam , 4-minute video, University of Maine Cooperative Extension: Food and Health https://extension.umaine.edu/food-health/food-preservation/how-to-videos/how-to-make-strawberry-jam/
Making Apple Juice , Power Point Slide Show, NCHFP http://nchfp.uga.edu/multimedia.html
Making Apple Jelly , Power Point Slide Show, NCHFP http://nchfp.uga.edu/multimedia.html

PICKLING AND FERMENTATION PRINT RESOURCES

Complete Guide to Home Canning, USDA, 2015 edition “Preparing and Canning Fermented Foods and Pickled Vegetables” http://nchfp.uga.edu/publications/usda/GUIDE06_HomeCan_rev0715.pdf
Preserving Food: Pickled Products , 8 pages, U of Georgia http://www.uga.edu/nchfp/publications/uga/uga_pickled_products.pdf
Peppers: Safe Methods to Store, Preserve and Enjoy , 14 pgs, U of California 1998 http://nchfp.uga.edu/publications/uc_davis/uc_davis_peppers.pdf
Making Cider Vinegar at Home , 12 pages, Ohio State University Extension 2009 http://ucfoodsafety.ucdavis.edu/files/192135.pdf
Salsa Recipes for Canning , 12 pages, PNW Extension Publication, revised 2014 https://catalog.extension.oregonstate.edu/pnw395

Canning Your Own Salsa Recipe , 3 pages, NCHFP, revised 2019 http://nchfp.uga.edu/publications/nchfp/factsheets/salsa.html How Do I Ferment? , National Center for Home Food Preservation, 7 publications http://nchfp.uga.edu/how/can6a_ferment.html
Let's Preserve Sauerkraut , Penn State Extension, Home Food Preservation http://extension.psu.edu/food/preservation/safe-methods/sauerkraut
Wild Fermentation: the flavor, nutrition, and craft of live-culture foods , Sandor E. Katz, 2 nd Edition, 2016 Found on Wild Fermentation Portal site, also 5 other recommended books by Sandor Katz https://www.wildfermentation.com/
Let's Preserve Quick Process Pickles , 4 pages, Penn State Extension http://extension.psu.edu/food/preservation/safe-methods/quick-process-pickles
Understanding and Making Kimchi , Colorado State University Extension, 2020 https://foodsmartcolorado.colostate.edu/food-safety/safe-preparation-handling-and-storage/1understanding-and-making-kimchi/
Understanding and Making Kombucha , Colorado State University Extension, 2020 https://foodsmartcolorado.colostate.edu/food-safety/safe-preparation-handling-and-storage/understanding-and-making-kombucha/
Safety Aspects and Guidance for Consumers on the Safe Preparation, Handling and Storage of Kombucha , 2018, Canadian Research Institute for Food Safety, 9 pages, https://www.foodprotection.org/files/food-protection-trends/sep-oct-18-murphy.pdf

PICKLING AND FERMENTATION VIDEO/ELECTRONIC MEDIA RESOURCES

Quick Pickling – recorded Power Point presentation, Cornell Cooperative Extension Saratoga County, 2020 http://ccesaratoga.org/nutrition-food/how-to-videos
Crunch time: pickling 101 , 4 ½ minute video, Univ of Minnesota, 2021 https://www.youtube.com/watch?v=0dAqagnvbkK
Preserve your Catch (Pickling Fish) , 5 ¾ min video, Univ of Minnesota Ext, 2021 https://www.youtube.com/watch?v=QxyNqG-IJeo
Step by Step Making Salsa – recorded Power Point presentation, Cornell Cooperative Extension Saratoga County, 2020 http://ccesaratoga.org/nutrition-food/how-to-videos
Home food fermentation and food safety , 6 min. video, Univ of Minnesota Extension 2018 https://www.youtube.com/watch?v=VNt9mcLzXcY

FREEZING PRINT RESOURCES

Home Freezing Equipment , Clemson Cooperative Extension, 2020 https://hgic.clemson.edu/factsheet/home-freezing-equipment/
Quality for Keeps: Freezing Basics , 6 pages, U of Missouri, reviewed 2021 http://extension.missouri.edu/p/GH1501

Handy Reference for Freezing Fruits , Cornell, 1 page Handy Reference for Freezing Vegetables , Cornell, 1 page http://ccesaratoga.org/nutrition-food/food-preservation Scroll down right column to Fact Sheets
Freezing Fruits , 7 pages, Colorado State U Extension, 2013 http://extension.colostate.edu/topic-areas/nutrition-food-safety-health/freezing-fruits-9-331/
Freezing Vegetables , Colorado State U Extension http://extension.colostate.edu/topic-areas/nutrition-food-safety-health/freezing-vegetables-9-330/
Preserving Food: Freezing Animal Products , 8 pages, U of GA, 2002 http://nchfp.uga.edu/publications/uga/FreezingAnimalProducts.pdf
Preserving Food: Freezing Prepared Foods , 12 pages, U of GA, 2002 http://nchfp.uga.edu/publications/uga/FreezingPreparedFoods.pdf
Freezing Casseroles, Soups and Stews , 1 page, U of GA 2004 https://nchfp.uga.edu/tips/winter/Freezing_Prepared_Foods.html
Preserving Food: What to do if the Freezer Stops , 2 pages, U of GA, reviewed 2011 http://www.uga.edu/nchfp/publications/uga/uga_freezer_stops.pdf
The Big Thaw – Safe Defrosting Methods for Consumers , 2 pages, modified 2013 https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/big-thaw-safe-defrosting-methods
Foods that Do Not Freeze Well , 2 pages, U of GA, 2006 http://nchfp.uga.edu/how/freeze/dont_freeze_foods.html
Methods of Wrapping , 2 pages, North Dakota State, reviewed 2017 https://www.ag.ndsu.edu/publications/food-nutrition/food-freezing-basics-methods-of-wrapping
How to Freeze Dry , Utah State Univ. Extension, includes buying, using and FAQ https://extension.usu.edu/preserve-the-harvest/freeze-drying

FREEZING VIDEO/ELECTRONIC MEDIA RESOURCES

Freezing videos , Includes Freezing fruit for sweet success; Freezing vegetables for tasty results; Preserve your catch (fish); Preserving herbs, University of Minnesota, 2021 https://extension.umn.edu/preserving-and-preparing/food-preservation-videos
Short Freezing Videos , includes 4 videos on preventing browning, sugar, syrup and dry pack methods, NCHFP. https://nchfp.uga.edu/multimedia_videos.html#video
Food Preservation – “How to” Freezing Videos , Includes: fiddleheads, rhubarb, green beans, tomatoes, strawberries, approx. 4 minutes each, University of Maine Cooperative Extension: Food and Health. https://extension.umaine.edu/food-health/food-preservation/how-to-videos/

DRYING PRINT RESOURCES

Drying Foods in NYS , Cornell, 4 pages https://ccesaratoga.org/resources/drying-food-in-nys Scroll down right column to Fact Sheets

Food Dehydrators , 1 page, U of Georgia http://nchfp.uga.edu/how/dry/dehydrator.html
How do I? , National Center for Home Food Preservation <i>National Center for Home Food Preservation How Do I? Dry</i>
Preserving Food: Drying Fruits and Vegetables , nchfp.uga.edu http://nchfp.uga.edu/publications/uga/uga_dry_fruit.pdf
Preparing Safer Jerky , 2 pages, U of Georgia http://nchfp.uga.edu/publications/uga/prep_safe_jerky.html
Making Jerky at Home Safely , PNW 632 A Pacific Northwest Extension Publication University of Idaho · Oregon State University · Washington State University https://catalog.extension.oregonstate.edu/pnw632
Drying Jerky , 2006, 2 pages, University of Georgia http://nchfp.uga.edu/how/dry/jerky.html
Leathers and Jerkies , 3 pages, Colorado State University Extension https://extension.colostate.edu/topic-areas/nutrition-food-safety-health/leathers-and-jerkies-9-311/
Making Fruit Leathers , 4 pages, North Dakota State U Extension Service, rev. 2017 https://www.ag.ndsu.edu/publications/food-nutrition/making-fruit-leathers
Drying Herbs , 2 pages, National Center for Home Food Preservation, UGA http://nchfp.uga.edu/how/dry/herbs.html
Oxygen Absorbers , 2 pages, Utah State University Cooperative Extension, 2011 http://digitalcommons.usu.edu/cgi/viewcontent.cgi?article=1196&context=extension_curall
Should I Vacuum Package Foods at Home? , 3 pages, UGA, 1999 http://nchfp.uga.edu/publications/uga/vacuum_packaging.html
How to Dry Foods , Deanna DeLong, 1987, reprinted 2006

DRYING VIDEO/ELECTRONIC MEDIA RESOURCES

Drying videos , includes “Dry it you’ll like it”; “Homemade jerky 101”; “Preserving herbs”, Univ of Minnesota, 2021. https://extension.umn.edu/preserving-and-preparing/food-preservation-videos
Dehydrating Fruits and Vegetables , recorded Power Point presentation, Cornell Cooperative Extension Saratoga County, 2020 http://ccesaratoga.org/nutrition-food/how-to-videos
Making Jerky Safely , recorded Power Point presentation, Cornell Cooperative Extension Saratoga County, 2020 http://ccesaratoga.org/nutrition-food/how-to-videos
Short Drying Videos , includes 2 videos on drying vegetables and determining dryness and storage of dried fruit, NCHFP https://nchfp.uga.edu/multimedia_videos.html#video
Food Preservation – “How to” Drying Videos , Includes: fruits, herbs, vegetables, approximately 4 minutes each, University of Maine Cooperative Extension: Food and Health https://extension.umaine.edu/food-health/food-preservation/how-to-videos/

OTHER PRESERVATION TOPIC PRINT RESOURCES

Herb Infused Oils , Clemson University, 2017 https://hgic.clemson.edu/factsheet/herb-infused-oils/
Herbs and Vegetables in Oil , Oregon State University Extension Service, 2015 https://extension.oregonstate.edu/sites/default/files/documents/8836/sp50701herbsandvegetablesinoil.pdf
Preserving Garlic , Oregon State University, 2015 https://extension.oregonstate.edu/sites/default/files/documents/8836/sp50645preservin garlic.pdf
Flavored Vinegars , 3 pages, Clemson University, updated 2019 http://www.clemson.edu/extension/hgic/food/pdf/hgic3470.pdf
Dry-Curing Virginia-Style Ham , 8 pages, Virginia Cooperative Extension, 2011 https://www.pubs.ext.vt.edu/content/dam/pubs_ext_vt_edu/458/458-223/458-223_pdf.pdf
Basics of Sausage Making , 47 pages, UGA Extension, 2014 https://secure.caes.uga.edu/extension/publications/files/pdf/B%201437_1.PDF
Summer Sausage & Deli Style Meats , Oregon State University https://extension.oregonstate.edu/food/preservation/summer-sausage-deli-style-meats-sp-50-735
Curing and Smoking Meats for Home Food Preservation – literature review and critical preservation points , NCHFP http://nchfp.uga.edu/publications/nchfp/lit_rev/cure_smoke_toc.html
Smoking Fish at Home – Safely , 4 pages, PNW, reprinted 1999 https://seafood.oregonstate.edu/sites/agscid7/files/snic/smoking-fish-at-home-safely.pdf
Home Canning Smoked Fish and Home Smoking Fish for Canning , 4 pages, U of Alaska via UC Davis, revised 2017 https://ucfoodsafety.ucdavis.edu/sites/g/files/dqvnsk7366/files/inline-files/208606.pdf
Smoking Poultry Meat , Colorado State University Extension 2012 https://foodsmartcolorado.colostate.edu/recipes/preservation/smoking-poultry-meat/
Storing Vegetables and Fruits at Home , EB1326E, 12 pgs, Washington State, 2013 https://pubs.extension.wsu.edu/search?q=Storing+Vegetables+and+Fruits+at+Home
Garden to Table: Storing Fresh Garden Produce , Universities of RI, CT, ME, NH & VT https://extension.umaine.edu/york/wp-content/uploads/sites/28/2018/03/Final-Storing-Chart-for-Fresh-Garden-Produce-1.pdf
Let's Preserve Cranberries , Penn State Extension https://extension.psu.edu/preserving-cranberries
Let's Preserve Cranberries , U of Maine Extension https://extension.umaine.edu/publications/4045e/
Can I can Shelled Nutmeats , 1 page, NCHFP http://nchfp.uga.edu/questions/FAQ_canning.html#34
Harvesting, Cracking, and Storing Black Walnuts Horticulture and Home Pest News , Iowa State. https://hortnews.extension.iastate.edu/1994/9-16-1994/bnut.html
Hazardous Food Preservation and Storage Advice , (butter, eggs, cheese) 1 page, Utah State University https://extension.usu.edu/files/publications/publication/FN_Food_Safety_2008-09.pdf

Canning Chocolate Sauces Unsafe, 2 pages, NCHFP, 2003
http://nchfp.uga.edu/publications/nchfp/factsheets/choc_sauce.html

Storing Honey, 1 page, Penn State Extension, 2015
<https://extension.psu.edu/canning-and-freezing-questions-and-answers#section-15>

Storing Maple Syrup, 1 page, Maine Maple Producers, 2015
<https://mainemapleproducers.com/storing-maple-syrup>

OTHER PRESERVATION TOPIC VIDEO/ELECTRONIC MEDIA RESOURCES

Food Preservation – “How to” Harvest and Store Videos, Includes: apples, cranberries, onions and pumpkins approximately 4 minutes each, University of Maine Cooperative Extension: Food and Health,
<https://extension.umaine.edu/food-health/food-preservation/how-to-videos/>

RESOURCES for Food Processing

Cornell Food Venture Center helps food businesses large and small introduce new food products into the marketplace. The Center provides educational materials, workshops and direct assistance with product safety evaluation, process development and guidance in local, state and federal regulatory compliance.
<https://cals.cornell.edu/cornell-agritech/partners-institutes/cornell-food-venture-center>

****New York State Department of Agriculture and Markets**, Food Business Licensing including definitions, regulations, exemptions, and an application for a Food Processing Establishment.
<https://agriculture.ny.gov/food-business-licensing>