

▲ **Harvesting Vegetables from the Home Garden (A2727)**

A timely harvest is essential to ensure high quality, nutritious vegetables and to prevent waste. This publication tells you when to harvest over 50 vegetables and 20 herbs. Includes general tips for harvesting and storage.

▲ **Tomatoes Tart and Tasty (B2605)**

USDA's latest tomato processing tips are included in this publication, along with step-by-step directions on how to can and freeze tomatoes, and recipes for chili sauce, catsup and spaghetti sauce.

▲ **Making Jams, Jellies, and Fruit Preserves (B2909)**

This publication not only shows you how to make your own jams, jellies and preserves, but also includes microwave recipes and answers to your jam and jelly problems.

▲ **Homemade Pickles and Relishes (B2267)**

This publication includes the latest USDA research on pickle processing, along with 23 recipes from deli dills to dilled cauliflower and corn relish.

▲ **Make Your Own Sauerkraut (B2087)**

Naturally ferment your cabbage and add zip to your menus with the tips and recipes in this publication.

▲ **Wisconsin's Wild Game: Enjoying the Harvest (B3573)**

Wild game meats offer wonderful opportunities for exciting and flavorful meals. This publication is intended to help you process, store and use Wisconsin wild game meats - venison, squirrel, rabbit, upland game birds, duck, goose, and turkey - as part of regular family meals or for special occasions. Advice on keeping the meats safe to eat and shortcuts in handling are included to help you avoid wasting a valuable wild resource. You'll also find a variety of recipes and nutritional information in this publication.

▲ **Canning Fruits Safely (B0430)**

Step-by-step instructions on canning all types of fruit including a section on how to prevent common canning problems.

▲ **Canning Vegetables Safely (B1159)**

Tips on canning all types of vegetables using a pressure canner.

▲ **Canning Meat, Wild Game, Poultry and Fish Safely (B3345)**

Instructions for canning a variety of meats, including wild game. Tips on avoiding canning problems and a number of recipes are included in this publication.

▲ **Using & Caring for a Pressure Canner (B2593)**

This publication provides information and directions for safely using and caring for most pressure canners.

▲ **Safe Canning Methods (B2718)**

Canned foods can bring a colorful touch of summer to family meals all year. For a safe product that is unlikely to spoil, canning must be done very carefully. Learn how to preserve the taste of summer safely.

▲ **Canning Salsa Safely (B3570)**

Guidelines for canning salsa safely in a boiling water canner developed by Washington State University and adapted for Wisconsin tomato and pepper cultivars and conditions. Salsa recipes have been tested to ensure they contain enough acid to prevent growth of botulism spores. The latest in Wisconsin's Safe Food Preservation series.

▲ **Freezing Fruits and Vegetables (B3278)**

Freezing is less time-consuming, less damaging to nutrients and keeps fruits and vegetables fresh tasting and colorful longer than other preserving methods. This publication shows you how to get high-quality results when freezing your garden's bounty.

▲ **Freezing Home-Prepared Foods (B1306)**

It's easy to keep your freezer stocked with home-prepared "convenience" foods ranging from sack lunches to elaborate dishes for unexpected guests. This publication helps you plan a steady flow of main dishes, baked goods and desserts in and out of your freezer.

▲ **Preserving Fish**

- Home Freezing of Fish (B78870F)
- Smoking Your Catch: Do it Safely! (DC635)

▲ **How To Know When Food Is Spoiled (B2709)**

At times you may question if a canned or frozen food is safe to eat when it has been in storage for some time. Here's a list of common characteristics of spoiled food to help you decide if certain foods are unfit to eat.

Visit

www.foodsafety.wisc.edu

for answers to all of your food safety, canning and preservation questions.



For More Information Contact:

Deb Neubauer
Dane County UW-Extension
1 Fen Oak Ct, Rm 138
Madison, WI 53718-8812
(608) 224-3722
TTY (608) 224-3703

Order Form



Your County Family Living Educators:

Extension Family Living Education in each Wisconsin county works with University specialists to provide up-to-date information on important topics that affect today's families - from the latest findings on nutrition and fitness, to spending quality time with family.

As a local resource on families in your county, your Extension Family Living Educator develops family-oriented education programs for county residents.

Your county UW-Extension Family Living Educator is available to address your group or organization. Call your county Extension Office for more information.



Ship to:
Name: _____

Address: _____

PUBLICATION	COST	QTY	TOTAL
Harvesting Vegetables From the Home Garden (A2727)	.50		
Tomatoes Tart and Tasty (B2605)	3.00		
Making Jams, Jellies and Fruit Preserves (B2909)	4.00		
Homemade Pickles and Relishes (B2267)	4.00		
Make Your Own Sauerkraut (B2087)	1.00		
Wisconsin's Wild Game: Enjoying the Harvest (B3573)	2.50		
Canning Fruits Safely (B0430)	2.50		
Canning Vegetables Safety (B1159)	2.00		
Canning Meat, Wild Game, Poultry & Fish Safely (B3345)	2.50		
Using and Caring for a Pressure Canner (B2593)	1.00		
Safe Canning Methods (B2718)	.80		
Canning Salsa Safely (B3570)	2.50		
Freezing Fruits and Vegetables (B3278)	2.00		
Freezing Home-Prepared Foods (B1306)	1.00		
Home Freezing of Fish (B78870F)	.60		
Smoking Your Catch: Do it Safely? (DC635)	1.05		
How to Know When Food is Spoiled (B2709)	.40		

FAMILY FOOD, NUTRITION & HEALTH

Preserve Food Safely



1 Fen Oak Court, Madison, WI 53718-8812
(608) 224-3722

**Please make checks payable to:
Dane County Treasurer**

Mail to: Dane County UW-Extension
Attn: Bulletin Sales
1 Fen Oak Court, Room 138
Madison, WI 53718-8812

Call us at (608) 224-3704 with any questions

Publication Total: _____			
Postage & Handling: _____			
<i>order amount</i>	<i>add</i>	<i>order amount</i>	<i>add</i>
up to \$5	\$2	\$50-75	\$8.50
\$5.01-15	\$3	\$75-100	\$10
\$15.01-25	\$4	over \$100	10% of total
\$25.01-50	\$6		
Subtotal: _____			
Sales Tax 5.5% _____			
Total: _____			

An EEO/AA employer, University of Wisconsin Extension provides equal opportunities in employment and programming, including Title IX and American with Disabilities (ADA) requirements.