Master Food Preservers are volunteers trained in the areas of food preservation, food safety and food storage.

Our role is to assist the University of Wisconsin Cooperative Extension in providing reliable information to the citizens of our communities.

We are committed to providing the most current, research based knowledge available in home food preservation and food safety.

Dial Pressure Canners are checked (free of charge) at UW Cooperative Extension, 3365 W. Brewster Street, Appleton, WI

Please call ahead to be sure someone is available to test your unit or plan to leave your pressure canner lid at the office to get it checked. (920) 832-4763

Annual testing of dial pressure canner gauges is recommended to ensure accurate reading.

What’s Happening in 2014?

Winter/Spring Lunch & Learn Series

Tuesdays 12 noon—1:00 p.m. at UW-Extension office

February 11 Chocolate!
How is chocolate made and why is it now said to be a “healthy food”?

March 4 Springtime is Food Safety Time
Join us for a look at all that is new in food safety.

April 8 Planning for a Successful Gardening Year
Learn what varieties work well in Wisconsin and tips for a successful gardening year.

May 6 Tips for a Successful Year of Food Preservation
Be sure you have the right equipment and most up-to-date information prior to the start of the food preservation season.

There is no fee but please register by calling (920) 832-5121. You may also listen online www.foodsafety.wisc.edu/preservation.html after the program.

Outagamie County Master Food Preservers Rally

Monday, June 2, 6:00-8:00 p.m. at UW-Extension office, Tips for a successful year of food preservation Free of charge, but registration is required, call (920) 832-5121

More 2014 Happenings...

Hands-On Classes

Blanching Out
Monday, June 16, 6:00—7:30 p.m. UW-Extension office, $7 per person
Tips on Blanching and freezing fruits and vegetables.
Registration required, call (920) 832-5121

Jammin’ to Blueberries
Monday, July 21, 6:00—7:30 p.m. Salvation Army, $7 per person
Blueberry jam.
Registration required, please call Karen at (920) 955-1232

Saucy Salsa
Monday, Aug. 18, 6:00—7:30 p.m. Salvation Army, $7 per person
Tomato salsa.
Registration required, please call Karen at (920) 955-1232

Relish Your Apples
Monday, Sept. 15, 6:00-7:30 p.m. UW-Extension office, $7 per person
Sweet apple relish.
Registration required, call (920) 832-5121

Meats—Come on Deer, Let’s Eat
Saturday, Dec. 6, 9:00am-3:00 p.m. UW-Extension office, $10 per person
Preserving venison.
Registration required, call (920) 832-5121
The following Food Preservation, Safety and Storage publications can be found on the UW-Extension website. Documents can be downloaded and printed free of charge off the website or you may order a printed copy for the listed fee at the Outagamie County UW-Extension office.

Website Address: http://learningstore.uwex.edu/Food-Nutrition-C53.aspx

Canning Salsa Safely B3570, $2.50,
What will you do with all those tomatoes? Follow these recipes for safe and easy salsa your whole family will enjoy. These guidelines are for Wisconsin home garden tomato and pepper varieties—and a few new fruit salsa recipes are included. Salsa recipes have been research-tested to ensure they contain enough acid to be processed safely in a boiling water canner at Wisconsin elevations.

Canning Vegetables Safely B1159, $2.00,
What could be more delicious than winter meals with vegetables from your summer garden? Follow these guidelines for safely canning vegetables in a pressure canner, revised with current research findings and updated for Wisconsin home garden varieties, conditions and elevations.

Freezing Fruits & Vegetables B3278, $2.75,
Would you like to enjoy bright, crisp garden green beans all year long? How about ripe, juicy raspberries? Freezing lets you enjoy the bounty of your garden and orchards all year long. Research-tested guidelines for safe preparation and preservation of peak-of-the-season fruits and vegetables.

Canning Fruits Safely B0430, $3.00,
Canned fruit can be a delicious addition to any family meal. Recipes have been updated and expanded to include steps for processing safe, high quality fruits from the market or your home orchard.

Canning Meat, Wild Game, Poultry and Fish Safely B3345, $2.50,
Canned meat, wild game, poultry and fish offer wonderful opportunities for exciting and flavorful meals. Guidelines are updated to include information for safely processing venison due to chronic wasting disease. An expanded recipe selection includes research-tested family favorites.

Tomatoes Tart & Tasty B2605, $3.00,
Canning tomatoes can be fun—and very rewarding. Guidelines for safely canning tomatoes from home gardens, revised with current research findings and updated for Wisconsin tomato varieties, conditions and elevations. Research-tested recipes have been reviewed to ensure safe, high quality products.

Homemade Pickles and Relishes B2267, $4.10,
Crispy pickles are the highlight of many family picnics. Guidelines for genuine crock pickles and many newly updated recipes for quick pack pickles are included in this bulletin. For a tasty treat, try new recipes for frozen pickles. Research-tested recipes ensure safe, high quality pickles to share with family and friends.

Jams, Jellies and Fruit Preserves B2909, $5.00,
Favorite home-prepared treats include fresh strawberry jam, peach butter, or blueberry syrup. Guidelines include newly updated research-tested recipes for delicious jams and jellies, fruit butter, syrups and preserves. Expanded to include recipes for low-sugar or no-sugar products.

For more information and other programs available contact:

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