



Food Safety & Preservation Websites

WSU Clark County Extension
<http://clark.wsu.edu/family>

WSU Food Safety Resource Page
www.foodsafety.wsu.edu

National Center for Home Food Preservation
<http://www.uga.edu/nchfp/>

Food Preservation National Presto
www.qopresto.com

Ball www.freshpreserving.com

Food Safety & Inspection Service
www.fsis.usda.gov

Food & Nutrition Information Center
www.nal.usda.gov/fnic/

Kitchen Krafts Canning Supplies
www.kitchenkrafts.com

Making your own labels
www.myownlabels.com

Canning Reminders!

When canning home preserved foods:

- Use research based, laboratory tested, up-to-date recipes from the resources on this flyer
- Follow directions carefully, including the correct use of water bath and pressure canners
- Date and store home preserved foods no more than 12 months between 50-70 degrees F. Avoid direct sunlight.

Washington State University Extension Publications

<http://pubs.wsu.edu>

Search by publication number or title

Publication	Number
Using and Caring for your Pressure Canner	PNW0421
Canning Fruits	PNW0199
Canning Meat, Poultry and Game	PNW0361
Canning Seafood	PNW0194
Salsa Recipes for Canning (Spanish)	PNW0395
Home Canning Smoked Fish	PNW0450
Canning Tomatoes and Tomato Products	PNW0300
Canning Vegetables	PNW0172
Curing and Smoking Poultry and Meat	EB1660
Freezing Meat, Fish and Poultry at Home	EB1195
Freezing Fruits and Vegetables	PNW0214
Pickled Eggs	EB1104
Pickling Vegetables	PNW0355
Smoking Fish at Home Safety	PNW0238
Envasado de Tomatoes	WREP0112
Envasado de Frutas	WREP0114
Envasado de Hortalizas	WREP113S

Most Washington State University Extension publications are available online at no cost or are available for purchase at the WSU Extension office at 11104 N.E. 149th Street Bldg C-100 Brush Prairie, WA 98606

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