

Preserving and Storing Foods

As the bounty of our gardens, orchards and farm fields arrives in farmer's markets and grocery stores, many Hoosiers look for ways to preserve the foods that are so abundant now. Purdue Extension has a number of free, online publications that tell you how to freeze, can, dehydrate and store fresh fruits and vegetables. Here's a list:

Safe Storage of Foods

Food Storage Guide, <http://www.extension.purdue.edu/extmedia/HHS/HHS-785-W.pdf>

Food Canning & Preservation

Basics of Home Canning, <https://extension.purdue.edu/extmedia/HHS/HHS-799-W.pdf>

Preserving Vegetables, Meat and Poultry

Freezing Vegetables, <https://extension.purdue.edu/extmedia/HHS/HHS-800-W.pdf>

Let's Preserve Meat & Poultry, <https://extension.purdue.edu/extmedia/HHS/HHS-801-W.pdf>

Let's Preserve Tomatoes, <https://extension.purdue.edu/extmedia/HHS/HHS-803-W.pdf>

Let's Preserve Peppers, <https://extension.purdue.edu/extmedia/HHS/HHS-813-W.pdf>

Let's Preserve Snap Beans, <https://extension.purdue.edu/extmedia/HHS/HHS-814-W.pdf>

Let's Preserve Sweet Corn, <https://extension.purdue.edu/extmedia/HHS/HHS-815-W.pdf>

Let's Preserve Quick Process Pickles, <https://extension.purdue.edu/extmedia/HHS/HHS-816-W.pdf>

Let's Preserve Sauerkraut, <https://extension.purdue.edu/extmedia/HHS/HHS-817-W.pdf>

Let's Preserve Leafy Greens, www.ces.purdue.edu/extmedia/CFS/CFS-592-W.pdf

Preserving Fruits

Let's Preserve Pears, <https://extension.purdue.edu/extmedia/HHS/HHS-804-W.pdf>

Let's Preserve Cherries, <https://extension.purdue.edu/extmedia/HHS/HHS-805-W.pdf>

Let's Preserve Strawberries, <https://extension.purdue.edu/extmedia/HHS/HHS-806-W.pdf>

Let's Preserve Blueberries, <https://extension.purdue.edu/extmedia/HHS/HHS-807-W.pdf>

Let's Preserve Peaches, Apricots, Nectarines, <https://extension.purdue.edu/extmedia/HHS/HHS-808-W.pdf>

Let's Preserve Apples, <https://extension.purdue.edu/extmedia/HHS/HHS-809-W.pdf>

Let's Preserve Fruit Pie Fillings, <https://extension.purdue.edu/extmedia/HHS/HHS-810-W.pdf>

Let's Preserve Jelly, Jam, Spreads, <https://extension.purdue.edu/extmedia/HHS/HHS-811-W.pdf>

Freezing Fruit at Home, www.ces.purdue.edu/extmedia/CFS/CFS-135-W.pdf

Uncooked Jams, www.ces.purdue.edu/extmedia/CFS/CFS-131-W.pdf

Dehydrating Foods

Drying Fruits & Vegetables, <https://extension.purdue.edu/extmedia/HHS/HHS-802-W.pdf>

Drying Herbs, <https://extension.purdue.edu/extmedia/HHS/HHS-812-W.pdf>

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