Extension offers new food preservation help

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Fairbanks, Alaska—Just in time for the berry season, the UAF Cooperative Extension Service introduces Making Jams and Jellies, a Web-based instructional module that combines written, audio and video information.

The new Flash module will lead jam and jelly makers through the process, from choosing fruit to canning and storing the final product. Others modules in the Preserving Alaska’s Bounty series cover canning basics and canning fish and game meat in cans and jars. All may be viewed at www.uaf.edu/ces/preservingalaskasbounty. The modules require Adobe Flash Player, which may be downloaded from the site.

Also new is Drying Foods, the latest food preservation DVD in the Preserving Alaska’s Bounty series. The DVD provides an overview and information on drying fruits, vegetables and herbs and making fruit leather. Get a copy from your local Extension office or order one by calling 1-877-520-5211. Copies cost $5.

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