FOR IMMEDIATE RELEASE  
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Fairbanks, Alaska — Several new how-to food preservation resources have been developed by the Cooperative Extension Service.

A new DVD will guide sausage and jerky makers, and six new interactive online food preservation lessons have been launched. All are part of Extension’s Preserving Alaska’s Bounty series, which helps Alaskans preserve native foods.

Tanana District agent Roxie Dinstel provides a step-by-step guide to processing and storing meat in Sausage and Jerky, the sixth DVD in the series. Special care needs to be taken in the process because of food safety concerns, she said.

Other DVDs in the series demonstrate canning basics, canning meat and fish in jars and cans, pickling and drying foods. Copies may be ordered through Extension district offices, online through Extension’s DVD and video catalog at www.uaf.edu/ces/pubs or by calling 877-520-5211.

The new online food preservation lessons combine written, audio and video instructions. Topics include pickling vegetables, making sauerkraut, infusing vinegar, making sausage, making jerky and assembling a can sealer. The lessons require a Flash player. Altogether, 14 Flash modules may be viewed at www.uaf.edu/ces/preservingalaskasbounty.

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