Extension releases food preservation DVDs

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Fairbanks, Alaska—KUAC-Fair Three new DVDs developed by the University of Alaska Fairbanks Cooperative Extension Service will help Alaskans preserve local foods this coming summer.

The three latest DVDs in Extension’s Preserving Alaska’s Bounty series are “Cold Storage,” “Roses and Fireweed” and “Processing Game Meat.”

“Cold Storage” demonstrates how to preserve fruits and vegetables by freezing or by storing in different types of root cellars. “Roses and Fireweed” explains how and when to harvest and use fireweed sprouts, fireweed and rosehip blossoms and rosehips. “Processing Game Meat” offers information on the slaughter and processing of reindeer, lessons that are applicable to moose, caribou and other large game. The DVD was developed with the assistance of the UAF Reindeer Research Program.

The Preserving Alaska’s Bounty project is funded by a grant from the U.S. Department of Agriculture. Other DVDs in the series cover canning basics, canning meat and fish, collecting and using wild berries, pickling, drying foods, making sausage and jerky, and jams and jellies. The DVDs sell for $5 and are available through extension offices or by calling Extension toll-free at 877-520-5211.

Interactive online lessons on many of the same topics are available on extension’s website at www.uaf.edu/ces/preservingalaskasbounty.

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