



Resources for Food Preservation

Note: for a pdf version of this document with live links, go to edibleevanston.org/resources/canning/tipsheet

Jars, Lids, Canning Kettles, Equipment and Supplies

Local merchants

- Lemoi Hardware, 1008 Davis St., Evanston, IL, 847/328-4900
- Target, 2209 Howard St, Evanston, IL, 847/733-1144

Online

- Target.com
- Ball Mason Jars Store site: www.freshpreservingstore.com
- For bulk citric acid: <http://www.amazon.com/spicyworld>

Books

- *Ball Blue Book Guide to Home Canning, Freezing and Dehydration*, 120 pages.
- *Ball Complete Book of Home Preserving*, Judi Kingry and Lauren Devine, eds. 448 pages.
- *Complete Dehydrator Cookbook*, Mary Bell, 280 pages.
- *Food Drying With an Attitude*, Mary Bell, 137 pages

Favorite Recipes

- **Curried Zucchini Pickles**
<http://www.seriousseats.com/recipes/2012/07/curried-pickled-zucchini-recipe.html>
- **Pop's Dill Pickles**
<http://allrecipes.com/recipe/pops-dill-pickles/>
- **Sweet and Spicy Zucchini Pickles**
<http://mypantrysshelf.com/2011/08/28/sweet-and-spicy-zucchini-pickles/#more-2611>
- **Zesty Salsa (half and full recipes)**
<http://www.freshpreserving.com/recipes/zesty-salsa>

Information and How-tos

- **National Center for Home Food Preservation.**
<http://nchfp.uga.edu/>
University of Georgia's information center on preserving food at home. This has the most extensive info on canning, freezing, drying, curing/smoking, fermenting, pickling and storing for many different foods, including recipes and complete instructions.
- **USDA Complete Guide to Home Canning, 2009 revision**
http://nchfp.uga.edu/publications/publications_usda.html
This detailed, comprehensive seven-part book is available free in PDF form here at the University of Georgia's information center website.
- **Ball Canning Site**
www.freshpreserving.com
Recipes, instructions and information from the major supplier of canning jars and lids
- **Iowa State University**
<https://store.extension.iastate.edu/Topic/Food-Nutrition-and-Health/Food-Preservation>
A series of PDF guides on harvesting and storing vegetables and canning all types of foods. Special guides for salsas, tomatoes and pickles.
- **Pacific Northwest Extension Salsa Recipes**
http://extension.oregonstate.edu/fch/sites/default/files/documents/pnw_395_salsarecipesforcanning.pdf
A 12-page guide including lots of recipes.
- **Mother Earth News**
Home canning for beginners—covers hot-water and pressure canning
<http://www.motherearthnews.com/real-food/home-canning-for-beginners-zmaz92aszshe.aspx?PageId=1>
- **Pressure Canning Basics—more detail on pressure canning**
<http://www.motherearthnews.com/real-food/canning/pressure-canning-zm0z13jjzrob.aspx>
- **How to choose a food dehydrator—compare and contrast some popular models**
<http://www.motherearthnews.com/real-food/choosing-a-food-dehydrator-zmaz03jjzgoe.aspx>
- **Excalibur Dehydrators, Recipes and accessories**
<https://www.excaliburdehydrator.com/intro-to-dehydrating/>