

## Food Preservation

*Want to explore this topic, but not sure where to begin? Use this guide as a starting point for books, DVDs, websites and more related to your topic*

### *Non-Fiction Books:*

641.4 Bal, **Ball blue book guide to preserving** by Ball Corporation

A guide to keeping fresh tasting food on hand with answers to food preservation questions.

641.4 Bon, **Well-preserved: recipes and techniques for putting up small batches of seasonal foods** by Eugenia Bone; photographs by Megan Schlow and Andrew Brucker

30 preserving recipes with an additional 90 recipes on how to use the preserved foods.

641.4 Cha, **The beginner's guide to preserving food at home** by Janet Chadwick

A guide for beginners on freezing, drying, canning, and storing foods with instructions specifically for vegetables, fruit, and herbs.

641.4 McC, **Food in jars: preserving in small batches year-round** by Marisa McClellan

Small batch food preservation recipes for beginners on. From basic recipes such as jams and jellies to the more exotic recipes such as rhubarb syrup.

641.42 Com, **Complete book of home preserving: 400 delicious and creative recipes for today** edited by Judi Kingry & Lauren Devine

A guide to preserving wholesome foods for beginners through experienced cooks.

641.42 Cro, **Preserving: the canning and freezing guide for all seasons** by Pat Crocker.

More than 200 preservation recipes for all seasons to get beginners started and inspire experienced cooks.

641.42 Eng, **Homemade living: canning & preserving with Ashley English: all you need to know to make jams, jellies, pickles, chutneys & more** by Ashley English

A guide to canning that includes step by step photos.

641.42 McC, **Jam on: the craft of canning fruit** by Laena McCarthy; photography by Michael Harlan Turkell

The art of preserving and canning fruit jams, jellies, and marmalades.

641.42 Zie 2009, **The joy of pickling: 250 flavor packed recipes for vegetables and more from garden or market** by Linda Ziedrich.

Discover how to pickle a variety of vegetables.

641.578 Yaf, **Backpack gourmet: good hot grub you can make at home, dehydrate, and pack for quick, easy, and healthy eating on the trail** by Linda Frederick Yaffe

Over 160 recipes for drying a variety of foods for the trail or home, find recipes to suit your taste and dieting needs.

*Looking for more? Visit the Portage County District Library catalog at  
<http://webpac.portagecounty.lib.oh.us/>*

*Try these search terms in our online catalog:*

*Canning and Preserving  
Canning and Preserving History  
Food Preservation  
Food Preservation History  
Cold Storage  
Food Drying  
Meat Preservation  
Vegetables Preservation  
Fruit Preservation*

*From PCDL's Digital Library:*

From Overdrive <http://overdrive.portagelibrary.org/C65BE754-09C4-47C7-98F8-7E070CB7AE77/10/50/en/Default.htm>

**Canning and Preserving for Beginners** by Rockridge Press

A beginners guide to canning and preserving that includes low sodium and low sugar recipes.

*Websites:*

**Canning- Canning Jars- preserving- Ball Jars**

<http://www.freshpreserving.com/home.aspx>

Learn the basics on canning and find canning recipes.

**Food additives (food processing) - - Encyclopedia Britannica**

<http://www.britannica.com/EBchecked/topic/212615/food-additive>

Learn about food additives in processing and preserving food.

**Food Preservation – Kansapedia – Kansas Historical Society**

<http://www.kshs.org/kansapedia/food-preservation/17877>

Learn about the history of food preservation.

**How Stuff Works “How Food Preservation Works”**

<http://science.howstuffworks.com/innovation/edible-innovations/food-preservation.htm>

Learn about the different types of food preservation and gain a basic understanding of how each method works and affects different types of food.

**Ohioline: Food: The Ohio State University College of Food**

<http://ohioline.osu.edu/lines/food.html#FOODP>

Printable articles on various methods of food preservation and storage.

**National Center for Home Food Preservation** <http://nchfp.uga.edu/>

A variety of publications on food preservations for different methods. Includes how to, safety, recipes, and tips.

**Preserving and Preparing: Food Safety: Food: University of Minnesota Extension**

<http://www.extension.umn.edu/food/food-safety/preserving/>

Learn about preserving food safely for different preservation methods or different food types.

*Young Adult Fiction:*

YFIC Horvath Large Print, **The canning Season** by Polly Horvath

Learn about historical life in Maine through Ratchet's eccentric great-aunts.