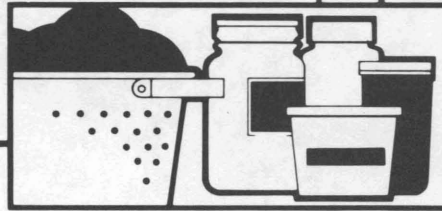


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Preserving Food at Home



Preserving foods at home is a mail series available to interested homemakers. It contains information about:

- ____ Canning — Learn the basics of waterbath and pressure canning and the method that should be used for different foods.
- ____ Freezing — Learn to blanch vegetables to keep “fresh picked” flavor and how to freeze fruits to keep them firm and attractive.
- ____ Pickles and Relishes — Learn to pickle vegetables in a brine or to prepare popular “quick” pickles and relishes.
- ____ Preserves, jellies, jams and marmalades — Learn to select the test for proper jell, process to prevent mold growth and prepare sugar-free jellied fruits.
- ____ Drying — Learn to dry foods in your oven, in the sun or with a dehydrator and how to pretreat fruits and vegetables to retain nutrients, flavor and color.

How can you get this mail series? Call your county Extension agent to request the entire mailout series or check only the topics on this form you need, fill in your name, address and telephone number and mail to the county Extension agent at:

_____ Name

_____ Street address or box number

_____ City

_____ Telephone number

Educational programs conducted by the Texas Agricultural Extension Service serve people of all ages regardless of socio-economic level, race, color, sex, religion or national origin.



**Texas
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Daniel C. Pfannstiel,
Director
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The Texas A&M
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Cooperative Extension Work in Agriculture and Home Economics, The Texas A&M University System and the United States Department of Agriculture cooperating. Distributed in furtherance of the Acts of Congress of May 8, 1914, as amended, and June 30, 1914.

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