

Preserving the Harvest

Thursday, 26 March 2009

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I recently had the wonderful opportunity to present a class called Preserving the Harvest at the Georgia Organics 12th Annual Conference & Trade Show on March 21, 2009.

Here are some of the references for this class:

References:

Really good Internet references from our own University of Georgia: National Center for Home Food Preservation

Stocking Up: The Third Edition of America's Classic Preserving Guide (Paperback) by Carol Huppung , published by Rodale Press, 1990. (640 pages). ISBN: 0671693956

Ball Blue Book of Preserving, Published by Alltrista Consumer Products, 2004. (124 pages) ISBN: 0-9727537-0-2

Putting Food By, 4th Revised edition: by Janet Greene, published by Plume, in 1992. (432 pages) ISBN: 978-0452268999

Complete Guide to Home Canning and Preserving , Published by the USDA, in 2008. (156 pages) ISBN: 978-0486409313

Wild Fermentation: The Flavor, Nutrition, and Craft of Live-Culture Foods by Sandor Ellix Katz, published by Chelsea Green Press in 2003. (187 pages) ISBN: 1-931-498-23-7

Preserving Food Without Freezing or Canning: Traditional Techniques Using Salt, Oil, Sugar, Alcohol, Vinegar, Drying, Cold Storage, and Lactic Fermentation by the Gardeners & Farmers of Terre Vivante, Published by Chelsea Green Publishing in 1999.(197 pages) ISBN: 1-890132-10-1

Nourishing Traditions: The Cookbook that Challenges Politically Correct Nutrition and the Diet Dictocrats, by Sally Fallon, New Trends Publishing, 2001.(688 pages) ISBN:0-9670897-3-5.

I would love to hear from people who have experience with preserving food. Please leave your comments and questions. I look forward to a community being formed around this topic.

Charli