



Clark County **Master Food Preservers** WASHINGTON STATE UNIVERSITY EXTENSION **CONSUMER** **food safety**

Washington State University Extension Consumer Food Safety Publications
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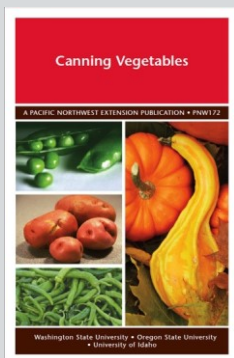
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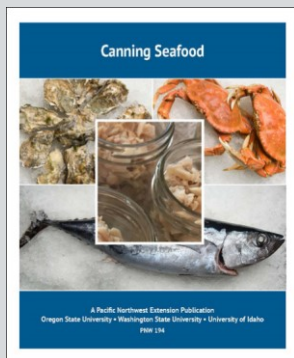
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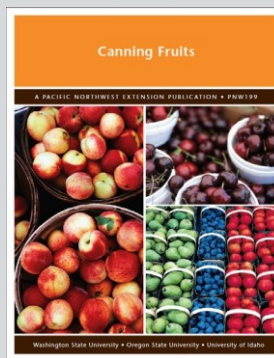
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PNW172
Canning Vegetables



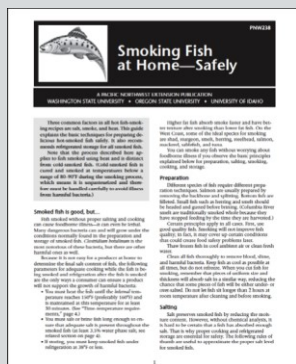
PNW194
Canning Seafood



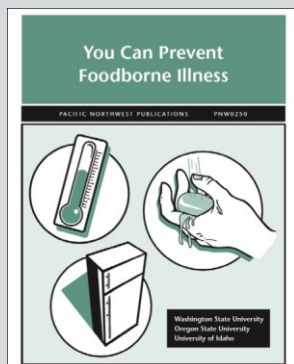
PNW199
Canning Fruits



PNW214
Freezing Fruits and Vegetables



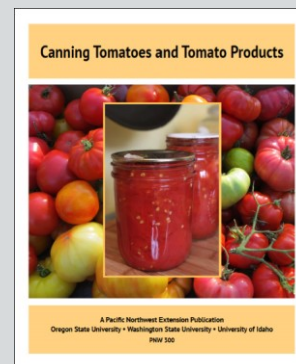
PNW238
Smoking Fish at Home—Safely



PNW250
You Can Prevent Foodborne Illness



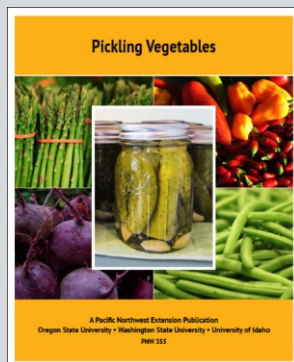
PNW296
Freezing Convenience Foods



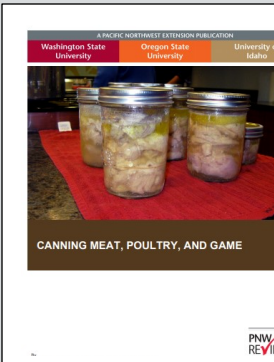
PNW300
Canning Tomatoes and Tomato Products



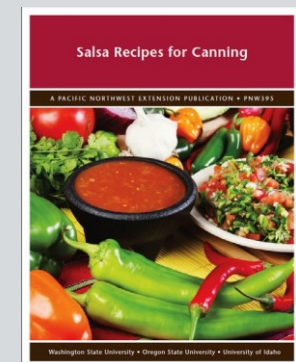
PNW300S
Canning Tomatoes and Tomato Products



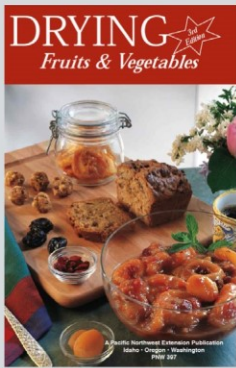
PNW355
Pickling Vegetables



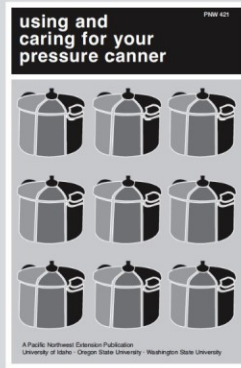
PNW361
Canning Meat, Poultry, and Game



PNW395
Salsa Recipes for Canning



PNW397
Drying Fruits and Vegetables (3rd ed.)



PNW421
Using and Caring for Your Pressure Canner



PNW450
Canning Smoked Fish at Home



PNW517
Big Game From Hunt to Home



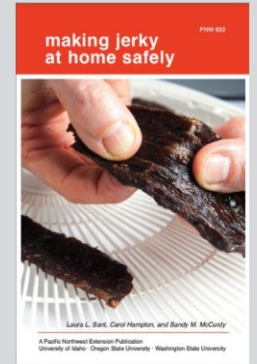
PNW539S
Fresh Cheese Made Safely



PNW586
Home Freezing of Seafood



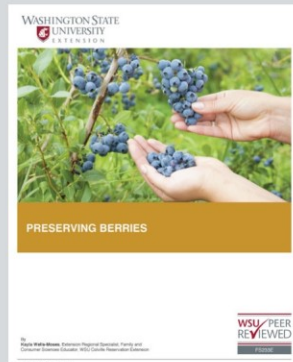
PNW612
Storing Food for Safety and Quality



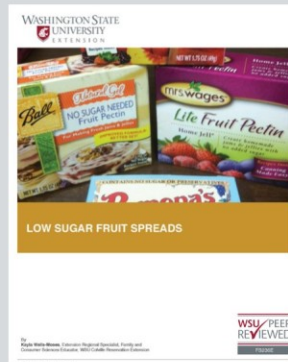
PNW632
Making Jerky at Home Safely



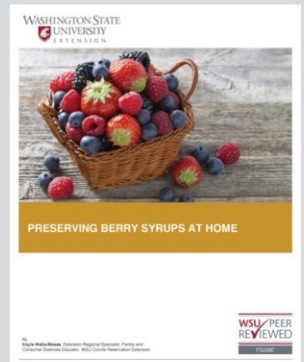
FS232E
Making Jams, Jellies, and Fruit Spreads



FS233E
Preserving Berries



FS236E
Low Sugar Fruit Spreads



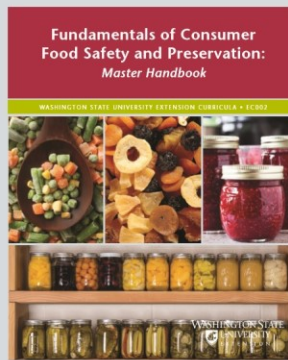
FS238E
Preserving Berry Syrups at Home



FS253E
Remaking Soft Jams and Jellies



MFP
Resources and Classes



EC002
Fundamentals Master Handbook



MISC0513
Using a Food Thermometer