

Preserving Food At Home: A Self Study" - an on-line course with four modules: Introduction to Food Preservation, Introduction to Home Canning, Canning Acid Foods, and Canning Low Acid Foods. Free from the National Center for Home Food Preservation website:

<http://www.uga.edu/nchfp>

Now available is the latest edition of *So Easy to Preserve* from the University of Georgia. This beautiful book contains the latest U.S. Department of Agriculture recommendations for safe food preservation. *So Easy To Preserve* is now 375 pages with over 185 tested recipes, along with step by step instructions and in-depth information for both the new and experienced food preserver. Chapters include *Preserving Food, Canning, Pickled Products, Jellied Fruit Products, Freezing and Drying*. This 5th edition has 35 new tested recipes and processes, in addition to a new section with recommended procedures for home-canned salsas. This book is considered the industry standard and can be ordered at

www.soeasytopreserve.com