

Newly Revised Fact Sheet Series!

Selecting, Storing and Serving Ohio Produce

Number	Title
HYG-5507	Selecting, Storing, and Serving Ohio Apples
HYG-5508	Selecting, Storing, and Serving Ohio Asparagus
HYG-5509	Selecting, Storing, and Serving Ohio Beans
HYG-5510	Selecting, Storing, and Serving Ohio Beets
HYG-5511	Selecting, Storing, and Serving Ohio Blueberries, Blackberries, and Raspberries
HYG-5512	Selecting, Storing, and Serving Ohio Broccoli, Brussels Sprouts, and Cauliflower
HYG-5513	Selecting, Storing, and Serving Ohio Cabbage
HYG-5514	Selecting, Storing and Serving Ohio Carrots
HYG-5515	Selecting, Storing, and Serving Ohio Cherries
HYG-5516	Selecting, Storing, and Serving Ohio Sweet Corn
HYG-5517	Selecting, Storing, and Serving Ohio Eggplant
HYG-5518	Selecting, Storing, and Serving Ohio Grapes
HYG-5519	Selecting, Storing, and Serving Ohio Greens
HYG-5520	Selecting, Storing, and Using Fresh Herbs
HYG-5521	Selecting, Storing, and Serving Ohio Kohlrabi, Rutabagas, and Turnips
HYG-5523	Selecting, Storing, and Serving Ohio Melons
HYG-5524	Selecting, Storing, and Serving Ohio Onions
HYG-5525	Selecting, Storing, and Serving Ohio Peaches
HYG-5526	Selecting, Storing, and Serving Ohio Pears
HYG-5527	Selecting, Storing, and Serving Ohio Peas
HYG-5528	Selecting, Storing, and Serving Ohio Peppers
HYG-5529	Selecting, Storing, and Serving Ohio Potatoes
HYG-5530	Selecting, Storing, and Serving Ohio Squash and Pumpkin
HYG-5531	Selecting, Storing, and Serving Ohio Strawberries
HYG-5532	Selecting, Storing, and Serving Ohio Tomatoes

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FAMILY AND CONSUMER SCIENCES





Number	Title
HYG-5338	Canning Basics
HYG-5343	Basics for Canning Fruit
HYG-5344	Basics for Canning Vegetables
HYG-5336	Canning Tomatoes
HYG-5337	Canning Tomato Products
HYG-5339	Salsa: From Garden to Table
HYG-5330	Canning Meat, Poultry and Game
HYG-5340	Canning Soup
HYG-5350	Jams, Jellies and Other Fruit Spreads
HYG-5348	Preserving Uncooked Jams and Jellies
HYG-5345	Quick-Process Pickles
HYG-5342	Making Fermented Dill Pickles
HYG-5355	Preserving Pie Fillings
HYG-5364	Making and Preserving Sauerkraut
HYG-5365	Making and Preserving BBQ and Hot Sauces
HYG-5341	Freezing Basics
HYG-5402	Freezer Storage
HYG-5349	Freezing Fruits
HYG-5333	Freezing Vegetables
HYG-5334	Freezing Meat, Poultry and Game
HYG-5308	Freezing Cooked Foods
HYG-5367	Freezing and Canning Venison
HYG-5347	Drying Fruits and Vegetables
HYG-5361	Making Fruit Leathers
HYG-5362	Making Jerky
HYG-5360	Preserving Herbs: Freezing and Drying
HYG-5358	Preserving Food with Less Sodium
HYG-5359	Preserving Food with Less Sugar
HYG-5351	Home Preservation of Fish
HYG-5357	What To Do When Your Freezer Stops
HYG-5354	Preserving Water for Emergency Use