It’s Food Preservation Season  
Let’s Hear From You!

Welcome to the *Home Food Preservation Newsletter*’s fifth season. Beginning with this first issue, we would like to gather your ideas. What would you like addressed in the 2013 July, August and September newsletters? What food preservation topics, issues or questions are of most interest to you?

We invite you to share your thoughts and suggestions by participating in a brief survey at [https://www.surveymonkey.com/s/FoodPres](https://www.surveymonkey.com/s/FoodPres)

If you would like to view past issues of the Home Food Preservation Newsletter, visit [www1.extension.umn.edu/food/food-safety/home-food-preservation-newsletter/](http://www1.extension.umn.edu/food/food-safety/home-food-preservation-newsletter/) for previous articles, questions and resources.

It is food preservation season – and we appreciate hearing from you!

What’s New in Food Preservation Tools?

Jarden Home Brands, makers of Ball® and Kerr® home canning products, have introduced new preservation tools and equipment.

**Blue-color canning jars.** Blue pint jars (Heritage Collection) bring back nostalgia for the “good old days” and celebrates the 100th anniversary of the first canning jars. The “new” jars are blue in color but have today's standards for quality and reliability. Although these jars are fun to use and colorful on a shelf, we recommend you do NOT use them for canned foods you are entering at the county fair or Minnesota State Fair. The blue color will be more difficult for the judge to look at the product and make a good decision.

**Handle hot jars.** The Secure-Grip Hot Jar Handler is a sturdy pot-holder type of handler that protects your hands from the hot, wet and slippery jars when you are tightening bands, filling hot jars or moving hot jars around. If possible, check to see if the handler fits your hand before purchasing.
Store fresh herbs. The Fresh Herb Keeper keeps stems and roots in water to help retain flavor and texture. The size and shape makes it easy to fit in the refrigerator.

Store dry herbs. The Dry Herb Jars are 4 ounces with a shaker cap which makes it great for storing and using dry herbs, spices, seasonings and rubs. Prices vary – shop around!

Jam and jelly maker. The FreshTECH Automatic Jam and Jelly Maker stirs and cooks 4 cups of jams or jellies inside an electric appliance. This appliance may be for you if you are a multi-tasker and you do not like standing over a hot stove stirring jams and jellies while they cook. Don’t forget - YOU will have to put the product into jars and process them in a waterbath canner!

Frequently Asked Questions

Are reusable canning lids (Tattler®) safe to use?
Reusable canning lids have been around for 40 years and today, there is renewed interest in these lids. When using the lids, carefully follow the manufacturer’s (Tattler®) instructions. This lid should not impact the safety of the product as long as the food was processed properly. Currently, there is no research that looks at seal failures, rates, number of reuses or performance throughout reuses. The National Center for Home Food Preservation recently received a grant to study the performance of these lids with results available in 2014 or 2015.

Are steam canners recommended?
“Steam canners are not recommended because processing times for use with current models have not been adequately researched.”
~National Center for Home Food Preservation

Good News! Research on processing food safely with a steam canner has a results goal of 2014 from the University of Wisconsin in collaboration with the University of Georgia.

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Photos from freshpreserving.com, tattler.com, farmandfleet.com, cheftools.com

If you would like to stop receiving the Home Food Preservation newsletter, please email schmi374@umn.edu.

For more food safety information visit our website: www1.extension.umn.edu/food-safety/.

Thank you for contributing your food preservation ideas to the 2013 Home Food Preservation Newsletter!

https://www.surveymonkey.com/s/FoodPres