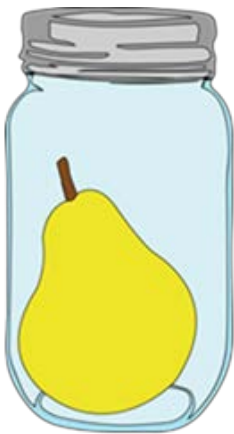




Oregon State University
Extension Service
Marion County

Food Preservation Resources for Marion County



There are not many traditions as enduring as food preservation in the American kitchen. In Marion County, an enthusiastic band of volunteers share their knowledge with each other and the community at educational meetings and public events like farmer's markets. The loss of our Family and Community Health faculty left a gap in our extension roster but that will not deter us from providing food preservers with up to date news and information. Fortunately, OSU extension always operates collaboratively across disciplines and counties, so there is no shortage of information sources available to food preservers in Marion County. We have worked with Jeanne Brandt, FCH faculty in Linn County Extension, to create a list of resources for you.

During the holiday season when kitchens are busiest, there is an increased need to be mindful of food safety, as well as health and nutrition, and OSU Extension is here to help you. If you have questions, you can always call the Marion County extension office (503-588-5301) and leave a question on our voicemail, and someone will respond to you very quickly.

Here is a list of additional OSU information portals that can answer your food preservation questions:

- To begin, visit the OSU Extension Home Food Safety and Preservation [website](#) to find valuable resources, events and announcements, and OSU faculty involved in food safety and preservation.
- The OSU Extension [Ask an Expert](#) portal is one of the best ways to have any question answered with impartial, research-based information. You can input your food preservation question and it will be forwarded to the appropriate authority on the topic at OSU, and you will be contacted with a follow up or answer.
- The Master Food Preserver Hotline (800-354-7319) is open for the holidays. It is monitored daily and most likely a Master Food Preserver can return your call within a day's time. If they don't know the answer, they have expert faculty at OSU to turn to. Open weekdays from 9 am to 4:00. 800-354-7919.

- The Master Food Preservers of Lane County are on [Facebook](#) and have posts from summer and fall with lots of updates, information, and the “Ask Nellie” column. You do not need to belong to Facebook to access this website.
- Are you canning this fall? Here are [checklists](#) for steam, boiling and pressure canning that will make the process safe. Proper venting and reaching a boiling internal temperature before starting processing time are important for full processing.
- There is a large library of food preservation and safety [publications](#) available from OSU Extension. Read all of these and you will become your own “expert.”
- Non-OSU food safety and preservation resources include the [USDA Meat and Poultry \(and eggs\) Hotline](#) and the [King Arthur Baker's Hotline](#) for your baking questions.

Jeanne is working with Dr. Joy Waite-Cusic in the OSU Department of Food Science and Technology to develop MFP educational programs this winter. It will focus on current and relevant topics of interest to food preservers such as dehydrating and freeze drying, problem fruits, equipment updates, safe additions and substitutions, and using tomatoes and jerky. Please stay tuned for more information about online classes. Jeanne also offers periodic zoom meetings with MFP volunteers to provide information and updates, as well as fellowship for this tightly knit extension program.

Food preservers should consider attending the six-week online Preserve @ Home-Oregon program from OSU and University of Idaho extensions. The program has been offered for several years and has been well received. Topics include foodborne illnesses, spoilage and canning basics, canning high acid foods, canning specialty high acid foods such as pickles, salsa, jams, etc., canning low acid foods and freezing and drying. In addition to lessons there are quizzes and an optional final exam with the opportunity to receive a certificate of completion, chats, and “Preserve along,” a zoom workshop with instructors. The course runs from January 14 to March 4 and the cost is \$45, and you can find information and registration at <https://extension.oregonstate.edu/deschutes/preserve-home-oregon>.

What is the fate of OSU Extension Family and Community Health in Marion County? We do not know yet and will likely not find out until after the pandemic has passed. But in the meantime, we will strive to serve the needs of residents and families in the county.

At OSU Extension we are interested in your food supply, nutrition, health and safety from the farm, through processing, marketplace and your kitchen, and finally on your table.