

MAKING A DIFFERENCE



Grand Challenges

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Grand Challenge: Health

Title: Shawnee County Extension– the Go-to Resource for Food Preservation Education

Why is this issue important?

Recommendations for preserving food at home are based on science that is continually being researched and updated. One quick Google search on how to preserve any particular food product can lead you to thousands of pieces of information that are both un-researched and un-tested and some of them if followed could potentially make a person sick. Many are unaware of proper food preservation practices and the importance of following such practices. Improper techniques can cause foodborne illness and even death.

How did Extension address this issue?

Susan Fangman, Family and Consumer Sciences Agent has received extensive training on the science and procedures of food preservation. Susan answers call-in questions year round on the topic of food preservation and safety. The Shawnee County Extension office has a large number of educational materials available to the public on the topic, and can also test most brands of dial gauge pressure canners for accuracy. Susan expects to lead a food preservation class in the spring.



What was the impact?

- So far this year Susan has answered 25 questions specifically related to canning, helping residents to provide safe products to their families.
- The extension office has tested 4 dial gauge pressure canners this year. Inaccurate gauges can cause under-processing of the product resulting in unsafe food.