

*Newly Revised Fact Sheet Series!*

# Selecting, Storing and Serving Ohio Produce

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

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<a href="#"><u>HYG-5344</u></a>	Basics for Canning Vegetables
<a href="#"><u>HYG-5336</u></a>	Canning Tomatoes
<a href="#"><u>HYG-5337</u></a>	Canning Tomato Products
<a href="#"><u>HYG-5339</u></a>	Salsa: From Garden to Table
<a href="#"><u>HYG-5330</u></a>	Canning Meat, Poultry and Game
<a href="#"><u>HYG-5340</u></a>	Canning Soup
<a href="#"><u>HYG-5350</u></a>	Jams, Jellies and Other Fruit Spreads
<a href="#"><u>HYG-5348</u></a>	Preserving Uncooked Jams and Jellies
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<a href="#"><u>HYG-5364</u></a>	Making and Preserving Sauerkraut
<a href="#"><u>HYG-5365</u></a>	Making and Preserving BBQ and Hot Sauces
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<a href="#"><u>HYG-5361</u></a>	Making Fruit Leathers
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<a href="#"><u>HYG-5360</u></a>	Preserving Herbs: Freezing and Drying
<a href="#"><u>HYG-5358</u></a>	Preserving Food with Less Sodium
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