

*Newly Revised Fact Sheet Series!*

# Selecting, Storing and Serving Ohio Produce

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

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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