

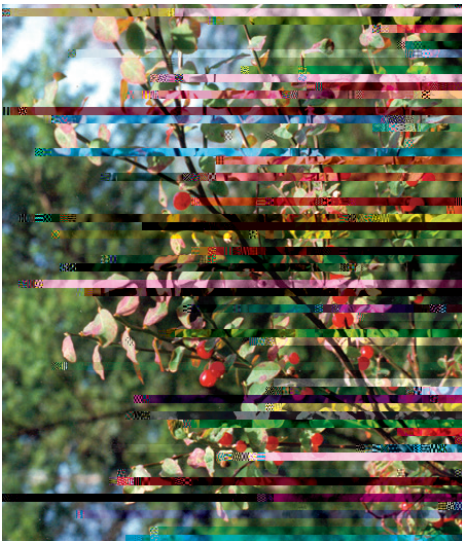
Red Huckleberries

How to Dry

Storage and Preservation

cloth towel over a slanted surface, such as a cutting board, with one end propped up a few inches above the other. Gently roll the berries down the towel; most of the debris and leaves will cling to the towel, while the berries roll off. Huckleberries should be stored covered in the refrigerator and will keep up to one week.

How to Freeze



Yield: 5

H. ac

How to Prepare Puree

Cooked method: 1. ...
...
...

Yield: ...

Uncooked method: ...
...
...

Yield: ...

To freeze, ...
...

To can, ... 1/4- ...

... 15 | ... 105 ... 0 () - ... () - .1 () 6 (... 5 ...) () 65 () ☒
/ ☒ (-) / ... 10 ☒ 6-



1. $\frac{1}{x^2} = x^{-2}$
2. $\frac{d}{dx} x^{-2} = -2x^{-3}$
3. $= -2x^{-3}$
4. $= -\frac{2}{x^3}$

To process in a boiling water canner, follow these steps:

1. Wash your hands and the jars and lids thoroughly with soap and water. Rinse well. Use a clean cloth to dry the jars and lids.

2. Fill the jars with the food to be processed, leaving the recommended headspace. Wipe the rim of the jar with a clean, damp cloth.

3. Place the lid on the jar and screw on the lid bands. Do not tighten the bands too far. They should be snug enough to hold the lid in place.

4. Place the jars in the boiling water canner. The water should be at a rolling boil when the jars are placed in the canner. The jars should be completely submerged in the water.

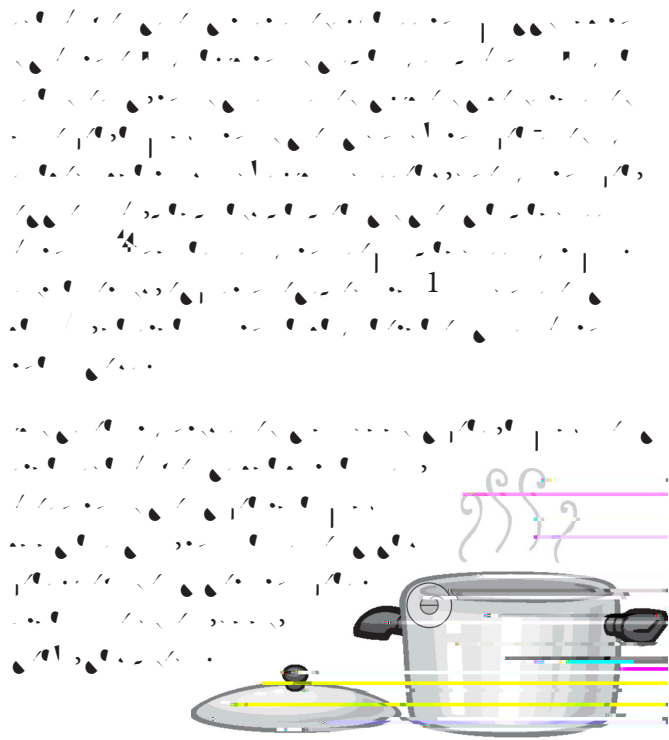
5. Process the jars for the recommended time. Do not open the canner until the processing time is complete.

6. Turn off the heat and allow the jars to cool in the canner for 5-10 minutes.

7. Remove the jars from the canner and place them on a clean, dry surface. Do not touch the lids.

8. Wait for the jars to cool completely. The lids should pop off the jars. If the lids do not pop off, the jars are not sealed and should be reprocessed.

9. Remove the lid bands from the jars. Store the jars in a cool, dry place.



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