

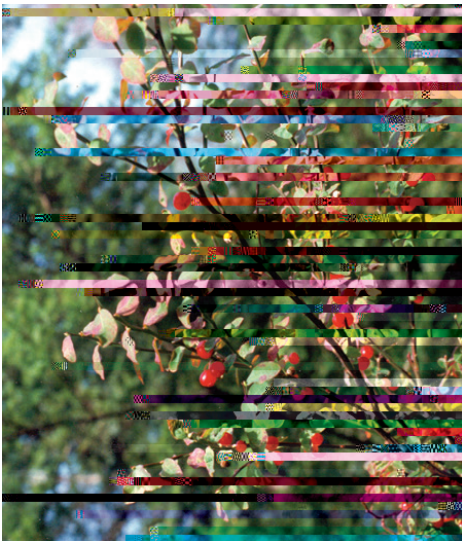
Red Huckleberries

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: ...

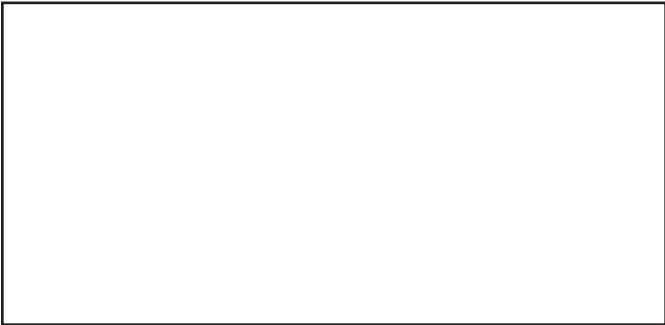
Uncooked method: ...
...
...

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 jars and lids in hot soapy water. Rinse well. Place jars in a rack and allow to drain. Wash lids in hot soapy water. Rinse well. Place lids in a rack and allow to drain.

2. Fill jars with food. Leave 1/2 inch headspace. Wipe the rim of the jar with a damp cloth. Place the lid on the jar and screw on the bands. Tighten the bands until they are snug. Do not over-tighten.

3. Place jars in a boiling water canner. Fill the canner with water. The water should be 2 inches above the tops of the jars. Bring the water to a boil. Boil for the recommended time.

4. Turn off the heat. Let the jars sit in the water for 5 minutes. Use a jar lifter to lift the jars out of the water. Place the jars on a clean towel. Do not touch the lids.

5. Wait for the jars to cool. The jars will be hot. Do not touch the jars. Wait for the jars to cool. The jars will be hot. Do not touch the jars.



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Sarah R-P. Lewis,

Extension Specialist, UAF
1000 University Ave., Fairbanks, AK 99775
(907) 474-5211
sarah.lewis@uaf.edu

