



Lewis County

Master Food Preserver

WASHINGTON STATE UNIVERSITY
EXTENSION

Answering Questions Guidelines

Lewis County
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- Food Preservation Calls can be classified into three basic categories:
 1. Quality – Nutrition and economic loss
 2. Safety – is it harmful
 3. Procedure – How to do it
- Acknowledge that all questions are legitimate.
- Restate the situation or question in your words to be sure you understand what they are asking.
- Rely on USDA – WSU recommendation. Sources in recommended order.
 - Handbook
 - PNW Publications
 - USDA
 - So Easy To Preserve – University of Georgia
- In answering questions here are some suggested questions.
 1. How did you do it?
 2. When did you do it?
 3. Did you process it? How? How long?
 4. How has it been stored up to this point?
 5. What is the source of the recipe or information?
 6. Was your pressure canner checked?
 7. Did you use the equipment correctly?
- State references
- Other encouragement
- Offer Bulletins
 - Publications are available for purchase at the extension office **or** they may download them directly from our website: <http://ext100.wsu.edu/clark/> and have them go to the Food Preservation page. Booklets are available here in pdf format for printing.
- Suggest that they call back with any kind of question they may have.
- Encourage them to think ahead when preserving to be sure they have all the current recommendations, equipment and supplies.

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