



Extending the Local Food Season

Resources for additional information.

Online Version of this Tool

[Extending the Local Food Season](#)

Most Closely Related HCFS Tools

[Year-Round Local Food Calendars](#)

[Sustainable Food Choices](#)

[Climate-Friendly Food Systems](#)



Resources & References

GENERAL PRESERVATION:

Janet Greene, Ruth Hertzberg, and Beatrice Vaughan, 2010, *Putting Food By: Fifth Edition*. A Plume Book, Penguin Group, New York.

Carol Huppig, 1986, *Stocking Up: The Third Edition of the Classic Preserving Guide*. Fireside Books, Simon & Schuster, New York.

Susan McClure (editor), 1995, *Preserving Summer's Bounty*. Rodale Press, Emmaus, Pennsylvania.

The Gardeners & Farmers of Terre Vivante, 1999, *Preserving Food Without Freezing or Canning*. Chelsea Green Publishing Company, White River Junction, Vermont.

[National Center for Home Food Preservation](#)

[Storey Publishing](#)

ENERGY USE IN PRESERVATION:

David and Marcia H. Pimentel, 2008, *Food, Energy, and Society, Third Edition*. CRC Press, Taylor and Francis Group, Boca Raton, Florida.

COLD STORAGE:

Mike and Nancy Bubel, 1991, *Root Cellaring: Natural Cold Storage of Fruits and Vegetables*. Storey Publishing, North Adams, Massachusetts.

[Storing Vegetables and Fruits at Home - Washington State University](#)

[Cold Cellars for Year-Round Local Food and Farming - John Biernbaum, Michigan State University](#)

[Vegetable Harvest and Storage – University of Minnesota Extension](#)

GROWING WINTER GREENS:

Eliot Coleman, 1999, *Four-Season Harvest*. Chelsea Green Publishing Company, White River Junction, Vermont.

2009, *The Winter Harvest Handbook: Year-Round Vegetable Production Using Deep Organic Techniques and Unheated Greenhouses*. Chelsea Green Publishing Company, White River Junction, Vermont.

Niki Jabour, 2011, *The Year-Round Vegetable Gardener*. Storey Publishing, North Adams, Massachusetts.

TRANSPORTATION:

Joy C. Rickman, Diane M. Barrett, and Christine M. Bruhn, 2007, “Nutritional comparison of fresh, frozen and canned fruits and vegetables. Part 1. Vitamins C and B and phenolic compounds.” *Journal of the Science of Food and Agriculture* 87: 930-944.

Christopher I. Weber and H. Scott Matthews, 2008, “Food-Miles and the Relative Climate Impacts of Food Choices in the United States.” *Environmental Science & Technology* 42(10): 3508-3513.

CLIMATE:

Jennifer Edwards, Jim Kleinschmit, and Heather Schoonover, 2009, *Identifying our Climate “Foodprint” Assessing and Reducing the Global Warming Impacts of Food and Agriculture in the U.S.* Institute for Agriculture and Trade Policy, Minneapolis, Minnesota.

FOOD SYSTEM MOVEMENTS:

Melissa A. Click, and Ronit Ridberg, 2010, “Saving Food: Food Preservation as Alternative Food Activism.” *Environmental Communication* 4(3): 301-317.