

Vita

Elizabeth L. Andress, Ph.D. **Professor, Foods and Nutrition and Extension Food Safety Specialist**

1. ACADEMIC HISTORY

Education

Ph.D., 1987	The Pennsylvania State University	Food Science
M.S., 1979	Virginia Polytechnic Institute & State Univ.	Family & Child Dev.
A.B., 1976	Albright College	Home Economics (w/ Educ.)

Certifications:

- (1) Certified HACCP Manager, NEHA (National Environmental Health Association) in conjunction with Prometrics testing. 2010.
- (2) ServSafe® Certified Instructor and Registered Proctor. National Restaurant Association Educational Foundation. 2008; 2013; 2016.
- (3) ServSafe® Manager's Certification, National Restaurant Association Educational Foundation. 1997; 2004; 2008; 2013.
- (4) FDA-FPI Better Process Control School. Supervisor certificate. Low-Acid and Acidified Foods. 1982.

Academic Positions and Other Professional Employment:

July 2004 to present **Professor and Extension Food Safety Specialist**
Department of Foods and Nutrition, CFACS, University of Georgia.

July 2010 to
December 2011 **Interim Director of Family and Consumer Sciences Extension**

February 1997 to
June 2004 **Associate Professor and Extension Food Safety Specialist**
Department of Foods and Nutrition, CFACS, University of Georgia.

June 1994 to
January 1997 **Extension Leader - Food, Nutrition and Health**
Associate Professor and Extension Food Safety Specialist
Cooperative Extension Service, CAES *and*
Department of Foods and Nutrition, CFACS, University of Georgia.

November 1991 to
May 1994 **National Program Leader - Food Science**
Extension Service, USDA, Washington, DC.
Chair, Extension Food Safety and Quality Initiative

March 1989 to
November 1991 **Assistant Professor and Extension Foods Specialist**
Cooperative Extension Service, University of Georgia.

December 1986 to
February 1989 **Assistant Professor**
Extension Specialist in Foods and Nutrition
Home Economics, IFAS, University of Florida.

August 1981 to December 1986	Graduate Assistant and Extension Research Associate Department of Food Science, The Pennsylvania State University.
July 1978 to August 1981	Extension Home Economist Cooperative Extension Service, Penn State University, Lawrence Co.

2. RESIDENT INSTRUCTION

Courses Taught:

Fall, 1995 - present	FDNS 4640/6640. Food Sanitation and Safety. Department of Foods and Nutrition. 3 semester credits. Fall semesters, and spring 1999. (Did not teach Fall 2010 and 2011, while I was Interim Director of FACS Extension; however, I supervised a Graduate Assistant teaching the class those semesters.)
Fall 2013	FYOS1001. Food Safety in the News. 1 semester credit.
Fall 2011, 2012	FYOS1001. The Science and Techniques of Preserving Food at Home. 1 semester credit.
Spring 2009 and 2010	FDNS 3010, Special Topics: Food Safety in Foodservice. 1 semester credit.
Maymester, 2007 and 2008	FDNS 3010. Principles of Processing and Preserving Food at Home. 3 semester credits.
Various	FDNS 7000, 7300, 8580, 9000 as graduate student advisees register. These are M.S. or Ph.D. research, thesis writing and special topics in proposal writing.

Academic Advising:

Dr. Address has served as advisor to 8 M.S. students, 1 Ph.D. student, and served on 17 other committees.

Dr. Address has also supervised three undergraduate research projects, all of which have supported her Extension food preservation program.

Instructor Evaluations: Representative comments from open-ended questions asked as part of teaching evaluations for FDNS 4640/6640:

List two things you believe were done particularly well in the teaching of this course.

- Dr. Address is an excellent teacher. Her assignments are relevant to the topic and quite helpful in understanding the material. She knows the topic extremely well and her knowledge and insight made the class very informative.
- Great use of visuals (pictures, charts and graphs). Great lecturer who has a passion for what she teaches. I enjoyed coming to her class, because she had a fun and interesting way of teaching.
- I like how much experience you have in the content area! I love to hear/learn from first hand experiences/stories. I really enjoyed the projects! I am a hands on learner and learned a great deal from the assignments/projects. I am also really excited to be ServSafe certified! I really enjoyed this class and learned so much! The information will definitely be very useful in my future personal and professional life as a FACS educator. I will definitely recommend this class to others!!
- The assignments were very applicable and even a little fun! I enjoyed the opportunities for class discussion. The study guides were tremendously helpful. Visuals and tables were amazing. They really helped to understand complex ideas. Extra information added in the understanding of materials.
- Dr. Address is very friendly and helpful. She wants all her students to understand the material and she facilitates this well.

Titles of Directed Theses/Dissertations

1. Anne Elizabeth Welborne, M.S., FDNS. Thesis: Availability and Cost of Selected Foods in Rural and Urban Georgia. September 1997.
2. Meenakshi Mahadevan. M.H.E., FDNS. Research Paper: Nutritional Status of the Elderly in Georgia Personal Care Homes. Graduated Spring 1998.
3. Meera Ramesh. M.S., FDNS. Thesis: Food Handling and Dietary Practices in Personal Care Homes in Georgia. May 1998.
4. Rebecca J. Pakola, M.S., FDNS. Thesis: Heat Penetration Studies of Stewed Tomatoes in 6, 8, and 17 Quart Household Pressure Retorts. December 2002.
5. Holly Haslam Garner, M.S., FDNS. Thesis: Food Safety Knowledge and Practices Followed by Member Agencies of the Food Bank of Northeast Georgia. August 2004.
6. Lindsey L. Jordan, M.S., FDNS. Thesis: Thermal destruction of *Listeria monocytogenes* in a partially-fermented dill pickle intended for refrigerator storage. August 2010.
7. Geetha Sivanandam, M.S., FDNS. Thesis: Evaluation and Comparison of the Sealing Performance of Three Major Types of Jar Lids Available for Home Canning. December 2014.
8. Ellen K. Steinberg, Ph.D., FDNS. Dissertation: Statewide Evaluation of Foodservice Worker Health Policies in Georgia: Can Policies Be Enforced and Compliance Measured? December 2014.
9. Dorothy E. Dupree, M.S., FDNS. Thesis: Determination of 5-Log Reduction Times in *Escherichia coli* O157:H7 and *Lactobacillus* Species in Cucumber Juice Medium with Varied Salt Treatments. August 2017.

3. SCHOLARLY ACTIVITIES

A. Publications

Asterisks denote level of peer review:

**** Refereed, ***Significant national level peer review,
** Multi-departmental peer review, *Departmental peer review

1. Books and Manuals Authored or Co-Authored:

- *** Kuhn, G.D., Andress, E.L. and Dimick, T.S. (2015rev; 2009rev; 1994rev; 1989rev; 1988). Complete Guide to Home Canning. Agriculture Information Bulletin No. 539, USDA National Institute of Food and Agriculture. Prior to 1994: Washington, DC: U.S. Government Printing Office. 196 pp. For sale (\$18) by Purdue University Extension.
Also sold as:
USDA. (2009; 1999). Complete Guide to Home Canning and Preserving, Second Revised Edition. Mineola, NY: Dover Publications, Inc. 163 pp.
- *** Andress, E.L. and Oesterle, A.M. (2013rev). Judging Home Preserved Foods. Athens, GA: The University of Georgia Cooperative Extension. 105 pp.
- ** Andress, E.L., Foster, L., Bruschini, P. and Naglich, O. (2003rev; 1997). Foodservice Manual for Personal Care Home Providers. Athens, GA: Cooperative Extension Service, The University of Georgia.

2. Books and Manuals Edited or Co-Edited:

- *** Christian, K.A. and Harrison, J.A. (2016). Preserve It & Serve It. Andress, E.L., ed. Athens, GA: National Center for Home Food Preservation, University of Georgia. 48 pp.

- *** Andress, E. L. and Harrison, J. A., eds. (2014rev; 2006rev; 1999rev). So Easy to Preserve, 6th ed. Athens, GA: Cooperative Extension Service, The University of Georgia. 388 pp. For sale product.
- *** Christian, K.A. and Barefoot, S. (2014). PUT IT UP! Food Preservation for Youth curriculum. Andress, E.L. and Harrison, J.A., eds. Athens, GA: National Center for Home Food Preservation, University of Georgia. Leaders Guide and Six Lessons with Beginning and Advanced levels.

3. Book Chapters (last 10 years):

- *** Andress, E.L. and Clark, S. (2015). Our Own Food: From Canning Clubs to Community Gardens. In S. Y. Nickols, & G. Kay (Eds.), *Remaking Home Economics: Resourcefulness and Innovation in Changing Time*. University of Georgia Press.

4. Journal Articles (last 10 years):

- **** Willmore, P., Etzel, M., Andress, E. L., & Ingham, B. (2015). Home processing of acid foods in atmospheric steam and boiling water canners. *Food Protection Trends*, 35(3), 150-160.
- **** Kabahenda, M. K., Andress, E. L., Nickols, S. Y., Kabonesa, C., Mullis, R. M. (2013). Promoting dietary diversity to improve child growth in less-resourced rural settings in Uganda. *Journal of Human Nutrition and Dietetics*, 9 pp. onlinelibrary.wiley.com/doi/10.1111/jhn.12056/abstract
- **** Andress, E.L., Nickols, S.Y., Peek, G.G., & Nickols-Richardson, S.M. (2011). Seeking food security: Environmental factors influencing home food preservation and wellness, Part II: 1960-2010. *Family & Consumer Sciences Research Journal*, 39 (3), 233-245.
Best Paper in Foods and Nutrition in the *Family & Consumer Sciences Research Journal* for 2011.
- **** Date, K. A., Fagan, R., Crossland, S., MacEachern, D., Pyper, B., Bokanyi, R., Houze, Y., Andress, E. L., Tauxe, R. V. (2011). Three outbreaks of foodborne botulism caused by unsafe home-canning of vegetables — Ohio and Washington, 2008–2009. *J. of Food Protection*, 74(12), 2090-2096.
- **** Nummer, B.A., Schaffner, D.W., Fraser, A.M., & Andress, E.L. (2011). Current food safety issues of home-prepared vegetables and herbs stored in oil. *Food Protection Trends*, 31(6), 336-342.
- **** Nickols, S.Y., Andress, E.L., Peek, G.G., & Nickols-Richardson, S.M. (2010). Seeking food security: Environmental factors influencing home food preservation and wellness, Part I: 1910-1959. *Family & Consumer Sciences Research Journal*, 39 (2), 122-136.
Best Paper in Foods and Nutrition in the *Family & Consumer Sciences Research Journal* for 2010.
- **** Sellers, T., Andress, E., Fischer, J.G. and Johnson, M.A. (2006). Home food safety program for the Georgia Older Americans Act nutrition program. *J. of Nutrition for the Elderly*, 26(1-2), 103-122.

- **** Kim, J.K., D'sa, E.M., Harrison, M.A., Harrison, J.A. and Andress, E.L. (2005). *Listeria monocytogenes* survival in refrigerator dill pickles. *J. Food Protection*, 68, 2356-2361.

5. Multimedia Publications

- *** Andress, E.L. and Hansen, J.P. (and previous web site administrator). (2001-present). National Center for Home Food Preservation. In 2001, Dr. Andress began development of www.homefoodpreservation.com (nchfp.uga.edu). The site went public in April 2002 and monthly traffic continues to show increases each year. Dr. Andress coordinates and approves all content, authors or co-authors much of the content, and supervises a Web Site Administrator in this project. Annual visits number over 1.4 million from over 1.1 million unique visitors.
- * Andress, E.L., since October 2015; Christian, K.A. and Andress, E.L. (2012-2015). Preserving Food at Home. Blog located at <http://preservingfoodathome.com>
- * Hansen, J.P. & Andress, E.L. (2006-present). Extension ServSafe® Programs web site. All teaching resources for Georgia Extension Agents, including organizational guides, slides for employee programs (developed at UGA by E. Andress in a previous year), evaluation forms, pre- and post-tests, logo, and important links to outside resources. Published at http://www.fcs.uga.edu/extension_private/food-foodservice
- * Hansen, J.P. & Andress, E.L. (2005-present). So Easy to Preserve web site. Athens, GA: The National Center for Home Food Preservation, University of Georgia. This site contains ordering information and descriptions of both the SETP book and video series. Published at <http://setp.uga.edu/>
- *** Andress, E.L. and Harrison, J.A. (2005). So Easy to Preserve. Series of 8 instructional videos. Athens, GA: Cooperative Extension, University of Georgia and National Center for Home Food Preservation. For-sale product.

6. Representative Bulletins or Circulars:

- * Christian, K., Ainslie, C., & Andress, E. L. (2015). Preserving Food: Canning Relishes (FDNS-E-43-18). Athens, GA: Cooperative Extension, University of Georgia. 16 pp. Retrieved from <http://www.fcs.uga.edu/docs/FDNS-E-43-18.pdf>
- * Andress, E. L., Harrison, J., & Christian, K. (2015 major revision). Preserving Food: Pickled Products (FDNS-E-43-7). Athens, GA: Cooperative Extension, University of Georgia. 12 pp. Retrieved from <http://www.fcs.uga.edu/docs/FDNS-E-43-07.pdf>
- * Andress, E. L., & Harrison, J. (2015revision). Preserving Food: Canning Tomatoes and Tomato Products (FDNS-E-43-2). Athens, GA: Cooperative Extension, University of Georgia. 8 pp. Retrieved from <http://www.fcs.uga.edu/docs/FDNS-E-43-02.pdf>
- * Andress, E. L., & Harrison, J. (2015revision). Preserving Food: Uncooked Jams and Jellies (FDNS-E-43-9). Athens, GA: Cooperative Extension, University of Georgia. 2 pp. Retrieved from <http://www.fcs.uga.edu/docs/FDNS-E-43-09.pdf>
- * Andress, E. L. (2014revision). Preserving Food: Using Boiling Water Canners. Athens, GA: Cooperative Extension, University of Georgia. FDNS-E-37-2. 2 pp.
- * Andress, E. L. (2014revision). Preserving Food: Using Pressure Canners. Athens, GA: Cooperative Extension, University of Georgia. FDNS-E-37-3. 4 pp.

- * Andress, E. L., Harrison, J. A. (2013rev; 2010rev, 2000). Preserving Food: Canning Fruit FDNS-E-43-1. Athens, GA: Cooperative Extension, University of Georgia. 6 pp. www.fcs.uga.edu/ext/pubs/fdns/FDNS-E-43-1.pdf
- * Andress, E.L. & Harrison, J.A., eds. (2013rev; 2010rev, 2000). Preserving Food: Canning Tomatoes and Tomato Products. Bulletin FDNS-E-43-2. Athens, GA: University of Georgia Cooperative Extension. 12 pp.
- * Andress, E.L. & Harrison, J.A., eds. (2013rev; 2010rev, 2000). Preserving Food: Canning Vegetables. Bulletin FDNS-E-43-3. Athens, GA: University of Georgia Cooperative Extension. 6 pp.
- * Harrison, J.A., & Andress, E.L., eds. (2013rev; 2010rev, 2000). Preserving Food: Jams and Jellies. Bulletin FDNS-E-43-8. Athens, GA: University of Georgia Cooperative Extension. 6 pp.
- * Andress, E. L. (2011rev, 2007rev,). Preserving Food: Processing Jams and Jellies. Athens, GA: Cooperative Extension, University of Georgia. FDNS-E-37-1. 4 pp.
- * Andress, E.L. & D'sa, E.M. (2011rev, 2005). Preserving Food: Sensational Salsas. Athens, GA: Cooperative Extension Service, The University of Georgia. FDNS-E-43-16 (English); FDNS-E-43-16SP (Spanish, 2005 only). 16 pp.
- * Andress, E. L. & Harrison, J. A. (2011new). Food Storage for Safety and Quality. Athens, GA: Cooperative Extension, University of Georgia. Bulletin FDNS-E-119. 16 pp.
- * Andress, E. L. & Harrison, J. A. (2011rev, 2000rev, 1998). Preserving Food: Flavored Vinegars. Athens, GA: Cooperative Extension, University of Georgia. FDNS-E-43-17. 4 pp.
- * Andress, E. L. & Harrison, J. A. (2011rev, 2002). Preserving Food: Freezing Prepared Foods. Bulletin FDNS-E-43-14. Athens, GA: Cooperative Extension, University of Georgia. 12 pp.
- * Harrison, J. A. & Andress, E. L. (2011rev, 2000). Preserving Food: What to Do if the Freezer Stops. FDNS-E-43-6. Athens, GA: Cooperative Extension, University of Georgia. 2 pp.
- * Andress, E.L. & Harrison, J.A. (2005rev). Consumer's Guide– Preparing an Emergency Food Supply Series. Short Term Food Storage, FDNS-E34-2, Athens, GA: Cooperative Extension Service, The University of Georgia. 6 pp.
- * Andress, E.L. & Harrison, J.A. (2005rev). Consumer's Guide– Preparing an Emergency Food Supply Series. Storing Water Supplies, FDNS-E34-3, Athens, GA: Cooperative Extension Service, The University of Georgia. 5 pp.
- * Harrison, J.A. & Andress, E.L.(2005rev). Consumer's Guide– Preparing an Emergency Food Supply Series. Long Term Food Storage, FDNS-E34-1, Athens, GA: Cooperative Extension Service, The University of Georgia. 5 pp.

7. Abstracts (Last 10 years):

- **** Andress, E.L., Christian, K.A., and Dupree, D. (2017). Developing A Youth Curriculum to Teach Home Food Processing. Paper 015 [Abstract]. Institute of Food Technologists Annual Meeting Book of Abstracts: IFT, Chicago, IL.

- **** Breidt, F., Dupree, D., Burgess, B., Price, R. and Andress, E. (2017). Influence of NaCl and CaCl₂ on the Growth and Death of Pathogenic *Escherichia coli* and Lactic Acid Bacteria in Cucumber Brines. Paper P1-32. [Abstract], International Association for Food Protection Annual Meeting Poster Abstract: IAFP, Des Moines, IA.
- **** Steinberg, E. and Andress, E.L. (2017). Statewide Evaluation of Compliance with Foodservice Worker Health Regulatory Policies in Georgia. Abstract 389219. American Public Health Association Annual Meeting & Expo. Atlanta, GA. Oral presentation November 7.
- **** Andress, E. L., Sivanandam, G., Harrison, J., & Grossman, B. (2015). Evaluation and comparison of the sealing performance of three major types of jar lids available for home canning. *Journal of Food Protection*, 78 (Supplement A, 2015), 137. Retrieved from <https://www.foodprotection.org/>
- *** Sivanadam, Geetha, Harrison, Judy, Grossman, Barbara, Andress, Elizabeth. (2014). Comparison of the sealing performance of three major types of jar lids available for home canning. Annual Meeting of the Georgia Nutrition Council. Georgia Nutrition Council, Athens, GA.
- **** Ixta, P.F.V., Andress, E.L., Etzel, M. and Ingham, B. (2013). Comparative Study: Steam and Boiling Water Canners for Home Processing of High Acid Foods. Paper PI-89. Presented at International Association for Food Protection, Charlotte, NC. Abstract published at: <https://www.foodprotection.org/downloads/library/2013-abstract-book.pdf>
- **** Date, K.A., Fagan, R., Crossland, S., MacEachern, D., Pyper, B., Bokanyi, R., Houze, Y., Andress, E., & Tauxe, R.V. (2010). Three outbreaks of foodborne botulism caused by unsafe home-canning of vegetables — Ohio and Washington, 2008–2009. Infectious Diseases Society of America 48th Annual Meeting. Vancouver, British Columbia. October 21-24, 2010. Presentation 1053. October 23. Abstract published at: <http://idsa.confex.com/idsa/2010/webprogram/Paper2834.html>
- **** Andress, E.L., DSa, E.M., Harrison, J.A. and Harrison, M.A. (2009). Developing and implementing a college-level course in home food preservation. Paper P1-104 [Abstract], International Association for Food Protection Annual Meeting Poster Abstract: IAFP, Des Moines, IA.
- **** DSa, E.M., Andress, E.L., Harrison, J. and Harrison, M. (2009). Survey of home food dehydration and vacuum packaging practices in the United States. Paper 122-03 [Abstract]. Institute of Food Technologists Annual Meeting Book of Abstracts: IFT, Chicago, IL.
- **** D'Sa, E.M., Andress, E.L., Harrison, J.A. and Harrison, M.A. (2008). Survey of home freezing practices in the U.S. Paper 005-01 [Abstract]. Institute of Food Technologists Annual Meeting Book of Abstracts: IFT, Chicago, IL.
- **** D'Sa, E.M., Andress, E.L. and Hansen, J.P. (2008). Home food preservation education: Contemporizing a tradition through the use of the Internet. Paper P-1 [Abstract], Society for Nutrition Education Annual Meeting Poster Abstracts: SNE, Indianapolis, IN.
- **** Andress, E.L., D'Sa, E.M., Harrison, J.A. and Harrison, M.A. (2008). Curriculum development and pilot-testing for a home food preservation college-level course. Paper P-2 [Abstract], Society for Nutrition Education Annual Meeting Poster Abstracts: SNE, Indianapolis, IN.
- **** Andress, E.L., D'Sa, E.M., Hansen, J.P., Harrison, J.A. and Harrison, M.A. (2008). Promoting science-based home food preservation learning for adult consumers through the use of online educational tools. Paper P3-54 [Abstract], International Association for Food Protection Annual Meeting Poster Abstract: IAFP, Des Moines, IA.
- **** D'sa, E.M., Andress, E.L., Harrison, J.A. and Harrison, M.A. (2007). Survey of home canning practices and safety issues in the U.S. Paper 005-04 [Abstract]. Institute of Food Technologists Annual Meeting Book of Abstracts: IFT, Chicago, IL.
- **** D'sa, E. M. and Andress, E.L. (2006). Developing a recommendation for home-canned peaches with a sucralose sugar substitute. Paper 020D-07 [Abstract]. Institute of Food Technologists Annual Meeting Book of Abstracts: IFT, Chicago, IL.
- **** D'sa, E. M., Andress, E.L., Harrison, J.A. and Harrison, M.A. (2006). Thermal process development to ensure the safety of a home-canned lemon curd product. Paper

- 020D-06 [Abstract]. Institute of Food Technologists Annual Meeting Book of Abstracts: IFT, Chicago, IL.
- **** Johnson, M.A., Sellers, T. and Andress, E.L. (2006). Home Food Safety Intervention for the Georgia Older Americans Act Nutrition Program [Abstract]. National Council on Aging (NCOA) and American Society on Aging (ASA) Joint Annual Meeting.
- **** D'sa, E. M. and Andress, E.L. (2004). Thermal process development of a home-canned salsa-type product. Paper 33C-10 [Abstract]. Institute of Food Technologists Annual Meeting Book of Abstracts: IFT, Chicago, IL.
- **** Kerr, W.LI, Choi, S.G. and Andress, E.L. (2004). Physical and sensory characteristics of reduced fat Italian sausage prepared with oatmeal. Paper 33C-7 [Abstract]. Institute of Food Technologists Annual Meeting Book of Abstracts: IFT, Chicago, IL.
- **** Kim, J.K., D'sa, E.M., Harrison, M.A., Harrison, J.A. and Andress, E.L. (2004). *Listeria monocytogenes* survival in refrigerator dill pickles. Paper 33C-1 [Abstract]. Institute of Food Technologists Annual Meeting Book of Abstracts: IFT, Chicago, IL.
- **** Nummer, B.A., Thacker, M., D'sa, E.M. and Andress, E.L. (2004). Studies on safe acidification of salsa for home boiling water canning. Paper 33C-9 [Abstract]. Institute of Food Technologists Annual Meeting Book of Abstracts: IFT, Chicago, IL.
- **** Andress, E.L. (2003). National center for home food preservation. Paper 25-4 [Abstract]. Institute of Food Technologists Annual Meeting Book of Abstracts: IFT, Chicago, IL.
- *** Andress, E.L. B.A. Nummer, M.A. Harrison, W.L. Kerr, and J.A. Harrison. (2003). Partnerships produce a national center for home food preservation. Galaxy II and NEAFCS Annual Meeting [Abstract]. Salt Lake City, UT.

8. Representative Factsheets:

National Center for Home Food Preservation. Athens, GA: University of Georgia.
<http://nchfp.uga.edu/publications/nchfp/factsheets.html>

- (2017). Canning Your Own Salsa Recipe.
- (2017, 2014). Andress, E. L., Christian, K. A. Burning Issue: Pre-Sterilizing Jars Before Canning
- (2016, 2015). Andress, E. L., & Christian, K. Burning Issue: Canning in Electric Multi-Cookers.
- (2015). Andress, E.L. Burning Issue: Using Atmospheric Steam Canners.
- (2015). Andress, E. L., & Christian, K. Burning Issue: Can acid foods be processed in steam canners?
- (2015). Andress, E. L., & Christian, K. Burning Issue: Canning Homemade Soups.
- (2015). (Andress, E.L., ed.) Christian, K. Resources for Home Preserving Figs.
- (2015). (Andress, E.L., ed.) Christian, K. Resources for Home Preserving Okra.
- (2015). (Andress, E.L., ed.) Christian, K. Resources for Home Preserving Peaches.
- (2014). Andress, E. L., Christian, K. A. Burning Issue: Canning on Portable Burners
- (2014). Andress, E. L., Christian, K. A. Burning Issue: Green Beans and Botulism
- (2013). Burning Issue: Acidifying Tomatoes When Canning
- (2013). Choice Salsa. Original home canning procedure.
- (2011). Canning on Smooth Cooktops.
- (2011). Hot Pepper Relish and Sweet Pepper Relish. Original home canning procedures.
- (2009). Reduced sugar apple butter. Original home canning procedure.
- (2008). Sweet cherry topping; original home canning procedure.
- (2008). Peach fruit topping; original home canning procedure.
- (2008). Dill pickle relish; original home canning procedure.
- (2008). Fresh dill cucumber relish; original home canning procedure.
- (2002-2005):
- | | |
|---------------------------------|------------------------------------|
| Bread and Butter Pickled Jicama | No Sugar Added Cantaloupe Pickles |
| Cantaloupe Pickles | No Sugar Added Pickled Beets |
| Cayenne Pepper Sauce | No Sugar Added Sweet Pickle Slices |

Chayote and Jicama Slaw	Peach Apple Salsa
Chayote and Pear Relish	Pickled Asparagus
Cranberry Orange Chutney	Pickled Baby Carrots
Easy Hot Sauce	Pickled Carrots
Golden Pepper Jelly	Pickled Jalapeno Rings
Lemon Curd, Canned	Pickled Pearl Onions
Lemon Curd, Frozen	Pickled Yellow Pepper Rings
Mango Chutney	Spicy Jicama Relish
Mango Leather	Spicy Cranberry Salsa
Mango Salsa	Tangy Tomatillo Relish
Mango Sauce	

9. Grants and Contracts Received (from 1999 listed)

(last 6 years: \$4,489,864 total, \$3,855,396 as Principal)

- 2011- National Center for Home Food Processing and Preservation. NIFA-USDA.
2016 October 1, 2011 – September 30, 2014. Role: Principal Investigator.
Collaboration with Dept. of Food Science & Technology, CAES-UGA. Funded:
\$535,725.
- 2011 Environmental Scan of Home Food Preservation Extension Programs. NIFA-USDA.
June 1 – September 30, 2011. Role: Principal Investigator. Collaboration with Dr.
Karen Gehrt, Virginia Tech. Funded: \$10,000.
- 2005- National Center for Home Food Processing and Preservation. CSREES-
2010 USDA. September 1, 2005 – August 30, 2010. Role: Principal Investigator.
Collaboration with Dept. of Food Science & Technology, CAES-UGA. Funded:
\$595,262.
- 2000- National Center for Home Food Processing and Preservation. CSREES-
2005 USDA. Role: Principal Investigator. 2000-2004. Collaboration with Dept. of Food
Science & Technology, CAES-UGA; Dept. of HACE, CFACS-UGA; Dept. of Food and
Animal Science, Alabama A&M University; and, Dept. of Food Science, University
of California-Davis. Funded:
September 15, 2003 - September 14, 2005: \$ 538,812.
September 15, 2002 - September 14, 2003: \$ 538,812.
September 15, 2001 - September 14, 2002: \$ 538,812.
September 15, 2000 - September 14, 2001: \$ 539,648.
- 2002 An Integrated Approach to Identification of Problem Food Safety Behaviors and
Customized Educational Delivery for Improving Them: a Tri-state Project for SC,
GA and NC. September 15, 2002 - September 14, 2005. Clemson University
CES. Subcontract, with funds from CSREES-USDA. Role: Principal Investigator in
Georgia. Collaboration also includes North Carolina State University. Funded for
Georgia component: \$143,049.
- 2002 Developing Nutrition Resources for Elderly Nutrition Programs, Community Care,
and Food Banks. USDA Food Stamp Nutrition Education Program, Georgia
Department of Human Resources. October 2002 - September 2003. Role: Co-PI.
Co-project director for leading on goal for improving food safety and healthy
eating programs for Food Bank member agencies and clients. PI is Mary Ann
Johnson, FDNS. \$604,468 total
- 2000 Development of a Multi-level Food Safety Education Program for the Retail Food
Industry. North Carolina State University CES. Subcontract to multi-state grant

from CSREES-USDA. September 1, 2000 - August 31, 2003. Role: Principal Investigator in Georgia; overall PI is Angela Fraser, NCSU. Funded for Georgia component: \$135,276.

1999 National Center for Home Food Preservation. CSREES-USDA. September 15, 1999 - September 14, 2000. Role: Principal Investigator. Funded: \$280,000.

D. Recognitions and Outstanding Achievements

- 2017 Continuing Excellence Award, Southern Region, Epsilon Sigma Phi.
- 2016 Continuing Excellence Award, State Winter, Georgia Epsilon Sigma Phi.
- 2012 National Excellence in Extension Award, APLU and USDA. (one national awardee)
- 2012 Outreach Faculty Award, College of Family and Consumer Sciences, UGA.
- 2011 Continued Excellence Award, State and National, Georgia and National Association of Extension Family and Consumer Sciences.
- 2011 Distinguished Service Award, State, Epsilon Sigma Phi.
- 2011 Outstanding Support by an ANR or FACS Professional, State Staff, Georgia Association of Extension 4-H Agents.
- 2010 Outstanding Senior Extension Faculty Award, Gamma Sigma Delta, UGA Chapter.
- 2007 Outstanding Engagement Award, Board on Human Sciences, NASULGC.
- 2006 Outreach Faculty Award, College of Family and Consumer Sciences, UGA.
- 2005 Walter Barnard Hill Distinguished Public Service Fellow. UGA.
- 2003 Distinguished Alumna Award, Albright College. May 2003.
- 2002 Distinguished Service Award, National Extension Association of Family and Consumer Sciences. October 2002.
- 2001 Walter Barnard Hill Award for Distinguished Achievement in Public Service and Outreach. UGA.
- 2001 Lifetime Achievement Award, Haddonfield Alumni Association. November 2001. (High school alumni association)
- 2000 Epsilon Sigma Phi Regional Distinguished Mid-Career Achievement Award. October 2000. (Southern Region)
- 1999 D. W. Brooks Award for Faculty Excellence in Extension. UGA,
- 1999 State Epsilon Sigma Phi Mid-Career Service Award.

Elected/Invited Membership in Honor Societies

Epsilon Sigma Phi, National Honorary Extension Fraternity.
Sigma Xi, Scientific Research Society, associate member.
Gamma Sigma Delta, Honor Society of Agriculture.
Sigma Delta Epsilon, Graduate Women in Science.
Phi Kappa Phi, National Academic Honor Society.
Phi Delta Sigma, Honorary Alumnae Sorority, Albright College.
Kappa Omicron Phi/Kappa Omicron Nu, National Home Economics Honor Sorority.

E. Representative Convention Papers and Invited Presentations

(K Indicates Keynote speech; * Invited presentations)

- * Andress, E.L. and others. (2017, 2016, 2015). CDC Twitter Chat. December. CDC Twitter Chat on Safe Food for the Holidays, Live Twitter Chat, responding to posted questions.
- K/* Andress, E.L. (2015). Home Food Preservation Research and Practice Today. Event type: Professional development webinar for association membership, National Extension Association of Family and Consumer Sciences, 1 hour. Limited to 100 participants, but registration was the association's highest registration to date at 200+. Archive is available online for membership.

- K Address, E.L. (2015). Research Update from the National Center for Home Food Processing & Preservation. First in a webinar series started by Dr. Barbara Ingham, Univ. of Wisconsin, and Dr. Elizabeth Address, Univ. of Georgia, co-PI's on National Center grant. 55 participants, 1 hour.
- K Address, E.L. and Christian, K. (2015). PUT IT UP! Food Preservation Curriculum for Youth and Evaluation of State Extension Food Preservation Programs. 28 participants, 1 hour. Webinar for state Extension specialists across the country. Presented the development process, pilot testing results and content of the new youth food preservation curriculum developed by National Center/UGA leadership. Presented UGA methods for evaluating county Extension food preservation workshops and facilitated discussion of methods in other states.
- K/* Address, E.L. (2014). Current Science and Practice in Home Food Preservation. Invited pre-conference workshop for NEAFCS Annual Meeting. Lexington, KY. Sept. 15. 3.5 hours, 145 participants.
- K/* Address, E.L. (2014). Home Food Preservation Research and Education. Invited Spotlight Session at Academy of Nutrition and Dietetics, FNCE 2014. Atlanta, GA. October 19. 1 hr, 165 participants.
- K/*Address, E.L. (2013). Current Science and Practice in Home Food Preservation Leadership Training. 38 Montana State University Extension educators. Bozeman, MT. October. 12 hours total.
- K/*Address, E.L. (2011). An Update on Home Food Preservation. From Research to Practice. About 80 Kansas Extension educators for a general session presentation. About 60 educators for an in-depth focus team presentation. Manhattan, KS. August 24. 4.5 hours total.
- K/*Address, E.L. (2011). Home Food Preservation: Canning Jams, Jellies, Pickles. For 13 Clemson University Extension specialists and agents. Lectures and labs. Clemson, SC. May 11. 7 hours.
- K/*Address, E.L. (2011). The Basics of Home Canning; webinar for the USDA People's Garden Initiative. About 100; general public and White House Master Gardeners. Distance technology. October 5. 1 hour.
- * Address, E.L. (2011). Safe Canning at Home. Demonstration and presentation, Sunbelt Ag Expo, about 23 general public audience. Moultrie. October 20. 1 hour.
- * Address, E.L. (2011). ServSafe® Managers Training. For 20 Georgia Department of Agriculture retail inspectors. Macon. July 12. 7 hours.
- Address, E.L. (2011). Food Safety from Start to Service: Produce Safety. About 40 members, Greater Atlanta Chapter, American Culinary Federation. Hapeville. May 2. 1 hour.
- * Address, E.L. (2011). Home Food Preservation Situation and Resources. For 26 Gwinnett County Environmental Health Specialists. Lawrenceville. May 3. 1 hour.
- * Address, E.L. (2011). Home Food Preservation Update. For Colorado State University Extension agents, Master Food Advisors and specialist. Distance technology. September 9. 90 minutes.
- * Address, E.L. (2011). Home Food Preservation Update. For University of Florida Extension agents and specialist. Distance technology. April 14. 1.5 hours.

- * Andress, E.L. (2011). Home Food Preservation Update. For University of Illinois Extension Nutrition and Wellness Educators. Distance technology. July 7. 2 hours.
- * Andress, E.L. (2010). Home Canning. In-service training for about 15 Florida Extension county educators. January 12. Workshop with afternoon laboratory. Lectured about 2 hours, and supervised 4-hr laboratory. Jacksonville, FL.
- * Andress, E.L. (2010). Evolving Technology in Food Safety: From Global Market to *Salmonella* Saintpaul. Presented at FACS Summer College, CFACS, UGA. Athens. June. 2 hours.
- * Andress, E.L. (2010.) Home Food Preservation Update. In-service training for about 15 Illinois Extension Area Nutrition & Wellness educators and ~3 agents from Purdue Extension also participated. Telephone conference call update. May 18. 2 hours; only presenter.

Nickols, S.Y., Andress, E.L., and Peek, G.G. (2010). Home food preservation: New perspectives on an old practice. International Federation for Home Economics. Sligo, Ireland. July 20.
- * Andress, E.L. (2009). Home Canning in the U.S. Today. Presented at Institute for Thermal Processing Specialists Annual Meeting. San Antonio, TX. March. 1 hour.

Andress, E.L. (2009). Evolving Technology in Food Safety: From Global Market to *Salmonella* Saintpaul. Presented at Georgia-Florida Association of Family and Consumer Sciences joint annual meeting. Savannah, GA. Breakout workshop speaker. April. 75 minutes.
- * Andress, E.L. (2009.) Home Food Preservation Update. In-service training for about 15 Illinois Extension Area Nutrition & Wellness educators and ~5-10 agents from Purdue Extension also participated. Telephone conference call update. May 19. 2 hours; only presenter.
- * Andress, E.L. (2009). Home Food Preservation Update. In-service training for about 60 Florida and Georgia Extension county educators. Telephone conference call update. April 9. 1.5 hours.
- * Andress, E.L. (2009). Home Food Preservation Update. In-service training for about 10 Minnesota Extension county educators. Telephone conference call update. May 28. 1 hour.
- * Andress, E.L. (2009). Home Food Preservation Update. In-service training for about 16 Oregon Extension county educators. Telephone conference call update. June 12. 1 hour.
- K/*Nickols, S.Y. and Andress, E.L. (2009). Need, Vision, Purpose: A History of Family and Consumer Sciences in Georgia. Presented at Georgia Association of Teachers of Family and Consumer Sciences. Marietta, GA. January. 2 hours.
- * Andress, E.L. (2008). Home Food Preservation Update. In-service training for 17 Illinois Extension educators. Telephone conference call update. May. 2 hours.
- * Andress, E.L. (2008). Home Food Preservation Update. In-service training for 40 Utah and Arizona Extension educators. Telephone conference call update. May. 1 hour.
- * Nickols, S.Y. and Andress, E.L. (2008). America's Cultural Kaleidoscope: The History of FACS in Georgia. Presented at Georgia Association of Family and Consumer Sciences Annual Meeting. Peachtree City, GA. March. 2 hours.

- * Andress, E.L. (2007). Home Food Preservation Update. In-service training for 24 Illinois Extension educators. Telephone conference call update. August 21. 2 hours.
- * Andress, E.L. (2007). Home Food Preservation Update. In-service training for about 60 Florida and Georgia Extension county educators. Telephone conference call updates. April. 1 hour. Multi-state effort; representing National Center for Home Food Preservation.
- * Andress, E.L. (2007). Home Food Preservation Update. Q&A session at In-service training for about 30 Montana Extension Educators. September. 1/2 hour.
- K/* Principles and Practices in Home Food Preservation. (2007). In-service training for 36 Ohio Extension educators. Columbus, OH. July 17-18. Presented 2 days of lectures and labs.
- K/* The Science and Practice of Home Food Preservation. (2007). In-service training for Extension educators and Master Food Preservers in Washington, Oregon and Idaho. Richland, WA. June 18-20. Presented 2 days of lectures.
- K/* The Science and Practice of Home Food Preservation. (2007). In-service training for Indiana Extension educators. West Lafayette, IN. March 13-15. Presented 2-1/2 days of lectures and labs.
- K/* Food Preservation Update. (2007). In-service training for 70 Extension educators in Texas. College Station, TX. February 1. Presented 7 hours.
- * Andress, E.L. (2006). Home Food Preservation Update. In-service training for 14 Illinois Extension educators. Telephone conference call update. May. 2 hours.
- K/* Andress, E.L. (2005). Home Food Preservation Training. In-service training for 24 Missouri Extension educators. Columbia, MO. June 7-9. Presented 3 days of lectures and labs.
- * Andress, E.L. (2005). Home Food Preservation Update. In-service training for 60 Illinois Extension educators and Master Food Preservers. Telephone conference call update. September. 3 hours.
- K/* Home Food Preservation Training. (2004). In-service training for 29 West Virginia Extension educators. Jackson's Mill, WV. May 25-27. Presented 3 days of lectures and labs.
- K/* Home Food Preservation Update. (2004). In-service training for 60 Illinois Extension educators and Master Food Preservers. Urbana, IL. February 17. 1 day.
- * ServSafe®: An Introduction. (2004). Workshop for 71 Georgia Department of Juvenile Justice Food Service staff. Athens, GA. July 29-30. 4 hours.
- K/* Andress, E.L. (2003). Home Food Preservation Training. In-service training for 15 Mississippi Extension educators. Starkville, MS. May 13-16. Presented 3.5 days of lectures and labs.
- K/* Andress, E.L. (2003). The Science and Application of Home Food Preservation: Canning. In-service training for 39 Pennsylvania Extension educators. State College, PA. March 13. Presented 4 hours; conducted 3 hours of laboratory exercises. Topics covered: National Center for Home Food Preservation; Survey of Home Food Preservation Practices; The Science and Practices of Canning Food at Home; Canning Low-Acid and Acid Foods; and, Jelly, Jam and Other Sweet Spreads.

4. PUBLIC SERVICE

A. Program Title: Safe Home Food Preservation

Description. Dr. Andress has combined teaching Extension faculty and consumers in Georgia about home food preservation with publishing of consumer recommendations for over 18 years. In the past eleven years, she has added applied research to this program. Also, the outreach which already existed to other states and even internationally has also grown. She established and coordinated a National Center for Home Food Processing and Preservation, with external funding from CSREES-USDA (now funded by NIFA-USDA). In addition to her program in Georgia, she has provided specific education for Extension faculty in other states (listed under Invited Presentations), to the nationwide Cooperative Extension System and to consumers (nationally and internationally) through a dedicated web site.

Scholarship. Dr. Andress provides training and publications in print and electronically (www) to Extension educators in Georgia as well as numerous other states. She has co-authored the USDA *Complete Guide to Home Canning*, and edited the 1994 and 2009 revisions. She has co-edited the last three editions of Georgia's *So Easy to Preserve*, a 388-page for-sale publication that sold about 9,000 copies in the first year and is used as a primary Extension reference in almost all other states. As mentioned above, Dr. Andress currently serves as Project Director for a National Center for Home Food Processing and Preservation. The Center is conducting research in food microbiology and food quality in the validation of new and existing preservation methods. The National Center has provided numerous resources to Georgia to expand its home food safety program, also.

Impact. Scientific, research-based recommendations for home food preservation are provided internationally to other professionals, consumers, and information sources. This information emphasizes the prevention of foodborne illness as well as economic loss from spoiled foods. The annual cost of foodborne illness in the U.S. is estimated to be \$420 million spent on direct medical costs and \$7.3 billion attributed to lost productivity. One case of botulism from home-processed foods could cost over \$700,000 if it does not result in death.

B. Program Title: Extension Education for Reducing the Risk of Foodborne Illness

Description. In 1995, Dr. Andress established a significant new food safety training program for Extension agents in Georgia. With special project funds from CSREES-USDA, she organized and paid for an annual 18-hour agent training in foodservice sanitation and HACCP for about 6 years. The Extension system has now incorporated and sustained the program into regular funding streams. Beginning in 2007, the state of Georgia began requiring certification of a manager for each inspected foodservice establishment; ServSafe® is one of the 3 recognized options. The training uses the ServSafe® curricula from The National Restaurant Association Educational Foundation (NRAEF). Agents take the ServSafe® foodservice manager certification exam at the end of the training and then take additional tests to become Certified Instructors. Dr. Andress conducts other annual food safety trainings for agents, school nutrition staff, restaurant managers and employees, and occasionally the Department of Juvenile Justice foodservice staff.

Scholarship. This Extension program involves a train-the-trainer approach to empowering educators to conduct local food safety programs, direct outreach by Dr. Andress to the foodservice industry in Georgia, and evaluation of impact on the target audience. Dr. Andress served on the state GaDHR Advisory Committee for

Implementation of new Food Service regulations in Georgia in 2008 and now serves on the state Ga Department of Community Health HACCP/Variance application review committee.

Impact. Over 185 county Extension agents and county environmental health specialists have directly received instructor-level food handling training and ServSafe® certification in Georgia from Dr. Andress. Certifications must be renewed every 5 years, and Dr. Andress provides this instruction and testing to Extension agents. As a result of Dr. Andress providing leadership to this program area, 500-1,000 foodservice managers or employees receive ServSafe® certification from county Extension agents in Georgia every year; many more are reached through the information in the programs even though they may not pass the certification exam. This certification allows many citizens to retain and obtain employment in foodservice Georgia.

C. Other Extension Programming in Foods and Food Safety

Dr. Andress also provides Extension in-service trainings approximately every other year on consumer foods topics.

A "What's New in the Marketplace" series of Winter School trainings provides hands-on foods labs topics such as knowing and using tropical fruits and vegetables, using non-nutritive sweeteners and sweetener safety, gluten-free foods, knowing and using grain products, understanding fat replacers, understanding food irradiation, knowing and using soy products, and food preservation equipment. These trainings were very popular and usually repeated more than once at a Winter School conference due to demand.

Starting in 2008, Dr. Andress developed and taught an in-service session at Winter School on the using food demonstrations in Extension foods and nutrition programs.

Annual effort is devoted to Extension evaluation and accountability efforts for both state and federal funding requirements. Dr. Andress continually maintains and updates pre- and post-evaluation forms for ServSafe manager and employee trainings. Annual reports for statewide activity are provided back to agents at their annual update. She also created (2010-2013) logic models for the Extension food preservation and adult food handler education programs, as well as assisting with logic models for other food safety statewide programs.

In 2010, a statewide organization of FACS Extension Focus on Outcomes (FO) Teams resulted in the creation of two new webpages inside our FACS Extension Employees Only Resources. Menus of all logic models, trend statement and resources available to county agents were created for two FO teams (food safety and food preservation).

Dr. Andress provides annual support to 4-H projects in foods and food safety, coordinating volunteer judging for district competitions, and judging state competitions.

5. CONSULTATION AND TECHNICAL ASSISTANCE

Representative Invited Technical Consulting

2010-present. Jarden Home Brands. Service on an Extension advisory committee.

2013. League of Hope. Taught food preservation classes at a trade school in Haiti.

2011 Technical consultant to U.S. Customs Service, regarding definitions of, and testing of, imported preserving jars.

2011 Technical consultant to Judith Barber, Senior Consumer Scientist - Design Engineering, BSH Home Appliance Corporation (Bosch appliances) on project to test home canners on glass ceramic ranges.

- 2010 Jarden Home Brands – manufacturer of Ball and Kerr home canning products. Provided Lauren Devine, Consumer Relations, with background on USDA Extension, University of Georgia Extension, and NCHFP food preservation programs. Provided her with Extension contacts around the country for her to develop an Advisory Committee. Assisted with development of Jarden discount program for Extension educators.
- 2010 Mrs. Wages – manufacturer of canning and pickling ingredients. Provided assistance to Tim McCreery, VP of Sales and Marketing-Retail, about USDA Extension recommendations, University of Georgia and national Extension contacts and personnel roles, and NCHFP food preservation programs.
- 2009- 2012 Jarden Home Brands – manufacturer of Ball and Kerr home canning products. Provided several research summaries each year to one of their company engineers working on various projects; worked with a public relations firm engaged by them to arrange focus group phone calls with state Extension specialists and county agents around the country.
- 2006 Provided technical advice to Actuality Productions for a History Channel show on food canning.
- 2005 Edited five chapters of a new edition of the *Joy of Cooking*. Simon and Schuster, New York, NY.
- 2003 Provided technical review of factsheets for the Exploratorium web site on pickling. (The Museum of Science, Art and Human Perception, San Francisco, CA, www.exploratorium.edu.)

Frequent support is provided to other state universities for review of Extension publications.

6. PROFESSIONAL ASSOCIATIONS

1. Institute of Food Technologists.
2. Society for Nutrition Education.
3. International Association of Food Protection.
4. National Extension Association of Family and Consumer Sciences.
5. American Association of Family and Consumer Sciences.
6. Georgia Nutrition Council (GNC).
7. Institute for Thermal Processing Specialists (IFTPS).
8. Epsilon Sigma Phi (ESP), Extension honorary association.