



Strengthening the Alaska Food System



INSTITUTE OF AGRICULTURE,
NATURAL RESOURCES & EXTENSION
University of Alaska Fairbanks

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Directors
9 February 2026

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The Land-Grant Mission

WHAT We Do

Outreach and Education

Translating information learned during research to the stakeholders to improve their lives.

Research

Creating and carrying out the research to meet stakeholder needs.



HOW We Do It

Two-way Communication

Listening to and sharing with communities to identify critical issues; Staying accountable and transparent through regular reporting.



Asking the Right Questions

Assessing progress and making adjustments to stay responsive and relevant.

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Asking the Right Questions

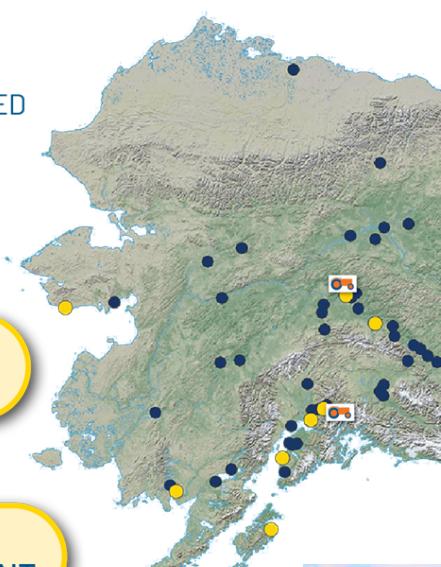
Assessing progress and making adjustments to stay responsive and relevant.



69 COMMUNITIES VISITED
10 EXTENSION OFFICES
2 EXPERIMENT FARMS



POSITIVE
YOUTH DEVELOPMENT



COMMUNITY AND
ECONOMIC DEVELOPMENT



FOOD SECURITY



AGRICULTURAL RESEARCH



FORESTRY AND ENVIRONMENT





Extension in Alaska: Community and Economic Development





Extension in Alaska: Food Systems and Food Security



Flavored Vinegars



Vinegars have been made and used to flavor food for thousands of years. In fact, traditional vinegar have been found in Egypt as far back as 3,000 B.C. Vinegars are made by fermenting fruit, wine, ale, fruits or grains. Acetobacter acid is used to ferment vinegar, which gives the vinegar its sour taste. The vinegar we buy in the store is from 4-6 percent acetic acid and 94-96 percent water.

Flavored vinegars can add variety to your family's meals, and making them is an easy and safe process. Here are a few simple precautions to be followed. All you need are herbs, vinegars, juices, fruits, spices and sugar.

INGREDIENTS, SUPPLIES AND EQUIPMENT

Be sure to choose a high-quality, commercially produced vinegar to use as the base. Several types of vinegars that will give you different flavors are available:

- **Distilled white vinegar** is clear in color and has a sharp, acidic taste by itself. It is the best choice for delicately flavored herbs.
- **Apple cider vinegar** has a milder taste than distilled white vinegar but the most color and fruity taste. It is popular with wine flavors.
- **Wine and champagne vinegars** are generally more expensive than distilled white vinegars, but they are more delicate in flavor. White wine and champagne vinegars work well with delicate herbs and lighter flavored foods. Red wine vinegars can work well with spices and strong herbs like rosemary, but they will mask the flavor of those herbs.
- **Rice vinegar** is a mild, slightly sweet vinegar used occasionally for flavoring.
- Other specialty vinegars can be used, such as plum, sherry, balsamic, and malt vinegars, but their strong taste will mask the flavor of the vinegar when used with other ingredients.



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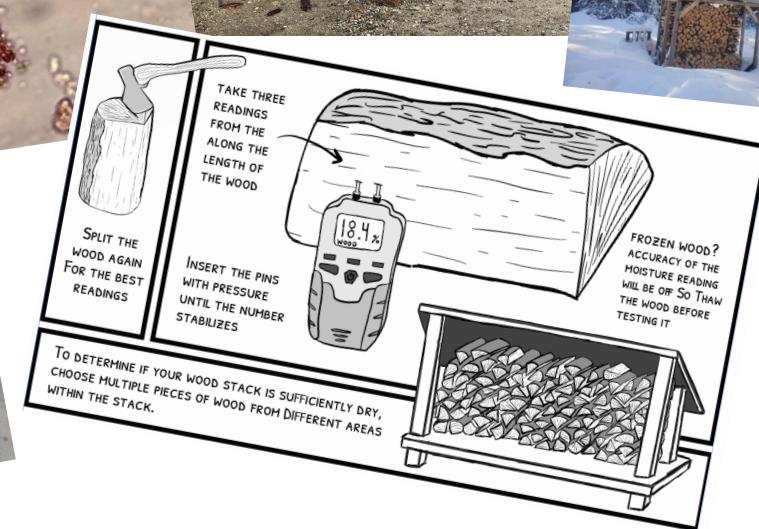
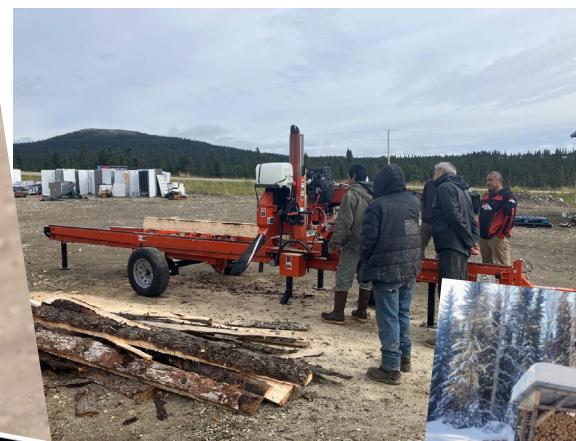
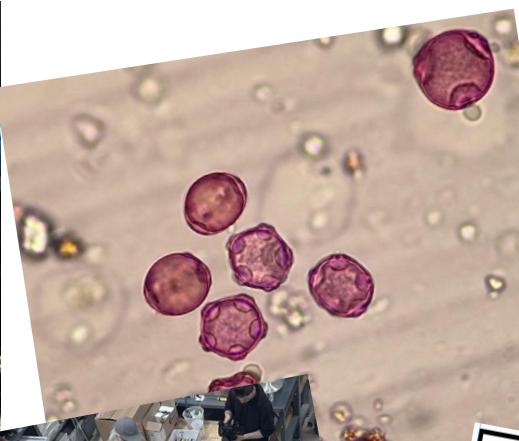


Extension in Alaska: 4-H and Youth Development

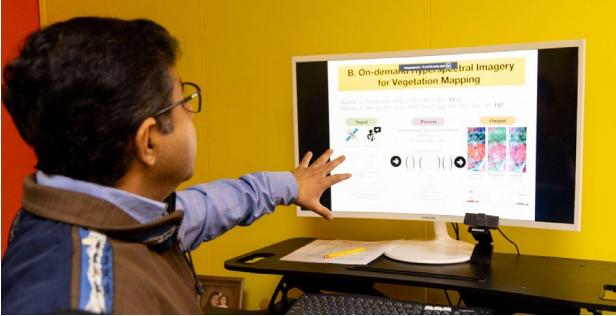




Extension in Alaska: Forestry and Environment



Current Research: Forestry



Current Research: Agriculture





13th CAC

29-31 August 2028

Participants from:

- United States
- Canada
- Norway
- Sweden
- Finland
- Denmark
- Scotland
- Iceland
- Greenland
- Faroe Islands



Circumpolar Connections

A Dialogue on Arctic Food Systems



Collaboration at the Gardens
How the botanical garden strengthens
Alaska's food system with Lacey Higham

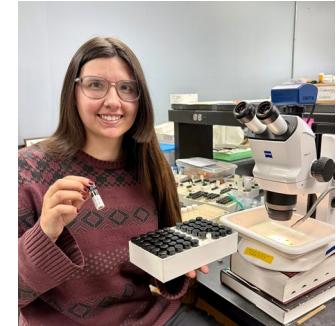
Tuesday, February 10
noon - 1 p.m.
UAF Elvey Building Globe Room, Fairbanks
Zoom: <https://bit.ly/CircumpolarConnections>



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Cooperative Extension Service: Looking toward the future



Our funding request for FY27





Photo credit: Sacha Layos

Thank you

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