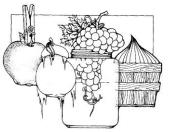
Preserving the Harvest





Colorful peppers, tasty tomatoes, juicy peaches and other fresh produce... are all so easy to preserve.

Why not preserve some of this year's harvest to enjoy all through the year?

Why not make those special homemade gifts like jams, pickles or salsa that mean so much to friends?

A workshop series on home food preservation is being offered to teach you the latest and safest ways to freeze, dry and can foods. Sign up for just one session, two, or all three!

SESSION 1: June 27, Wednesday

Freezing and Drying: Fruits and Vegetables

SESSION 2: July 11, Wednesday

Pressure Canning: Vegetables, Tomatoes, Soups and Meats

SESSION 3: July 25, Wednesday

Water Bath Canning: Fruits, Tomatoes, Salsas, Pickles and Jams/Jellies

Time: 6:00 p.m. to 8:30 p.m.

Each session will include:

Detailed research-based information and recipes for each food preservation method, demonstrations, and time for answering your food preservation questions.

Where: University of Missouri Extension Center

1012 N. Hwy UU, Columbia, MO
For directions to the extension center go to
extension.missouri.edu/boone or call 573-445-9792.

Cost: \$15/session
Registration deadline: June 20
Class size is limited and sessions fill quickly,
so register early!

Workshop Instructor:

Vera Massey, Nutrition & Health Education Specialist

For more information contact:

University of Missouri Extension Center @ 573-445-9792





Preserving the Harvest Workshop Registration Form

Complete registration form and mail with your registration fee by June 20 registration deadline to:
University of Missouri Extension Center, 1012 N. Hwy UU, Columbia, MO 65203

Name:			Phone (day):	
Address:			E-mail:	
Check session(s) you will attend:	☐ June 27	☐ July 11	☐ July 25	
Include \$15 registration fee/session Make check payable to: University Extension Council				

☐ Please check if you need special accommodations because of a disability.