Food Preservation
Workshops and Demonstrations

Tuesdays—June 13, 20, 27 & July 11 & 18
6:30 to 9:00 pm
Union Memorial Auditorium
Classroom 3 (Lower Level)
corner of Linden and Locust in Union, Missouri

Whether you’ve never done any home canning or it’s been a while since you last canned food—this class is for you!

Sessions are $15 each or all 5 for $50!

**payment with pre-registration is required**

To register: please mail or drop off class fees to:
University of Missouri Extension 116 West Main, Union, MO
FOR MORE INFO CALL (636)583-5141

June 13 Pressure Canning
Experience and practice safe canning techniques for pressure canning fruits and vegetables. Identify resources for tested recipes and steps to proper pressure canning. Learn to select and care for canning equipment, prepare food for canning, process safely and check seals.

June 20 Freezing Fruits, Vegetables & Prepared Foods
Subjects covered will include selecting foods for freezing, blanching, sugar vs. dry pack methods for fruit, proper packaging and freezer storage temperatures.

June 27 Preparing Jams & Jellies
Explore traditional ways to preserve jams and jellies, as well as alternative sweet spreads prepared with Splenda®. Topics include sterilizing jars, water bath processing of jams and jellies, extracting juices, pectin products, freezer jams and recipe sources for specialty jams.

July 11 Canning Salsa & Fruit
Learn up-to-date methods for turning your peppers and tomatoes into salsa that you and your family and friends can enjoy all year long! Practice appropriate water bath canning techniques for salsa and fruits.

July 18 Preparing Pickles & Relishes
Learn to understand safe methods of preparing fermented pickles, as well as quick pack pickles. Topics include: dill pickles, bread & butter pickles, relishes and fruit pickles.