

FOOD PRESERVATION

WORKSHOPS AND DEMONSTRATIONS

Tuesdays— June 11, 18, 25 & July 9, 16 & 23

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 \$8 each or all 6 for \$35 !

**** Registration is required ****

To register, call 636-583-5141 with your name, mailing address and phone number or e-mail address

June 11 Canning Vegetables & Fruit

Learn safe methods for canning both fruits and vegetables for home use. Topics include a water bath canning and pressure canning demonstration. Learn to select and care for canning equipment, as well as prepare food for canning, process it correctly, and check seals.

June 18 Freezing Vegetables, Fruit, and 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 25 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, pectin products, freezer jams, and recipe sources for specialty jams.

July 9 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.

July 16 Preparing Salsa

Learn up-to-date methods for turning your peppers into salsa you and your family and friends can enjoy all year long !

July 23 Drying Foods

Learn to safely dry jerky, fruits, fruit leathers and vegetables despite humid conditions.

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