Home Food Preservation

Description

Learn how to preserve your harvest. Over the course of five workshops, course participants will learn how to safely and properly preserve different types of food.

Information

Where:
Thomas Dunn Learning Center
3113 Gasconade Street
St. Louis, MO 63118
(for directions call - 314-353-3050)

Cost:
$15/participant for one session
$60/participant for ALL sessions
Payment is due at the time of registration. If you need to cancel, please provide 24 hours notice in order to receive full refund.

Registration Info:
Register on-line at:
extension.missouri.edu/stlouis
or call the MU Extension - St. Louis County office at 314-400-2115.
Registration Deadline is Wednesday, April 27th.

Hands on workshops that assist the consumer in safely preserving produce.

When:

May 3rd – Food Preservation Food Safety - Canning Salsa and Fruit
May 10th – Canning Vegetables- Basics of Pressure Canning
May 17th – Pickling and Fermenting Foods
May 24th – Making Sweet Spreads
May 31st – Freezing and Drying Foods

All classes will be from 6pm-8:30pm

“Make & Take” your products home with you to enjoy! Everyone registered will engage in hands-on activities, learning how to properly can salsa and fruits, and how to pickle vegetables.