Dear FFE/MFPs,

I hope you are enjoying the nice spring weather. Our MFP classes are off and running. We have a wonderful class of new volunteers. If you haven’t attended yet, I encourage you to come for a visit. They are so enthusiastic and a fun group. Special thanks to all of you who have so faithfully showed up to help with set-up, clean-up and demos. You have been great!

Also, I want to thank all of you who have been working with the WAITT committee supporting the income tax measure that is on the ballot. We appreciate your willingness to support Extension through these hard times. If you want to get more information on how this measure will affect Extension, I encourage you to attend the information meeting this Wednesday in the Extension Auditorium. The meeting will start at 4:30 p.m. There will be members of the WAITT committee there as well as some of the county officials. If you have questions please call Molly Schworm, our representative on the committee at 683-0838. (Thanks Molly for all your hard work.)

I look forward to seeing all of you in the next few weeks. If you are not planning on participating as a volunteer this summer, please, let us know, so we can take you off the active list.

Please remember the information meeting this Wednesday on the income tax measure. It would be nice to have a good turn-out of MFPs.

Food Safety and Sauerkraut Pizza Lesson

I invite all of you to come on May 16 for our pickle lesson in the morning and food safety by Carolyn Raab in the afternoon. Carolyn promises to give a more advance presentation this year. It is always good to have a nice turnout for Carolyn. She works very hard on the state level to keep our program on the “radar scene” and continue support for MFPs/FFEs.

We will have our usual potluck at noon. We will be making sauerkraut pizza and ask people to bring salads or dessert or drinks to go with the pizza. I’ve asked Carolyn to join us for lunch.

Sign-ups Posted

We will have the wall chart sign-ups posted next week. Please come to the potluck or to the graduation and sign-up to volunteer this summer. We will be needing lots of help with our “Kitchen Creations” workshops, local and statewide hotline, Farmer’s Market booth, Western Oregon Expo, Doris Ranch event, and of course the Lane County Fair. Hope all of you will sign-up to help out.

Volunteer Opportunity – Down To Earth

Down to Earth would like to have the MFPs be part of their anniversary celebration on Saturday, June 2, from 11 a.m. – 2 p.m. They would like us to set-up an information table to answer questions and a demonstration (topic of our choice). They would like to advertise what we plan to do in their advertisement for the event. The deadline is May 16.

Let me know if you are interested in taking on this event. Down to Earth has been very supportive of our program so a good opportunity to advertise our summer classes.

OSU Extension Aprons

At last October’s Mansion Dinner we distributed OSU aprons to all the volunteers who planned to volunteer this year. These are great wonderful aprons and very visible for our program. If you got one of the aprons and not planning on volunteering, we would really appreciate it if you would return the apron so we can give it to an active volunteer. If you did not get your apron and planning to be active, please let me know and we will try and get one for you.

Graduation

This year’s class of MFPs will be graduating on June 6 and giving their presentations. Please join us for this event. It is a great time to meet the new graduates and volunteer to be a mentor for one or more.
So Easy To Preserve

We have ordered another case of the book from the University of Georgia. If you are interested in one of the copies (cost $18.00) please call Denise and get your name on the list for the new order.

New Notebook Materials

We have several new handouts for the notebook. Denise has them posted on our Web site, but also has hard copies available at the office. Please stop by and pick yours up. You will need the following when you take the certification exam this year:

- SP 50-646~Preserving for Special Diets (revision)
- SP 50-701~Herbs and Vegetables in Oil (revision)
- SP 50-736~Flavored Vinegars (revision)
- SP 50-919~Preserving Mushrooms (new)
- SP 50-920~Preserving Tomatoes (new)
- SP 50-921~Drying Herbs (new)
- SP 50-922~Canned Lemon Curd (new)
- SP 50-923~Food Preservation Resources (new)

Certification Exam

We will be passing out the certification exam in class on May 23. You can pick up your copy anytime after that date and Denise will also post it on the Web. It would be great if you could have them turned in by May 30 so I can grade them all at once. If not, as soon as possible.

In the past, the veterans were allowed to organize exam taking parties and take the test as a group. You are welcome to do this again this year. These can be lots of fun and a good learning experience for all of you. If you are a veteran and want to join a “recertification” party give Dale Dow or Peggy Thomas a call. They will see what the interest is and then set a time and place.

If you join a “test taking” party all I ask is that one copy of the completed exam be turned in with all your names attached. Would also like each of you to fill out the extra credit page and turn it in. In the past you have done an excellent job with your extra credit question and I have used them to leverage support for the program.

Kitchen Creations 2007 Class Series

Denise has put together an attractive flyer announcing our summer classes. We will have a supply ready for you to take to events this summer. We are also looking for volunteers to teach these classes. You can volunteer on the sign-up sheets on class day or let Denise know and she will put you down on the master schedule which will be prepared after graduation.

Pantry Training

Our next pantry training will be held on Wednesday, June 13 from 9:30 a.m. - 4 p.m. This training is for new and veteran volunteers. For those of you active in the pantry program you will be finished by 3 p.m. We will take the new volunteers on a tour of FOOD for Lane County at the end of the day.

If you know of anyone interested in volunteering for this project please encourage them to attend the training. We have added 3 new pantry sites this month and looks like we might add more in the future so we could use more active volunteers. Please call Nancy DeSpain, 682-7326 and let her know if you plan to attend so we will know how much food to prepare for lunch and packets.

This is a fun project that is making a huge impact in the community. We are getting excellent feedback from pantry managers and the staff from FOOD for Lane County on the success of this project.

Equipment Missing

Please check your garage, cupboards, car trunk etc., and see if you have borrowed any of our equipment and failed to bring it back. Missing two food dehydrators and a Weck canner and who knows what else. With the canning season starting soon we could sure use them.

FFE/MFP Web Site

http://extension.oregonstate.edu/lane/food-preservation

Username: MFP Password: preserve
*Remember, these are Case sensitive!!

FFE/MFP Staff

Nellie Oehler, FCD Faculty, 682-7318 nellie.oehler@oregonstate.edu
Denise Ashley, Admin. Asst., 682-7305

Dear Volunteers

All of Lane County Extension’s Web sites are undergoing a massive transformation….Please be patient during this process…You may, or may not have access to our “MFP Only” page yet.

Thanks—Denise
2007 LANE COUNTY EXTENSION FFE/MFP TRAINING SCHEDULE

Session 4: May 9 - Bring pint jar, new lid & ring. Goodies to share and homework.
- Smoking Fish /Summer Sausage
- Tomato/Salsa
- Lab: Canning tomatoes
- Food Dehydration
- Lab: Fill the Food Dehydrators
- Jerky Making
Volunteers: Katya, Pandora

Session 5: May 16 - Bring pint jar, new lid & ring, goodies to share, potluck dish that goes along with sauerkraut pizza for lunch and homework.
- Pickle Principles
- Lab: Making pickles
- Sauerkraut Pizza Lunch
- Food Safety with Carolyn Raab
Volunteers: Katya, Pandora

Session 6: May 23 - Bring half-pint jars or small jars for jam & jelly samples, small jars for flavored vinegars. Also if you have fresh herbs to share please bring them washed and labeled, sack lunch, goodies to share and homework.
- Jams and Jellies
- Lab: Making Jams and Jellies and Low-Sugar Spreads
- Lab: Flavored Vinegars
- Test review/Pass out certification exam
Volunteers: Katya, Pandora

Session 7: May 30 - Bring ideas for presentation, certification exam completed and something to go with tortillas for lunch.
- Lab: Queso Fresco Cheese making--Rosemary
- Root cellaring—Pat Patterson
- Emergency Food and Water Storage
Volunteers: Katya, Pandora

Session 8: June 6 - Bring potluck dish using preserved food and supplies for presentation.
- Student Presentations
- Graduation
- Lunch and Volunteer Sign-up
Volunteers: Katya, Pandora

Session 9, Special Session (Optional): June 13 - Food Pantry Certification Training
For all of you that want to be involved with demonstrations at the food pantry distribution cities. This project is in collaboration with FOOD for Lane County, OSU/Lane County Extension Nutrition Education Program and the OSU/Lane County Extension Homemakers.
Hi everyone and happy springtime!

You may have noticed that I am always talking about money these days instead of nutrition. Believe me, I would much rather talk about food and nutrition than money! However, in order to keep our doors open, we need a secure budget; can’t pay the bills and make payroll without it. I want to keep you in the loop about what is happening with the county portion of our budget. Currently we are watching with great concern to see if the federal bill that has the Secure Rural Schools (SRS) funding attached to it gets passed by both houses and signed by the President. As I said in the last newsletter, that may be very difficult because it is attached to the Iraqi spending bill that includes dates for beginning troop withdrawal. The President has stated he won’t sign that type of bill. I anticipate that the SRS might get attached to other bills. From what I understand, DeFazio, Wyden and Smith are going to try everything possible to try to get that funding but, for a multitude of political reasons, it is a very steep mountain to climb. Without SRS, the Lane County general fund will be $20 million dollars short of what it needs in the general fund (a quarter of the general fund budget).

The list of what county services will be cut is available online at www.lanecounty.org. That list shows that without SRS, Extension would not receive any county funds. We would just get to ‘clean out our piggy-bank’ by taking the last amount of money remaining from the last serial levy (about 12% of our normal budget or enough to run for one month). We have some other funds held on campus that would help us keep the doors open for 3 more months but that’s it. The other possible option on the horizon for Extension funding is Ballot Measure 20-129 that will be on the May 15th ballot (county income tax). The ballot measure includes an annual dedication of funds for Extension and for Veteran Services. A portion of property tax (not income tax) would be dedicated yearly for these two entities. Extension would receive 2.2% of a reserved portion of the property tax. This amounts to slightly more than we receive now but has the benefit of not being subject to the annual process of justifying our budget and sweating out if we are going to get cut. The money would already be dedicated to Extension. I know there are lots of questions about this ballot measure and the website www.lanecounty.org has many of those answers or, feel free to call me and I’ll share what I know. Additionally, there will be information meeting at Extension on May 9th (4:30-6:30 p.m.), call for details. I hope we get funded so we can keep our doors open and I can get back to talking about nutrition!

Sincerely,
Charlotte Riersgard,
OSU/Lane County Extension Staff Chair
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<tr>
<th>EXHIBITS (Examples: Strawberry Days, include all information booths at fairs, home shows, craft shows, etc.) and community events: excluded Lane County Fair.</th>
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<tr>
<td>TOTAL WORKSHOPS &amp; DEMONSTRATIONS FOR MONTH:</td>
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<td>TOTAL TELEPHONE TIME FOR MONTH:</td>
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<td>MASTER FOOD PRESERVER MONTHLY SUMMARY</td>
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**LANE COUNTY FAIR**: Do not include demonstrations in this section. They should be recorded under Section B.

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**TOTAL LANE COUNTY FAIR TIME FOR MONTH:**

**OTHER**: (Examples: mailing, stapling, coordinating, record keeping, anything that doesn't go into another category.)

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**TOTAL OTHER TIME FOR MONTH:**

**UPDATE & TRAINING MEETINGS**

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**TOTAL UPDATE & TRAINING MEETINGS FOR MONTH:**

**ADD TOTALS FROM ALL TABLES FOR MONTH AND ENTER HERE:**

Comments: Any impact the MFP program has made on you or others.

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V:\Denise\MFP\Phone\MFP Timesheet.doc
Preserving your own food is no longer a necessity to survive, however, it is a great way to provide yourself and family with high quality, locally grown foods year-around.

To get you started, the OSU/Lane County Extension Service Master Food Preserver Program is offering five “How to Hands-on” classes to help you learn to preserve Lane County’s bountiful harvest.

**July 24**

**Fruit Spreads**

Learn to make jams, jellies, preserves just to your liking, cooked and freezer jams, as well as low and no-sugar preserves.

**Aug. 21**

**Tomatoes/Salsa & More**

Learn to safely can tomatoes, make salsa that is safe to can, tips on freezing and drying tomatoes and pizza leather the whole family will enjoy.

**Sept. 25**

**From Apples to Sauce**

Learn to make quick-and-easy applesauce in your microwave, apple pie filling you can even can, freeze extra apples great for pies and cobblers, and dried apple treats and fresh apple cider.

**Oct. 22**

**Food Drying**

Get tips on drying fruits, vegetables, nuts and seeds, as well as making jerky. Class includes making nutritious fruit drops, leathers and even your own dried soup mixes, as well as what to do with all those nuts, and pumpkin and sunflower seeds.

**Nov. 26**

**Gifts from the Kitchen**

Get a jump on the holidays by learning to make your own gifts. Class includes unique fruit spreads, herbal and pepper jelly, home canned pie fillings, flavored vinegars and oils, and homemade liqueurs.

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**Kitchen Creations Registration Form**

Classes are limited to 25 participants, minimum of 12.

Cost is $15 per class or $60 for all 5 classes.

- [ ] July 24 Fruit Spreads
- [ ] Aug. 21 Tomatoes/Salsa & More
- [ ] Sept. 25 From Apples to Sauce
- [ ] Oct. 22 Food Drying
- [ ] Nov. 26 Gifts from the Kitchen

Total Enclosed: $________

Name

Mailing Address  City  State  Zip

Day Phone  Email