Oregon State University and University of Idaho Extension Team Up to Offer Web-based Food Preservation Course

Are you interested in updating your food preservation skills or learning how to can, dry or freeze your garden’s bounty? Oregon State University Extension and University of Idaho Extension Service invite you to enroll in Preserve @ Home, a web-based food preservation class to teach individuals how to safely preserve a variety of food products. Participants learn how to produce high quality preserved foods and the science behind food preservation and food safety.

The registration deadline is January 15, 2010. The first class of the 6-week course starts on February 4, 2010. Each lesson includes online text (that can be downloaded and printed), on-line bulletin board to facilitate student discussion, and a real-time weekly chat to interact with classmates and instructors.

Topics to be covered include: causes and prevention of foodborne illness, basis of spoilage & preservation, canning basics, canning acid and low acid foods, pickling foods, drying and freezing. The class will be co-instructed by Glenda Hyde, OSU Extension Educator and Carol Hampton, UI Extension Educator.

At the conclusion, OSU Extension/Deschutes County will provide a hands-on lab experience for Central Oregon participants at the Extension office at the Fairgrounds in Redmond. Students will practice pressure and water-bath canning. The hands-on lab will be on Saturday, March 20, 2010

Cost of the course is $50 plus the cost of required supplemental materials. Class size is limited.

For more information or to get registration materials visit this web site: http://extension.oregonstate.edu/deschutes/food-preservation or contact Glenda Hyde, OSU Extension Educator at glenda.hyde@oregonstate.edu or 541-548-6088.