

## NEWS RELEASE

### **Oregon State University Extension Offers Preserve@Home, an On-line Food Preservation Class**

Are you interested in updating your food preservation skills? Want to learn how to safely can, dry or freeze your garden's bounty? Oregon State University Extension Service invites you to enroll in Preserve@Home, an on-line 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 25, 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 instructor. Topics to be covered include: Foodborne Illness – causes and prevention, Spoilage and Canning Basics, Canning High Acid foods, Canning Specialty High Acid Foods – pickles, salsa, jams, jellies, etc., Canning Low Acid Foods, and Freezing and Drying.

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

Cost of the course is \$50 plus the cost of required supplemental materials. Class size is limited. This course has been developed and is offered collaboratively with University of Idaho Extension.

For more information or to register visit this web site:

<http://extension.oregonstate.edu/deschutes/food-preservation> or contact Glenda Hyde, OSU Extension Instructor at [glenda.hyde@oregonstate.edu](mailto:glenda.hyde@oregonstate.edu) or 541-548-6088.

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