Making Your Own Low or No Sugar Jams and Jellies Class Offered

If you are interested in reducing sugar in jams and jellies there are several options for home food preservers.

A “Making Low or No Sugar Jams and Jellies” class will be taught at the OSU Extension office in Redmond by Glenda Hyde, OSU Extension Service Family and Community Health Instructor and Master Food Preserver Betty Faller on Thursday, June 17, 9:00 AM to noon. During the class, participants will learn about the selection and functions of ingredients. Then, the class will prepare jams and jellies with several different methods. Participants will then taste test for personal preference.

The cost of the class is $15.00 per person, and can be paid that day. Register by calling the OSU Extension Service office in Redmond, 548-6088 or by emailing glenda.hyde@oregonstate.edu by Tuesday, June 15. The class size will be limited.