Learn How to Make Quick Pickles from a Master Food Preserver

Quick Pickles and Pickled Vegetables are family favorites and easy to prepare and preserve safely at home. Carol Nelson, Master Food Preserver for OSU Extension Service will lead a public workshop to demonstrate the methods used. Participants will get to put the recipes to work and make a jar of each to take home. The low-temperature pasteurization method which helps keep pickles crisp will be demonstrated and used.

Due to popularity, four sessions will be held this year. The workshops will be held on Tuesdays, August 17 or August 24, 9 AM to noon or 1 PM to 4 PM at the OSU Extension Office in Redmond. Participants must pre-register by Friday, August 13: call 541-548-6088 or email glenda.hyde@oregonstate.edu. Class size will be limited. The class fee is $15.00. The OSU Extension Pickle recipe booklet is included in the registration.