Learn how to can your own pie fillings with OSU Extension

Wondering how to preserve some of the great fruit from summer fruit and veggie stands? Besides freezing, canning, drying or making jam, making your own pie filling is another easy way to preserve the fresh flavor of summer and fall.

Making and canning your own pie filling now can provide a really great convenience food in your own pantry. Just pour a jar into the unbaked pie shell, and bake. Or put a cobbler topping over the pie filling. Spoon a dollop on ice cream or in your yogurt. Or, add a ribbon to the jar, and you also have a special home-made gift. Home canners may also like to control additives.

Master Food Preservers will demonstrate how to make and can pie filling on Wednesday, July 7, 9 am to 12 noon at the OSU/Deschutes County Extension Office at the Fairgrounds in Redmond. The $15.00 class fee includes one pound of CLEARJEL a product made specifically for canning, recipes and samples from the demonstration. Class size is limited, register by calling 541-548-6088 by July 5 or contacting glenda.hyde@oregonstate.edu.