Dear Prospective Family Food Education Student,

Thank you for your interest in learning the latest University-tested methods of food preservation. We have lots of ground to cover in our 7 weeks together and are truly looking forward to meeting you this spring. We have had increased interest in the Master Food Preserver Course this year, and due to our desire to provide top-quality education, we will only be accepting 30 students. This will be according to the order of application received with payment. Deadline for application will be March 1st.

Please find enclosed the Food Preservation Certification Application. Fill it out completely and return the form along with your check or money order (made payable to OSU in the amount of $120) to:

OSU Extension Service
215 Ringuette St
Grants Pass, OR 97527

Tuition is $90 + $30 for the manual (a couple may share this resource) for a total of $120. Your spot in the course will be reserved only when we receive your payment. Also remember that part of the additional cost of the course is 40 hours of educational service. This can be accomplished through time spent teaching/assisting with community classes, working at our booths at the Grower’s Market, County Fair, Master Gardener Spring Fair, volunteering in schools, and a variety of other venues. These and many other opportunities will be discussed during the course. There is something for everyone.

Class dates are as follows: (All Thursdays)

May 3, 10, 17, 24, 31
June 7, 14

The first class will be held at the OSU Josephine Co. Extension Auditorium which will open Thursday May 3, 2011 at 8:30am with 30 minutes of social time; coffee and tea will be offered, and class begins promptly at 9am. The rest of the series will be held at the Josephine County Fairgrounds.

If you have any questions, you can reach me at Lorena Becker at 541-476-6613 or email Josephine.extension@oregonstate.edu.

Sincerely,

Lorena Becker
Office Specialist
Experience in home food preservation: (Circle all that apply.)

1. Water Bath Canning Fruit
2. Pressure Canning Vegetables
3. Pressure Canning Meat, Fish, and Poultry
4. Freezing Fruits and Vegetables
5. Freezing Meat, Fish, and Entrées
6. Pickling Vegetables and/or Fruit
7. Fermentation Curing Vegetables
8. Drying Fruit, Vegetables, and Herbs
9. Smoking and Curing Meat and Fish
10. Making Jam, Jellies, Preserves, Syrups, and Butters
11. Cheese making, including yogurt
12. Seed saving

Have you had previous food preservation training? Yes _____ No _____
If yes, when and where? ________________________________________________

Do you have a home garden? Yes _____ No _____
If yes, are you able to utilize its bounty without undue waste? _______________________

What resource materials do you presently use for food preservation instructions, recipes, etc?
_________________________________________________________________________________
_________________________________________________________________________________
_________________________________________________________________________________
_________________________________________________________________________________

What experiences have you had in working with people, public speaking, and/or organizing, either through employment or volunteer work? __________________________________________________________
_________________________________________________________________________________
_________________________________________________________________________________
_________________________________________________________________________________
_________________________________________________________________________________
If you are bilingual, would you be willing to teach? Yes ______ No ______

If yes, what language, other than English, do you speak? _____________________________

How did you hear about the Master Food Preserver Course? _____________________________

Please tell us a bit about yourself and why you want to become a certified Family Food Education Volunteer
_________________________________________________________________________________
_________________________________________________________________________________
_________________________________________________________________________________
_________________________________________________________________________________
_________________________________________________________________________________

The Food Preservation Certification Course in Josephine County has been scheduled from 8:30 am to 5 pm, although we expect to finish earlier on some days. All classes will be held in Josephine County. The first class will be held at the Josephine County Extension and all other classes will be held at the Josephine County Fairgrounds. Tuition is $90 + $30 for the manual (a couple may share this resource). Attendance at 80% of the classes and passing an open-book exam are required in order to become a certified FFEV. Students should bring a sack lunch for the classes. The Fairgrounds can be cool in the spring, so please bring a sweater or dress in layers. We will accept a maximum of 30 students and the tuition must be received before registration is considered final. Required educational service time is 40 hours. (Limited Partial Scholarships available on an as needed basis)

I have read and understand the requirements of this course.
Signed ___________________________________________________  Date __________________

Make checks payable to OSU.

Mail to:
OSU Extension of Josephine Co.
215 Ringuette St
Grants Pass OR 97527

OFFICE USE ONLY
Payment received:
Date _________________  Amount ___________________  Check # ___________________