Are you new to food preservation or have you enjoyed canning for years but need a refresher? Either way we have the training for you! The Lake County Oregon State University Extension Office is bringing a Food Preservation Short Course to North Lake the spring of 2011. Topics of this class will include researched based information on the following subjects: pressure canning, boiling water canning, jams and jellies, pickling and freezing foods. Each topic will include hands on applications of the new learned skills. Instructors will include Faculty members of Oregon State University and trained Master Food Preserver volunteers. A fifty dollar materials fee includes a course binder, samples and an array of canning projects. A minimum of 8 participants are required for this training.

If you are interested in participating in this program, please complete the information below and return to the Lake County Extension Office.

Food Preservation Interest Form

Please return to the Lake County Extension Office by January 8th.

103 South “E” Street - Lakeview OR 97630
Phone: 541-947-6054 Fax: 541-947-6055

Name:
Address:
Phone Number:
Email:

The training would be completed over three six hour days and participants would be required to attend each day as skills are built upon from the prior day(s). Below are proposed dates for the training session. Please check all session options you would be able to attend. Classes would run from 10:00 a.m. – 4:00 p.m.

___ Session Option 1: March 4th, 11th & 18th (Fridays)
___ Session Option 2: March 5th, 12th & 19th (Saturdays)
___ Session Option 3: April 1st, 8th & 15th (Fridays)

Comments: