Food Preservation Workshops

Learn to preserve food from OSU Extension Service Master Food Preservers right here in Cottage Grove. Enjoy eating locally grown produce and meat.

**Saturday, July 13 11am-2pm**

**Berries and Cherries and Plums. Oh My!**

Presbyterian Church 216 S 3rd St (and Adams), CG

Learn various techniques of preserving local fruit: water bath canning, freezing, dehydrating, and jams.

Hands-on, take home all that you prepare.

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**August 10 - Pressure Canning - 11:00am to 2:00pm**

Learn to pressure can and store your very own fresh foods for year-round enjoyment, and shrink your monthly food bill. We’ll work with summer vegetables and chicken; making a summer stew for lunch.

**September 21 - Talkin' Tomatoes - 11:00am to 2:00pm**

...and salsa. Various styles of putting up tomatoes such as canning, freezing, dehydrating will be taught. Take home lots of goodies.

**October 19 - Going Hunting? Got Beef? Chickens? - 10:00am to 3:00pm**

Demonstrations of various techniques of preserving meats: smoking, jerking, freezing, pressure canning. This class also includes a knife skills review: sharpening vs. honing; simple butchering. You’ll take home some delicacies. *(Basic preserving skills necessary)*

**November 9 - All About Apples - 1:00pm to dusk**

It’s all about apples in November.....apple sauce, apple butter, apple leather, apple cider, apple juice. You’ll be pressing apples for fresh cider to take home. Demonstrations will run throughout the afternoon: how to cook apples down for sauce and butter, then can it or dehydrate it for leather. What’s the difference between fresh and hard cider? Come find out! Although primarily a demonstration class, you’ll certainly take home cider that you pressed.

**Locations of classes vary** - register or call for details!! For purposes of ordering, we urge you to **register one week prior** to each workshop. Call (541)942.2360 for details and registration (or mail to AWE, 78628 Cedar Park Rd., Cottage Grove 97424).

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**Registration Form**

Select desired classes: Sliding Scale

___Berries, Cherries, Plums $15-20

___Pressure Canning $10-15

___Going Hunting? (meats) $15-20

___Talkin’ Tomatoes (pressure canning) $10-15

___All About Apples $8-13

Please print: Name:_____________________

Total enclosed: _________

Mailing address:_____________________________________________________

Phone:____________________ Email:____________________________________

Make checks payable to: AWE

Mail to: 78628 Cedar Park Rd CG 97424

Sponsored by Sustainable Cottage Grove

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