2015 Summer-Fall Classes

Alternative to Canning (Freezing and Drying): Saturday, June 27, 10 am-1pm
Cost $40. Focus on freezing and drying for food preservation along with other methods for prolonging shelf life. Will learn the best techniques and packaging for freezing and various ways to dry foods. Practice preparing food for drying and freezing, filling the dehydrator. Demonstrations of foods that can be easily frozen for convenience, recipes, samples and tips. Take home some berries to freeze and samples of dried and prepared foods.

Jam Session! Saturday, July 11, 10 am-3 pm. Cost $40 plus $20 lab fee.
Learn to make cooked jams, jellies, and other fruit spreads including regular, low-sugar, and no-sugar spreads. Learn the difference between all the pectin products on the market as well as making jams without added pectin. Participants will take home six half-pint jars.

Tomato and Salsa Workshop: Saturday, August 22, 10 am-3 pm. Cost $40 plus $20 lab fee. Learn a variety of methods to safely preserve tomatoes and make salsas, catsup and sauces that are safe to can. Participants will take home six jars of tomatoes and salsa.

Pickle Passion plus Fermentation: Saturday, September 12, 10am-3pm.
Cost $40 plus $20 lab fee. Learn the art of pickle making including quick and fermented pickles. Make quick dills, bread & butters, and two other kinds of pickles using in-season vegetables. Attendees will learn the art of fermentation including sauerkraut and Kim Chi. Attendees will take home six pints of pickles and a jar of sauerkraut or Kim Chi to ferment.

Canning Meats, Beans and Soups: Saturday, October 3, 10 am-2 pm.
Cost $60. Class will help to take the fear out of using a pressure canner to preserve meats, dried beans, and soups. Features a lunch using home-preserved foods.

Questions? Call 541-344-5859

REGISTER EARLY!
Make Check Payable To: OSU Extension Service
Mail To: OSU Extension Service–MFP
996 Jefferson Street, Eugene, OR 97402

Location: Community of Christ Church,
1485 Gilham Road, Eugene

2015 Summer-Fall Classes
Registration Form - Credit Card Option on Web
http://extension.oregonstate.edu/lane/announcements/food-preservation-baking-classes

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Name

Total Enclosed: $ __________

Mailing Address
City State Zip

Day Phone
Email

Yes / No - I agree to be contacted in the future for additional surveys and evaluations related to this program. I understand that participation in surveys and evaluations is voluntary and I may choose not to participate in surveys or evaluations without any impact on my eligibility to participate in Extension programs.