

2009 Food Preservation Classes

All classes held at:
OSU Extension Service- Washington County
18640 NW Walker Road. Entrance D-1
(CAPITAL Center, at the corner of 185th and Walker Roads)
Beaverton, OR, 97006

All classes 6:30 – 8:30 pm. Class size limited to allow some hands-on involvement.
Preregistration required. Contact OSU Extension Service at 503-821-1150
Cost is \$15.00 per class. \$50.00 if all 4 classes are taken.

Jams and Jellies. Wednesday, June 24, 2009

This is where to start. Basic information on equipment and processing included.
Will include low sugar and freezer jam options.

Fruits and Pie Fillings. Thursday, July 23, 2009

Hot pack versus raw, learn to control the amount of sugar and to can fruit in juice.
Recipes for pie fillings included.

Vegetables and Meats. Thursday, August 13, 2009

A pressure canner is necessary for canning all low acid foods such as vegetables
and meats. Soups and stews can be prepared for winter use.

Tomatoes and tomato products. Tuesday, September 1, 2009

Preserve your crop of tomatoes for year-round enjoyment.
Try salsa and sauce recipes. Green tomato use tested.

Food preservation resources:

<http://extension.oregonstate.edu/washington/>

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