Summer/Fall 2018 Preserving Classes

Fruit pie fillings, mini-pies & cobblers ~ June 23; 10am-1:30pm. Learn to make your own canned fruit pie fillings using local berries/fruits. Then make mini-pies from the filling—eat now or freeze for later. Includes tips on making pie crust from scratch. **Cost $35**

Make the most out of your food dehydrator ~ July 24; 5:30-8pm. Learn the basics of food dehydra- tion for camping and backpacking at a fraction of commercially prepared foods. Included will be fruits, veggies, soup mixes, camping meals, fruit leather, fruit drops and jerky. **Cost $35**

Basics of Fermentation ~ August 21; 5:30-8pm. Learn basic fermentation including pickles, sauerkraut, Kim Chi and kombucha. Learn what equipment will be needed and how to use it. **Cost $35**

Tomatoes, Salsa & More ~ September 8; 10am-1:30pm. Learn to can, dry and freeze tomatoes, as well as making salsa, sauce and catsup. **Cost $35**

Smoking and curing meats and making sausage ~ October 6; 10am-2pm. Tips for how to safely smoke meat, cheese and vegetables. Learn to cure meats and to make sausage. **Cost $50**

Basic Bread Baking Class ~ October 27; 10am-1:30pm. Learn to make your own homemade bread from scratch. One recipe does it all. Fun, hands-on class covering the basics of mixing, kneading, and shaping all kinds of bread products. **Cost $35**

**Special: Take 4 food preservation classes and get a $35 credit toward the 5th!!**

Master Food Preserver 2018 Summer/Fall Class Registration

- [ ] Fruit pie fillings. June 23, $35
- [ ] Food Dehydrator. July 24 $35
- [ ] Fermentation. August 21, $35
- [ ] Tomatoes/Salsa. September 8, $35
- [ ] Smoking/Curing October 6, $50
- [ ] Bread Baking October 27, $35

Total Enclosed: $ __________

Name __________________________

Mailing Address __________________________  City ____________  State ____________  Zip ____________

Contact 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.