

# 2019 Harvest Season Food Preservation Classes

**Class details:** Classes are hands-on and size is limited. Pre-registration is required. Contact OSU Extension Service at 503-655-8634 for additional information.

Courses include research-based publications on a thumb drive, recipes, and your own product to take home. Course fees are nonrefundable. Scholarships are available.

Each class is \$30 for an individual and \$45 for two people sharing the same resources but making individual products.

**Location:** OSU Extension Service Annex, Clackamas County  
200 Warner-Milne Rd., Oregon City, OR 97045

## I am registering for the following food preservation classes:

- Boiling Water Canning**                      **Saturday, August 24**                      **9:00 AM – 12:30 PM**  
Preserve your harvest with a Boiling Water Canner. We'll discuss equipment needs, recipe resources, and learn how to can high-acid or acidified foods, such as fruit or tomatoes, using research-based food preservation techniques.
- Pressure Canning**                              **Saturday, September 14**                      **1:00 – 4:00 PM**  
Preserve your harvest with Pressure Canning. Learn the safe and simple process of pressure canning low acid foods like meat, fish, broth, and vegetables. We'll discuss care and proper use of a pressure canner, recipe resources, and practice research-based techniques while processing vegetables.
- Pickling and Fermenting**                      **Saturday, September 28**                      **9:00 AM – 12:30 PM**  
The art, and science, of Pickling. This class covers safe procedures for pickling vegetables, including the difference between fermented and fresh-pack pickles, and selecting and preparing ingredients. We'll discuss equipment, flavor profiles, and practice research-based techniques while creating a fermented pickled vegetable to take home.
- Dehydrating**                                      **Saturday, October 26**                      **9:00 AM – 12:30 PM**  
Treats from the Food Dryer. Dried foods make great snacks for the lunch bag or the backpack, and can easily be produced at home. Sample products, discuss equipment and recipe resources, and learn to set up dryer trays to maximize space and nutritional quality.

Name: \_\_\_\_\_ Email: \_\_\_\_\_ Phone: \_\_\_\_\_

Name of second individual (if applicable): \_\_\_\_\_ Amount enclosed \$ \_\_\_\_\_

Send this form with payment to:  
**OSU Extension, Clackamas County**  
**200 Warner Milne Rd**  
**Oregon City OR 97045**

Make checks payable to:  
**OSU Extension**

Accommodation requests related to a disability should be made at least two weeks before the class to the Katlyn Axmaker, (503) 655-8634 or [Katlyn.axmaker@oregonstate.edu](mailto:Katlyn.axmaker@oregonstate.edu).



**Oregon State University**  
**Extension Service**  
**Clackamas County**

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