PRESERVE YOUR HARVEST
SUMMER SERIES

Education and skills-based training delivered by Master Food Preserver volunteers teach you how to safely preserve your harvest. Research-based publications and recipes provided, as well as product to take home.

CLASSES ARE FROM 9:00 AM – 1 PM

PRESSURE CANNING BROTH      Sat, May 20th
Learn care and proper use of a Pressure Canner, safe recipe resources, and practice research-based techniques while making and canning vegetable broth. Registration: https://beav.es/SD5

JAM AND JELLY                  Sat, June 10
Learn how to use a Boiling Water Canner, get updated pectin information, and make jam and jelly to take home. Registration: https://beav.es/SDS

PRESSURE CANNING VEGETABLES   Sat, July 15th
Learn care and proper use of a Pressure Canner, safe recipe resources, and practice research-based techniques while canning a vegetable to take home. Registration: https://beav.es/SDT

LAWS OF SALSA                 Sat, Aug 19th
Learn how to safely preserve tomatoes and salsa using a Boiling Water Canner. You'll learn the Dos and Don'ts of making your own salsa recipe and go home with a pint of your own to enjoy. Registration: https://beav.es/SDq

Workshop Location: OSU Extension Service Annex Building 200 Warner Milne Rd., Oregon City

Workshop Fee: $25 per individual and $40 for two people sharing resources

- Class size is limited. Pre-registration required
- Workshop fees are non-refundable
- Scholarships available

Register Online or Contact OSU Extension Service at 503-655-8634 for more information

Accommodations for disabilities may be made by contacting Catalina Santamaria 503-655-8634 or catalina.santamaria@oregonstate.edu.