PRESERVE YOUR HARVEST SERIES

Education and skills-based classes delivered by trained OSU Food Preservation volunteers teaches you how to safely preserve your harvest. Research-based publications and recipes are provided, as well as product to take home.

TOMATOES and SALSA  Sat, July 13th
9:00 AM – 1:00 PM

Learn current, safe methods and resources for tomato preservation, including green tomatoes and The Laws of Salsa, while making a salsa to take home.

Registration: https://beav.es/cNQ

SAVE YOUR FORK, THERE’S PIE!  Sat, Aug 3rd
9:00 AM – 1:00 PM

Learn current, safe methods for preserving fruit pie filling, including ingredient and equipment review, while making a jar of pie filling to take home. Pie crust demonstration included!

Registration: https://beav.es/cNA

DEHYDRATING 2.0 Q & A  Sat, Sept 21st
9:00 AM – 12:00 PM
$10 per person

Learn how to use dehydrated foods for recreation, emergency, and meal planning. This class will not include a hands-on lab but will have abundant samples. Previous dehydration experience is required.

Registration: https://beav.es/cNd

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

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

FOR MORE INFORMATION, Contact: OSU Extension Service at 503-655-8634
Mail payment to:
OSU Extension Service, Clackamas County
200 Warner Milne Rd
Oregon City, Or 97045

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