

Preserve Your Harvest

OSU Extension Service | Marion County- Family and Community Health



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

Summer Berry Jam Class

Friday, June 28th
10 a.m.—1 p.m.

Learn current, safe methods to preserve summer berries into jam. Explore the science of gel formation. Make jam to take home.

Pickling Class

Saturday, July 20th
10 a.m.—1 p.m.

Learn current, safe methods to make and preserve pickled vegetables. We'll cover fermentation and quick (vinegar) pickling. Make both styles of pickles to take home.

Canned Salsa Class

Friday, August 23rd
10 a.m.—1 p.m.

Learn current, safe methods to preserve a mixture of low acid foods, including following up to date, researched based recipes and proper use and care of a Boiling Water Canner. Can salsa to take home.

Workshop Location: E.Z. Orchards Farm Market

Workshop Fee: \$35 per individual

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

*Register E.Z. Orchards
(503) 393-1506 or
contact for more
information*



**Oregon State
University**

OSU Extension Service prohibits discrimination in all its programs, services, activities and materials.

This flyer will be made available in an accessible alternative format upon request. Accommodations for disabilities may be made by contacting [contact person, phone number, and email address].