



# PRESSURE CANNING 101

*Join us and learn to create flexible, delicious meals for your pantry in this hands-on class!*

You'll learn how to make your own hearty vegetable soups, bone broths, meats, fish and clam chowders. Each person will take home a jar of deliciousness!

Participants are invited to bring in their pressure canning lid for free gauge testing. **Limit of 3 gauges per person.**

Learn. Connect. Network.



OSU EXTENSION SERVICE  
Master Food Preserver Program

**AUGUST 3, 2024**  
**10 AM TO 4 PM**

Location: SOREC, 569 Hanley Rd, Central Point, OR  
Cost: \$35 per person

**LEARN MORE AND REGISTER:**  
<https://beav.es/cdj>



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