



Oregon State
University

Master Food Preserver Program Presents:
2024 FOOD PRESERVATION
CLASSES

Canning Fruits: Using Your Water Bath Canner
April 6, 10 a.m.–2 p.m.

Canning Low Acid Foods: Pressure Canning
May 11, 10 a.m.–2 p.m.

Basic Dehydrating: Fruits, Veggies, & Herbs
June 15, 10 a.m.–2 p.m.

Oktoberfest: Everything But The Beer
September 7, 10 a.m.–2 p.m.

Pies: Making Fillings and Crust
October 19, 10 a.m.–2 p.m.

Gifts from the Kitchen
November 2, 6 p.m.-9 p.m.

Candy Making
December 6, 6 p.m.-9 p.m.



\$25 per CLASS

Open to all ages

OSU Extension Auditorium
215 Ringuette St
Grants Pass, OR 97

See all classes &
register at:
beav.es/qbZ



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