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<http://preservesummer.cahnrs.wsu.edu>



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Washington State University Extension is announcing a new food preservation program called ***PRESERVE THE TASTE OF SUMMER***. It is a series of eight online lessons for the in-home consumer who wants to learn about food preservation and food safety. It is designed for beginning canners and also veteran canners who want to update their knowledge and skills. The lessons provide the most current USDA approved food preservation recommendations. Some counties may offer local workshops or hands-on lessons for those people who complete the online lessons. To learn more about this program contact:

ONLINE LESSONS

The online lessons can be viewed at your convenience. They do not need to be viewed all at the same time. To participate in the lessons, you will need a computer made in the past five years and have a stable internet connection. Your local WSU Extension office may also offer opportunities to view these lessons in a group setting.

ONLINE LESSON SERIES:

Lesson 1: Intro to Food Preservation

Lesson 2: Canning Basics

Lesson 3: Canning Acid Foods

Lesson 4: Canning Low Acid Foods

Lesson 5: Pickled & Fermented Foods

Lesson 6: Making & Preserving Fruit Spreads

Lesson 7: Frozen & Refrigerated Foods

Lesson 8: Drying Foods



LESSON SERIES COST: \$25

To register for the online series, visit <http://preservesummer.cahnrs.wsu.edu>

WSU Extension programs and employment are available to all without discrimination. Evidence of noncompliance may be reported through your local WSU Extension office.



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