

2019 BASIC CANNING CLASS

Basics of Safe Canning

Wednesday, May 15 or Thursday, May 30; 6:30–9:00pm

With the right recipes and methods, it's easy to provide your family with safe, nutritious home-canned products.

Learn the basics of food safety and canning skills, including bacteria and food spoilage, canning equipment, and canning high/low acid foods.

This class is essential for anyone new to the science of canning as well as for those needing an update on the most recent research and changes to home canning procedures. We strongly encourage anyone taking one or more of the hands-on classes to take this class as well.

Demonstration of hot water bath & pressure canning, no hands-on.

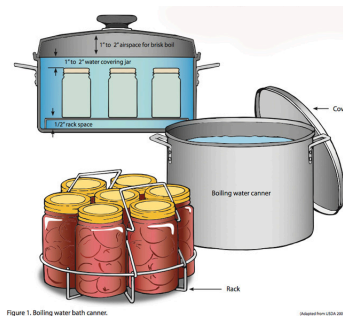


Figure 1. Boiling water bath canner.

2019 HANDS-ON PRESERVING CLASSES

Jams, Jellies, & Spreads

6:30–9:00pm

Wednesday, June 12 or Thursday, June 27

Learn to capture 'sunshine in a jar' with fresh fruit. After a short presentation on the basics, teams of no more than four will work together to make and process a batch of jam from locally grown fresh berries. Everyone takes home a jar of just-made jam!

Pickling & Fermenting

6:30–9:00pm

Wednesday, July 10 or Thursday, July 25

Learn how to make crisp, tasty pickles along with the art of fermentation. After a short presentation on the basics, teams of no more than four will work together to make and process a batch of quick pickles as well as a jar of sauerkraut from locally grown fresh cukes and cabbage. Everyone takes home a jar of fresh canned pickles and starting to ferment sauerkraut!

Location

All classes held at WSU Snohomish County Extension's Evergreen Room in McCollum Park, 600 128th St SE, Everett.

For more information

WSU Snohomish County Extension Food Safety Program, Foodsafety.snoco@wsu.edu, (425) 357-6024.

Tomatoes, Salsa, & Relish

6:30–9:00pm

Wednesday, July 31 or Thursday, August 8

Learn the proper way to preserve tomatoes and tomato products. After a short presentation on the basics, teams of no more than four will work together to make and process a batch of salsa from locally grown fresh tomatoes, peppers, onions, and garlic. Everyone takes home a jar of fresh canned salsa!



2019 Registration Form

Name(s): _____

Address: _____

City _____ Zip _____

Phone: _____

E-mail: _____

Register online @
Preserve-the-Harvest.eventbrite.com

Date	# Attending	Total
Special! Take all 4 classes and get 1 free!		
All 4 <u>Wednesday</u> classes	_____ x \$60	\$ _____
All 4 <u>Thursday</u> classes	_____ x \$60	\$ _____
Basics of Safe Canning		
Wed. May 15; 6:30-9pm	_____ x \$20	\$ _____
Thur. May 30; 6:30-9pm	_____ x \$20	\$ _____
Jams, Jellies, & Spreads		
Wed. June 12; 6:30-9pm	_____ x \$20	\$ _____
Thur. June 27; 6:30-9pm	_____ x \$20	\$ _____
Pickling & Fermenting		
Wed. July 10; 6:30-9pm	_____ x \$20	\$ _____
Thur. July 25; 6:30-9pm	_____ x \$20	\$ _____
Tomatoes, Salsa, & Relish		
Wed. July 31; 6:30-9pm	_____ x \$20	\$ _____
Thur. Aug 8; 6:30-9pm	_____ x \$20	\$ _____
Total enclosed		\$ _____

Make checks payable & mail to: **WSU Extension**
Attn: Workshops
600 - 128th Street SE
Everett, WA 98208

Refund Policy: No cash refunds. Minimum charge will be retained; remainder credited toward future workshop registration if canceled 48 hrs prior. No refund or credit for no shows.



Learn
how to
make &
preserve:



Fruit

Pickles

Tomatoes

Jams & Jellies

Sauerkraut

Relish

Salsa



Snhomish County

WASHINGTON STATE UNIVERSITY
EXTENSION

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individuals throughout the region.*

WSU Snhomish County Extension
600 128th Street SE
Everett, Washington 98208-6353
425.338.2400

snohomish.wsu.edu



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Preserve the Harvest

Learn to safely preserve
local food in season!



Summer 2019
Hands-On Classes

snohomish.wsu.edu



Snhomish County

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