

Name \_\_\_\_\_

Address \_\_\_\_\_ City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

email \_\_\_\_\_ Daytime phone \_\_\_\_\_

Please mark which session(s) you are registering for -

**Cost for each class session is \$20 per student/\$30 for two at same address**

\_\_\_\_\_ June 12: Jelly and Jam (5:30-7:30pm)

\_\_\_\_\_ June 15: Jelly and Jam (10am - noon)

\_\_\_\_\_ June 19: Canning and Freezing Fruit (5:30-7:30pm)

\_\_\_\_\_ June 26: Pressure Canning Basics (5:30-7:30pm)

\_\_\_\_\_ June 29: Pressure Canning Basics (10am - noon)

\_\_\_\_\_ July 10: Pressure Canning Meats (5:30-7:30pm)

\_\_\_\_\_ July 13: Pressure Canning Meats (10am - noon)

\_\_\_\_\_ July 17: Pickling (5:30-7:30pm)

\_\_\_\_\_ July 24: Dehydrating Fruits & Veggies (5:30-7:30pm)

\_\_\_\_\_ July 27: Dehydrating Fruits & Veggies (10am – noon)

\_\_\_\_\_ July 31: Tomato & Salsa (5:30-7:30pm)

\_\_\_\_\_ August 3: Tomato & Salsa (10am – noon)

\_\_\_\_\_ August 21: Pressure Canning Soups (5:30-7:30pm)

\_\_\_\_\_ August 24: Pressure Canning Soups (10am - noon)

\_\_\_\_\_ August 28: Making Bone Broth (5:30-7:30pm)

\_\_\_\_\_ August 31: Making Bone Broth (10am - noon)

\_\_\_\_\_ October 16: Making Sauerkraut (5:30-7:30pm)

\_\_\_\_\_ October 19: Making Sauerkraut (10am – noon)

\_\_\_\_\_ October 23: Making Sauerkraut (5:30-7:30pm)

\_\_\_\_\_ October 26: Making Sauerkraut (10am – noon)

**TOTAL \$ \_\_\_\_\_**

Please make check or money order payable to:

**WSU Extension**

send to:

**2019 Food Preservation Classes**

222 N. Havana St

Spokane WA 99202-4799

*Persons with disabilities who require alternative means for communication or program information or reasonable accommodation need to contact Spokane County Extension at 222 N Havana Spokane WA 99202; (509) 477-2160 at least two weeks prior to the beginning this educational series.*