Food Preservation Workshops

If you’ve never home canned or it’s been a while since you last canned food these three workshops are for you! Each workshop will show different methods for safe canning both fruits and vegetables for home use.

Workshops will be held from 1 – 3 pm at OSU Extension Office

Robert Fulton Agriculture Center
8770 State Route 108, Suite A,
Wauseon, OH

There is a $10 fee for each workshop or $25 for all three workshops to cover the cost of food & materials. Everyone that pre-registers will be eligible for a door prize. Register by phone or email.

Workshops are presented by:
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THURSDAY JULY 5, 2018
FOOD PRESERVATION
Participants will learn the basics of food preservation techniques including freezing, canning and drying.
Register by July 2nd

TUESDAY JULY 24, 2018
WATER BATH CANNING
This workshop will show another method of home canning. It requires very little specialized equipment and ideal for high-acid foods.
Register by July 20th

THURSDAY AUGUST 2, 2018
PRESSURE CANNING
This class will show types of pressure canning, how to use a pressure canner and learn how to be successful at it.
Register by July 30th

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