

So Easy to Preserve

2017 Food Preservation Class Series

Pressure Canning Vegetables, Meats & Soups: Thursday, July 6, 5:30-8:30

Learn the procedures for safely canning low-acid foods, such as vegetables, meats, and soups in a pressure canner. In this hands-on workshop we'll can green beans, and learn about the different types of pressure canners. Participants will take home a jar of canned green beans.

Water Bath Canning Salsa & Tomatoes: Monday, July 31, 5:30-8:30

This class will cover the basics of canning in a boiling water bath, including equipment needed. Also learn how to can whole and diced tomatoes, plus make salsa. Participants will make and take a jar of salsa home.

Fermentation and Quick Pickling: Tuesday, August 15, 5:30-8:30

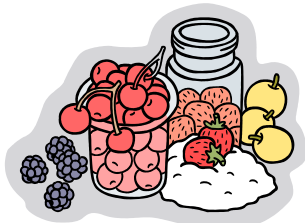
Learn about different pickling processes including quick and brined pickles and techniques for making a crisp pickle. We'll also discuss lacto-fermentation. Participants will take home a jar of pickled vegetable.

Making Jam & Jelly: Wednesday, September 20, 5:30-8:30 pm

Using fresh local apples and other fruit we'll make jam & jelly. Learn the art and science (interplay of fruit, acid, pectin and sugar) of making jellied products. Participants will take home a jar of jam or jelly.

Canning, Freezing & Drying Venison: Thursday, October 5; 5:30-8:30 pm

Learn the procedures for safely canning meats in a pressure canner, and how to preserve the highest quality frozen meats. Venison Jerky recipe and procedures for drying included.



Each class costs \$20.00 (\$15 for 3 classes or more) Class size limited to 14.

Pre-registration required by mailing in registration form.

Cornell Cooperative Extension, 50 West High Street, Ballston Spa

For more information call 885-8995, Instructor: Diane Whitten, dwhitten@cornell.edu

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2017 Food Preservation Class Registration Form

Please register me for the following checked courses: All classes meet from 5:30-8:30

Pressure Canning Vegetables, Meats & Soups: Thursday, July 6

Water Bath Canning Salsa & Tomatoes: Monday, July 31

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Making Jam & Jelly: Wednesday, September 20

Canning, Freezing & Drying Venison: Thursday, October 5

\$20 per class X _____ classes = \$_____ (payment must be received 3 business days before class)
\$15 per class if registering an individual for 3 or more classes

Name: _____

Address: _____

Phone: _____ **Email:** _____

Make check payable to "CCE Saratoga", mail to Cornell Cooperative Extension,
50 West High Street, Ballston Spa, NY 12020. Class size limited to 14.

Payment must be received 3 business days before the class. A space in the class will not be held until after payment is received. For more information call 885-8995.