

CFAES



Food Preservation

Hands on Training in Jams & Jellies,
Pressure Canning, Water Bath
Canning and Making your own Salsa

Two Sessions available per class

10 am – 1 pm or

5:30 pm-8:30 pm

Wheelersburg Baptist Church

SESSION ONE: Jams & Jellies
May 25

Make the most of spring berries by making your own jams and jellies. Join our class and learn to make freezer jam and cooked jelly and bring home a jar of each.

SESSION TWO : Pressure Canning
June 22

Safe canning practices are always changing. Learn the most up to date information and take home a jar of pressure canned vegetables. Bring your pressure canner gauge to be tested.

SESSION THREE Water Bath Canning
July 27

Early summer is the best time for fruit. Learn to save those summer tastes and bring home a jar for yourself.

SESSION FOUR: Salsa
August 31

Mixed food projects bring special challenges. Learn the importance of using research-based recipes Join our class and bring home a jar of salsa prepared during class..

\$15 Fee per class

To Register:

Call our office at
740-354-7879

or use the QR code to
register online.



Pre-registration is required for each class.
Registration is limited to 15 participants per class.



THE OHIO STATE UNIVERSITY

COLLEGE OF FOOD, AGRICULTURAL,
AND ENVIRONMENTAL SCIENCES

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