Food Preservation Workshop
Learn to Preserve your Summer Harvest Safely

The following topics will be covered:

- Basic food safety principles
- How to use a water bath canner and a pressure canner
- Canning and freezing fact sheets
- Tips on canning tomatoes, pickling and making jams and jellies
- Freezing fruits and vegetables
- Web resources on preserving
- Participants can also bring their pressure canner lid (dial gauges only) to have it tested at the conclusion of the program

Date: Thursday, July 21, 2016
Time: 1:00 – 3:00 p.m.
Place: Ohio State University Extension
Trumbull County
520 West Main Street, Suite 1
Cortland, Ohio 44410
Phone: 330-638-6783

$10 Registration Fee

Food Preservation Workshop

Name___________________________________________
Address_________________________________________
City__________________________ Zip Code ____________ Phone ______________

Amount Enclosed $_____________ Make Checks payable to OSU Extension

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