

# OHIO STATE UNIVERSITY EXTENSION



THE OHIO STATE UNIVERSITY

## 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**

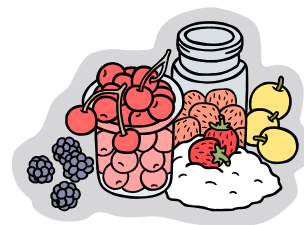
**Time: 1:00 – 3:00 p.m.**

**Place: Ohio State University Extension  
Trumbull County**

**520 West Main Street, Suite 1**

**Cortland, Ohio 44410**

**Phone: 330-638-6783**



**\$10 Registration Fee**

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### Food Preservation Workshop

Name \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ Zip Code \_\_\_\_\_ Phone \_\_\_\_\_

Amount Enclosed \$ \_\_\_\_\_ Make Checks payable to **OSU Extension**

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