



Cooperative
Extension Service

Summer Food Preservation Workshops

Turn your Fresh Foods into Pantry or Freezer Staples! During this hands-on program, you'll learn how to safely preserve homemade jam, salsa and a variety of fruits and vegetables. You'll save money, reduce food waste and store healthy foods for your family when you start preserving. Before you can, freeze, or dry foods, learn basic techniques to ensure your food is safe to eat and store. You'll learn how to preserve using the new recommendations and safest methods. Bring your questions. Leave with answers, preserving skills, recipes and more!

JULY 1 - BOILING WATER CANNING

JULY 2 - PRESSURE CANNING

JULY 3 - HOME CANNING MEATS

**EACH CLASS WILL BE HELD AT THE
POWELL COUNTY EXTENSION
OFFICE FROM
5:30 P.M. TO 7:30 P.M.**



**REGISTRATION IS REQUIRED
CLASS LIMITED TO 15 PARTICIPANTS**

CONTACT US

for more information

*Powell County Extension Service
606-663-6405*

*Kendyl Redding, CEA for Family
and Consumer Sciences*



Cooperative Extension Service
Agriculture and Natural Resources
Family and Consumer Sciences
4-H Youth Development
Community and Economic Development

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LEXINGTON, KY 40546



Disabilities
accommodated
with prior notification.