

Free Food Preservation Presentations!



Growing and preserving foods can help stretch the family food dollar. Sign up for any or all of the following opportunities to learn about safe food preservation techniques.

Presenters:	Rosie Bugs, Manitowoc County UW-Extension Master Gardener Faye Malek, Manitowoc County UW-Extension Family Living Educator
Place:	Manitowoc County Office Complex, 4319 Expo Drive, Manitowoc

Workshop #1

Thursday, May 21st, 6 - 7:30 p.m. “Let’s Get Ready to Preserve!”

Participants will learn why foods are preserved, basic food preservation guidelines, safe recipe selection, and recommended food preservation equipment. Garden basics will be discussed including ground preparation, seed and plant selection, and garden maintenance for optimal produce. UW-Extension food preservation recipes will be available for purchase, and dial gauges will be tested at no cost. Participants can bring in just the pressure canner dial, or the dial and cover for testing. Tested dials can be picked up May 28th and 29th. Get off to a great start!

Workshop #2

Thursday, June 11th, 6 - 7:30 p.m. “Freezing Fruits and Vegetables”, and “Making Jams, Jellies, and Fruit Preserves”

Participants will learn the procedures for safely freezing foods. A demonstration will include freezer jam preparation and freezing vegetables. UW-Extension food preservation recipes will be available for purchase, and pressure canner dials will be tested at no cost. Participants can bring in just the pressure canner dial, or the dial and cover for testing. Tested dials can be picked up the week of June 21st. Two Master Gardeners will be available to answer gardening questions from 5:30 - 6 p.m. No appointments are needed. Appointments to meet with a Master Gardener on another date can be made by calling 683-4909 or by emailing MasterGardener@co.manitowoc.wi.us

Workshop #3

Thursday, July 23rd, 6 - 7:30 p.m. “Canning Fruits and Vegetables Safely” and “Drying Foods at Home”

A food in season will be used to demonstrate the boiling water bath canning process, and the drying method. Learn about the latest procedures and get answers to your questions. UW-Extension food preservation recipes will be available for purchase, and pressure canner dials will be tested at no cost. Participants can bring in just the pressure canner dial, or the dial and cover for testing. Tested dials can be picked up July 30th and 31st.



<p>Reservations for any or all of the workshops are appreciated <i>at least three days prior to each class.</i> Please call 683-4168 and leave a voicemail message if necessary. Indicate your name, phone number, and which session(s) you wish to attend. Reservations can also be faxed to 683-5062 or emailed to aimeeaugustine@co.mantiowoc.wi.us</p>
--

Current food preservation materials can be purchased at the UW-Extension office, or downloaded free from the UW-Extension Learning Store at <http://learningstore.uwex.edu/>