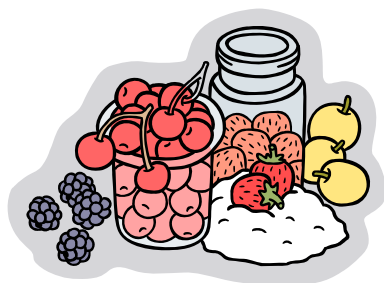


Fee includes materials, canning supplies, food to be preserved, and the following Food Preservation Publications:



- Using, Caring for a Pressure Canner (B2593)
- Freezing Fruits & Vegetables (B3278)
- Making Jams, Jellies & Fruit Preserves (B2909)
- Canning Vegetables Safely (B1159)
- Canning Fruits Safely (B0430)
- Tomatoes Tart & Tasty (B2605)
- Canning Salsa Safely (B3570)
- Homemade Pickles & Relishes (B2267)
- Make Your Own Sauerkraut (B2087)
- Canning Meat, Wild Game, Poultry & Fish Safely (B3345)
- Wisconsin's Wild Game: Enjoying the Harvest (B3573)

Please contact us for special assistance regarding our programs. University of Wisconsin-Extension, U.S. Department of Agriculture, and Wisconsin counties cooperating. UW-Extension provides equal opportunities in employment and programming including Title IX requirements. UW-Extension programs are open to all persons without regard to race, color, ethnic background or economic circumstances.

**Outagamie County
UW-Extension**

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**Learning for
Life**

Master Food Preserver Training



July 8, 9, & 10, 2008

**Kimberly High School
W2662 Kennedy Ave.
Kimberly, WI 54136**

**Sponsored by
Outagamie County
Cooperative Extension
and the
Community Garden
Partnership**



MASTER FOOD PRESERVER TRAINING

This program is open to anyone who has a background in food preservation and is interested in learning more and is also willing to provide 20 hours of volunteer services over a three-year period.

Instructor: Barbara Ingham, Food Science Specialist, UW-Extension, UW-Madison, will present this series. Barb is a food scientist with a PhD from Cornell University in Ithaca, New York. She has worked in the area of food preservation and food safety for six years and enjoys answering questions on food topics. Barb is an avid gardener and is looking forward to sharing information on high-quality ways to preserve the bounty of summer.

Agenda

Day 1—Tuesday, July 8

- 8:30 Registration
- 9:00 Introductions-Overview of 3 days and resources to share
- Overview of food preservation
- Overview of Food Safety
- Summertime food safety
- Lunch Break
- Freezing and Drying
- Group Exercises in freezing and drying
- 4:00 Adjourn

Day 2—Wednesday, July 9

- 9:00 Evaluation of dried products
- Overview of canning
- Group exercise in canning vegetables
- Lunch Break
- Pickling
- Group exercise in pickles, relishes and apple pie filling
- 4:00 Adjourn

Day 3—Thursday, July 10

- 9:00 Evaluation of pickles and pie filling
- Overview of canning tomato products/jams & jellies
- Group exercises in canning fruits, salsa and jam
- Lunch Break
- Review of in class assignment
- Final questions and.... Jeopardy!!
- 3:30 Adjourn

Registration Deadline: June 9, 2008



Master Food Preserver Training Registration Form

Name: _____

Address: _____

City/State/Zip _____

Phone: _____

Email address: _____

Please answer the following questions:

___ I have a background in Food Preservation and am interested in learning more.

___ I will to provide 20 hours of volunteer service over the next 3 years. (\$50.00 fee)

___ I am only interested in classroom instruction. (\$85.00 fee)
(we will fill with volunteer spots first)

I can bring the following equipment to the training, if needed:

___ Dehydrator ___ Pressure Canner

___ Water Bath Canner ___ Pint Jars (6-8)

___ 1/2 pint jars (2)

Cost: \$50.00—Volunteer Trainer
\$85.00—Non-Volunteer Trainer

Make check payable to:
Outagamie County UW-Extension
Mail registration form and payment to:
Outagamie County UW-Extension
3365 W. Brewster St.
Appleton, WI 54914

*Limited scholarships are available for volunteers.
Contact Karen Dickrell for more information
at (920) 832-5121*