

## Registration Form

Fill out a separate registration form (or copy) for each registrant.

Name \_\_\_\_\_

Address \_\_\_\_\_

City/State/Zip \_\_\_\_\_

County \_\_\_\_\_

UWEX position (if appropriate) \_\_\_\_\_

Daytime phone \_\_\_\_\_

Email (requested) \_\_\_\_\_

Canning experience: \_\_\_\_\_

Register me for the following training:

- June 24-26      Ashland
- July 7-9        Green Bay
- Aug 11-13      Mosinee

Registration Fee: \$75.00 per person

Enclose fee. Cash or checks payable to UWEX.  
Payment must be made at time of registration.

- Cash enclosed
- Check enclosed

**Mail or hand-deliver registration form and fees to the registration contact for the location selected.**

### **Registration:**

The cost of 3-day training is \$75. The fee includes facility rental, materials, and morning refreshments. Lunch will be on your own - plan to bring a sack lunch. Travel, meals and lodging (if necessary) will be the responsibility of each person attending.



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 and  
ADA.

# Wisconsin Master Food Preserver Training



**Summer 2009**

Supported by the University of  
Wisconsin-Extension and UWEX  
county offices statewide

### ***Overview and Certification:***

Wondering what to do with all that garden produce? Do you want to learn about home canning so that you can teach others? Then consider attending the **Master Food Preserver and Food Safety Volunteer** training! This 3-day program is designed to introduce you to the basics of food safety and home food preservation. Participants completing the pretest, the 3-day hands-on training, and scoring a satisfactory grade on the daily take-home examinations and the final test will be certified as **Master Food Preservers**. Master Food Preservers are asked to provide 20 hours of volunteer service annually to UW-Extension in their county, helping to answer general food safety and food preservation questions. The instructor for this 3-day course is Dr. Barbara Ingham, Extension Food Scientist, University of Wisconsin-Madison.

Over the course of the 3-day workshop, you will have the opportunity to learn about the following topics:

- ◆ general food safety, microorganisms and home food processing
- ◆ canning high acid foods
- ◆ canning low acid foods
- ◆ freezing and drying food
- ◆ jams, jellies and related products
- ◆ pickles, relishes and fermented products

There will be time set aside for learning, group discussion and hands-on exercises.

Sponsored by: Bayfield County UWEX, Brown County UWEX, Lincoln County UWEX, Marathon County UWEX, the Oneida Nation Cannery, and Wood County UWEX.

### ***2009 Program Locations and Dates:***

#### **June 24-26 Ashland**

Ashland Middle School  
203 11th Street East  
Ashland, WI 54806

To Register: Karen Bade  
UWEX Bayfield County  
P.O. Box 218  
Washburn, WI 54891  
(715) 373-6104  
[karen.bade@ces.uwex.edu](mailto:karen.bade@ces.uwex.edu)

Capacity: 25

#### **July 7-9 Green Bay**

Oneida Nation Elementary  
N7125 Seminary Road  
Oneida, WI 54155

To Register: Judith Knudsen  
UWEX Brown County  
1150 Bellevue St.  
Green Bay, WI 54302  
(920) 391-4651  
[judith.knudsen@ces.uwex.edu](mailto:judith.knudsen@ces.uwex.edu)

Capacity: 25

#### **Aug 11-13 Mosinee**

Mosinee High School  
Creske Center  
1000 High Street  
Mosinee, WI 54455

To Register: Jackie Carattini  
UWEX Marathon County  
212 River Dr., Suite 3  
Wausau, WI 54403  
(715) 261-1230  
[jackie.carattini@ces.uwex.edu](mailto:jackie.carattini@ces.uwex.edu)

Capacity: 25

*"Issued in furtherance of Cooperative Extension work, Acts of May 8 and June 30, 1914, in cooperation with the U.S. Department of Agriculture. Richard Klemme, State Director, Cooperative Extension, University of Wisconsin-Extension."*

### ***Who should attend?***

Master Food Preserver training is for dedicated UWEX staff and community volunteers. The ideal participant will have some exposure to canning food at home, will be open to learning new skills and knowledge, and, once trained, will be effective at supporting UWEX-sponsored programs. If you sign up, you must attend all 3 days of training. Materials will be provided in advance of training and there will be a **pre-test** due at registration on the first day, **take home assignments** during the training, and a **post-test** required of all participants.

### ***Schedule:***

8:00 a.m.- 4:00 p.m. daily. There will be morning and afternoon discussions and hands-on exercises each day. Look for plenty of time to exchange ideas and to share experiences.

### ***Cost:***

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