

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

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

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

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:

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.



DRAFT DAILY SCHEDULE

Day 1 – program

- 8:00 -8:30 Registration
- 8:30-9:30
 - Introductions- name, where from, canning experience
 - Overview of 3 days
 - Notebook and resources – other resources to share

- 9:30-10:30 Overview of food preservation
- Break 10:30-10:45
- 10:45-11:30 Overview of food safety
- Break 11:30-11:35
- 11:35-12:15 Food safety (continued)
- Lunch Break 12:15-1:00
- 1:00-1:45 Freezing and Drying
- 1:45-4:00 Group Exercises in drying

Day 2 – program

- 8:00 – 10:00
 - Evaluation of dried products
 - Homework
 - Overview of canning

- Break 10:00-10:15
- 11:00-12:15 Canning carrots or green beans or other low acid food
- Lunch Break 12:15-1:00
- 1:00-1:30 Pickling
- 1:30-4:00 Relishes and Apple Pie Filling

Day 3 – program

- 8:00-10:00
 - Evaluation of pickles and pie filling
 - Homework
 - Overview of canning tomato products, fruits and jams & jellies

- Break 10:00-10:15
- 10:15-1:15 Canning salsa, fruit and jam
- Lunch Break 1:00-1:30
- 1:30-3:00 3rd homework assignment & final exam
- 3:00-4:00 Final review
- END 4:00 pm

Master Food Preserver Volunteer Agreement

What does it take to be a successful Master Food Preserver and Food Safety Volunteer? A successful Master Food Preserver will be:

- **Open to new ideas!** During training, you will have the chance to learn the most up-to-date information on food safety and home food preservation. You may find that your family's favorite pickle recipe isn't safe for home canning, or you may be challenged to try a whole new type of canning, such as pressure canning. The successful volunteer will be open to these new ideas.
- **Willing to learn.** During classroom sessions, discussions, and hands-on training, all participants will be exposed to many opportunities to learn from others in the group. The successful Master Food Preserver volunteer will come to the training ready to learn, and to teach others!
- **Dedicated to helping others preserve food safely.** During the training, we will talk about your role as a community volunteer. No matter what personal choices you make, the successful volunteer will be dedicated to helping others preserve food safely, always following University of Wisconsin-Extension (UW-Extension) guidelines and procedures.
- **Willing to provide community serve.** The best way to learn is to teach someone else. The successful volunteer will be willing and able to offer up to 20 hours of community service in support of UW-Extension food preservation efforts in the county. [Note: Your county Family Living agent is asked to sign this volunteer agreement as an acknowledgement that you will work with him/her in your volunteer support efforts.]
- **Welcoming of diversity.** The chance to train others provides each educator with the chance to learn, to be respectful, and to share. As a trained Master Food Preserver and Food Safety Volunteer you will welcome the diversity that you see in your learners and embrace the chance to help each learner do their very best!

By signing this form, you are agreeing to do your best to be a successful Master Food Preserver and Food Safety Volunteer. Please have this form signed by your county's Family Living agent, and return with your registration fee to the training site. Welcome aboard!

Name (print): _____ Date: _____

Signature: _____

County: _____

Sponsoring UW-Extension Family Living Educator: _____



March 2009