

Canner Testing*

Testing Dates and Times

June 30 – 2:00-4:00 p.m.

July 14 – 2:00-4:00 p.m.

August 18 – 2:00- 4:00 p.m.

Any other time call to schedule an appointment. 937-372-9971 ext. 116

Testing your pressure canner to ensure all safety equipment are in proper working order and all gauges are accurate is an important first step in home canning. Only dial gauges can be checked for accuracy, however, bring your weighted gauge lids to be looked at as well. \$5.00 per canner lid

* A fee may be associated with these products and services.



Hands-on classes are offered across the state and typically address:

- Basic food safety principles
- Water bath canner and pressure canner methods
- Principles involved in canning tomatoes, pickling and making jams and jellies
- Methods for freezing fruits and vegetables
- Reliable, research-backed resources from the U.S. Department of Agriculture, OSU Extension, and others



THE OHIO STATE UNIVERSITY

COLLEGE OF FOOD, AGRICULTURAL,
AND ENVIRONMENTAL SCIENCES

**OSU Extension, Greene
County**

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Xenia, Ohio 45385

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CFAES

Ohio State University Extension

Food Preservation Workshops

**A hands-on Home Food
Preservation Program**



OSU Extension, Greene County

100 Fairground Road

Xenia, Ohio 45385

Food Preservation Workshops

Food preservation has made a comeback! Learn how to safely and easily can, freeze, and dry foods at home for year-round goodness!

All classes are held at OSU Extension, 100 Fairground Road, Xenia, Ohio

Pressure Canning and Green Beans Workshop Tuesday, June 30 5:30-7:30 p.m.

Safe pressure canning of low acid foods will be discussed, and you will be participating in green bean canning.

Water Bath Canning and Tomatoes Workshop Tuesday, July 14 5:30-7:30 p.m.

You will participate and learn the correct techniques to can tomatoes using the water bath method.

Jams and Jellies Workshop Tuesday, August 18 5:30-7:30 p.m.

This hands-on workshop will focus on how to make jams and jellies, and participants will take home their products.

Freezing and Drying Fruits and Vegetables Workshop Thursday, September 24 5:30-7:30 p.m.

Learn to correctly freeze and dry fruits and vegetables.



Once a Month Cooking Workshop Thursday, October 8 5:30-7:30 p.m.

Use these tips and techniques to make healthy meals for your family in bulk, saving time and energy.

Home Food Preservation Workshops

Minimum of 6 students needed, maximum 12.

Sign up for:	Time	Class Fee
<input type="checkbox"/> Tuesday, June 30 Pressure Canning and Green Beans Workshop Deadline to register June 24	5:30-7:30 p.m.	\$20.00
<input type="checkbox"/> Tuesday, July 14 Water Bath Canning and Tomatoes Deadline to register July 8	5:30-7:30 p.m.	\$20.00
<input type="checkbox"/> Tuesday, August 18 Jams and Jellies Workshop Deadline to register August 12	5:30-7:30 p.m.	\$20.00
<input type="checkbox"/> Thursday, September 24 Freezing and Drying Fruits and Vegetables Workshop Deadline to register September 16	5:30-7:30 p.m.	\$20.00
<input type="checkbox"/> Thursday, October 8 Once a Month Cooking Workshop Deadline to register September 30	5:30-7:30 p.m.	\$20.00

Total: _____

Name _____

Address _____

Phone _____

E-mail address _____

Make checks payable to:
OSU Extension, Greene County

Send registration and payment to:
OSU Extension, Greene County HFP
100 Fairground Road
Xenia, Ohio 45385