

Food Preservation Virtual Workshop

Are you interested in extending the bounty of your home garden by learning more about home-preserving fruits and vegetables? Join OSU Extension of Clark and Greene Counties for these **FREE** home food preservation virtual workshops. Utilizing the recommended guidelines from the United States Department of Agriculture (USDA), these three workshops will focus on:

-Basic food safety principles

-Selecting, using, and preserving herbs

-Water bath canner methods

-Pressure canner methods

Selecting, Using, & Preserving Herbs

WEDNESDAY

MAY 27th

6:00p.m. to 7:00p.m.

Water Bath Canning

WEDNESDAY

JUNE 10th

6:00p.m. to 7:00p.m.

Pressure Canning

WEDNESDAY

JUNE 24th

6:00p.m. to 7:00p.m.



These workshops are FREE, but **REGISTRATION IS REQUIRED**

Please go the following link to complete your registration.

<https://go.osu.edu/preservationworkshop>

If you have any questions, please contact

Kathy Tutt at Tutt.19@osu.edu

Or

Laura Halladay at Halladay.6@osu.edu

