



Preserve the Harvest

Summer 2024 Online and In-person Food Preservation classes

New to the science of food preservation? Been a few years since you've canned? Learn about the most recent research and changes to home food preservation procedures along with links to plenty of safe, tested recipes. This series of six classes teaches safe food preservation techniques, on Zoom, with real-time live demonstrations. Limited spots also available to attend in the kitchen classroom as well. This series will provide you with the scientific background, preparation tips, and safe processing methods to preserve food at home.

Wednesdays 6-8pm

- May 22 Basics of Safe Canning**
- June 5 Jams, Jellies, Spreads**
- June 12 Tomatoes, Salsa and Relish**
- July 10 Pickles**
- August 7 Basics of Dehydrating and Freezing**
- August 14 Basics of Pressure Canning**



Classes are \$10 each or save if you buy the whole series!

If the class fee presents a financial barrier, please contact rosy.smit@wsu.edu or 425.357.6024

To register for the Online classes

<https://preserve-the-harvest-2024-online.eventbrite.com>

To register for the In-person classes at

Stilly Valley Health Connections in Arlington, WA

<https://preserve-the-harvest-2024-in-person.eventbrite.com>

Contact: WSU Snohomish County Extension Food Preservation 425.357.6024 or FoodSafety.SnoCo@wsu.edu, <https://extension.wsu.edu/snohomish/families/food-preservation/>

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