

# Make and Take

## 2018 Food Preservation Class Series

### **Making Jam & Jelly: Thursday, June 21, 5:30-8:30 pm**

Using fresh local apples and other fruit we'll make jam & jelly. Learn the art and science (interplay of fruit, acid, pectin and sugar) of making jellied products. Participants will take home a jar of jam or jelly.

### **Pressure Canning Vegetables, Meats & Soups: Thursday, July 12, 5:30-8:30**

Learn the procedures for safely canning low-acid foods, such as vegetables, meats, and soups in a pressure canner. In this hands-on workshop we'll can green beans, and learn about the different types of pressure canners. Participants will take home a jar of canned green beans.

### **Fermenting & Quick Pickling: Wednesday, August 1, 5:30-8:30**

Learn about different pickling processes including quick and brined pickles and techniques for making a crisp pickle. We'll also discuss lacto-fermentation. Participants will take home a jar of pickled vegetable.

### **Intro to Food Preservation: Thursday, August 2, 6:00- 7:30**

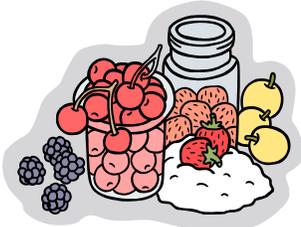
Learn about the various methods of home food preservation including water bath canning and pressure canning, plus dehydrating. Equipment needed and methods will be discussed, recommended resources and popular recipes will be provided. (Special pricing for this class: only \$10.)

### **Canning Salsa & Tomatoes: Thursday, September 6, 5:30-8:30**

This class will cover the basics of canning in a boiling water bath, including equipment needed. Also learn how to can whole and diced tomatoes, plus make salsa. Participants will make and take a jar of salsa home.

### **Making Jerky & Canning Meat: Tuesday, October 9; 5:30-8:30 pm**

Learn how to safely make your own jerky in an oven or food dehydrator. Canned meat is tender and makes a quick meal. Learn the steps to safe pressure canning, a process that can be used for preserving vegetables and soups too.



Each class costs \$20.00 (\$15 for 3 classes or more)

Class size limited to 21.

Pre-registration required by mailing in registration form.

Cornell Cooperative Extension, 50 West High Street, Ballston Spa

For more information call 885-8995

Instructor: Diane Whitten, [dwhitten@cornell.edu](mailto:dwhitten@cornell.edu)

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## 2018 Food Preservation Class Registration Form

Please register me for the following checked courses:  
All classes meet from 5:30-8:30

- Making Jam & Jelly: Thursday, June 21
- Pressure Canning Vegetables, Meats & Soups: Thurs., July 12
- Fermentation and Quick Pickling: Wednesday, August 1
- Intro to Food Preservation: Thursday, August 2, 6:00-7:30
- Canning Salsa & Tomatoes: Thursday, September 6
- Making Jerky & Canning Meat: Tuesday, October 9

\$20 per class X \_\_\_\_\_ classes = \$ \_\_\_\_\_

(payment must be received 3 business days before class)

\$15 per class if registering an individual for 3 or more classes

\$10 for Intro to Food Preservation

**Name:** \_\_\_\_\_

**Address:** \_\_\_\_\_

\_\_\_\_\_

**Phone:** \_\_\_\_\_

**Email:** \_\_\_\_\_

Make check payable to "CCE Saratoga", mail to Cornell Cooperative Extension, 50 West High Street, Ballston Spa, NY 12020.

Payment must be received 3 business days before the class. A space in the class will not be held until after payment is received.

For more information call Diane Whitten at 885-8995.

**Class size limited to 21. Register early to reserve your spot.**