



# Food Preservation Classes

## **Intro to Canning and Review: Wednesday, May 1st, 6-8pm**

Our annual informational class detailing equipment, resources, tips and tricks to get started canning! Bring your curiosity and your questions!

## **Freezing and Dehydrating: Wednesday, June 26th, 6-8pm**

Demonstration class showing participants how to freeze and dehydrate various foods for the best quality.

## **Pressure Canning: Saturday, August 24th, 10am-12pm**

Demonstration class walking participants through all of the steps of pressure canning. Banish your fears and learn how to safely and properly use your pressure canner to expand your food preservation skills.

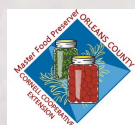
## **Pie Making: Wednesday, Oct 23rd, 6-8pm, \$15.**

Learn how to make your own pie in this combo hands-on/demonstration-style class! Instructors will lead participants through the process of making their own pie crust, then demonstrate how to make a pie filling, explain how to freeze the product at various stages, and detail the process of baking from frozen and thawed. All participants can bring home a pie crust that they made! Please bring your own rolling pin.

**To register call 585-798-4265 or email [klo54@cornell.edu](mailto:klo54@cornell.edu)**

All classes taught by Master Food Preserver volunteers. Classes held in the Orleans County CCE Trolley Building, 12690 State Rt 31, Albion, NY

All classes are offered for a suggested \$5 donation except Pie Making which is \$15. Registration recommended to allow for adequate seating and materials.



Cornell Cooperative Extension  
Orleans County



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