



2013 Food Preservation Forest Grove Series

What: Dairy Creek Community Food Web and the OSU Extension Service Master Food Preserver program is offering a 3-part, hand-on series on safe home food preservation.

Where: United Church of Christ
2032 College Way, Forest Grove

When: Monday's from 6:00 pm- 9:00 pm

September 9th

Preserving Fruit Products

This is where we begin. Review how and why different methods of preservation are used, basic techniques, necessary equipment, references and resources for preserving fruits and fruit products. Take home jams and jellies made in class.

September 16th

Canning Vegetables & Meat

This class covers the safe and simple process of pressure canning vegetables and meats, including fish. Learn to use and care for your pressure canner, and then we'll make pickles while our canned vegetables process.

September 23rd

Tomatoes, Sauces & Salsa

Tomatoes are the most common produce preserved. This class covers options for preserving plain tomatoes, tomato sauces, juice, and "The Laws of Salsa." Make and compare a variety of salsas in class.

Class is hands-on and spaces are limited – Pre-registration required. Contact OSU Extension Service at 503-821-1150. Cost is \$15.00 per class.

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I would like to register for the following classes and pay by cash or check*:

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1. Preserving Fruits
Monday, September 9th

____ Amount enclosed. Please enclose \$15.00 per class or \$40.00 for all 3 classes.

Name: _____ Phone: _____

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2. Vegetable & Meats
Monday, September 16th

Address: _____

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3. Tomatoes, Sauces and Salsas
Monday, September 23rd

Send this form with payment to:

Please make checks payable to "OSU Extension"

**OSU Washington County Extension
155 N. First Ave, Suite #200
Hillsboro, OR 97124-3072**

****Refunds cannot be provided for cancellations once the series begins****