

# Do's and Don'ts of Successful Home Canning

## Canning Workshop

**Tuesday, May 26th from 6:00 – 8:30 p.m.**

Riecker Building, 155 E. Main St., McConnelsville

Canning season is almost upon us again. If you're considering canning food this year, remember that nothing will be gained if food spoils or your family becomes ill from food poisoning.

If you are new at canning or a canner that wants to keep up on the latest, you will want to attend the free, Home Food Preservation workshop.

The Morgan County Farm Bureau in collaboration with the Morgan County office of Ohio State University Extension is offering a ***Do's and Don'ts of Successful Home Canning . . . A Home Food Preservation Update*** designed to help the home canner better prepare for the upcoming canning season. Cindy Shuster, Extension Educator, Family & Consumer Sciences, Perry County will be providing the workshop.

The class is FREE, however preregistration is required by Tuesday, May 19th. Free Pressure Canner Gauge (dial gauges only) testing will be available prior to the workshop from 5:30 – 6:00 p.m.

**To register, please call the  
Morgan County Farm Bureau  
at 800-964-8184.**

