

Homestead Garden Life Planting to Preserve



A Monthly "How To" Grow and Preserve
June-August 2018

Many new research-based recommendations for canning safer and better quality food at home are available today. It is critical that home canners, beginners and experienced, are aware of and follow the latest USDA guidelines. The advantages of home canning are lost when inappropriate and unsafe procedures are used. Armed with sound information and safe equipment, the harvest of the season is yours to enjoy long into the winter season.

If you're the type of person that likes to develop new recipes this is NOT the time to do it! Canning is not the place for experiments. Always use a tested recipe and we have plenty of them to share. Another thing to remember is that dial gauges on pressure canners should be tested yearly for accuracy.



*Join us for one
or all four of the
Food
Preservation
Programs!*

Home Canning & Food Safety Series

It's home canning time again! For those planning to preserve food at home this summer season, it's also time to check out your equipment. Canning can be a safe and economical way to "put food by" as well as a source of enjoyment and pride for many.

Learn about how to safely home preserve food using a boiling water bath and a pressure canner. This class is geared to teach those who are new to home canning the basics and provide a refresher to experienced home canners. Participants may also have their pressure canners tested for safety and dial gauge pressure canners tested for accuracy before the programs.

Learn how to grow strawberries, tomatoes and apples to provide the best produce for your canning endeavors.

Participants will receive a USDA guide to canning, canning supplies and growing workbooks at the workshops.

Program Series Details

Date/ Topic:

Thursday, June 28 – Jams & Jellies

Thursday, July 26– Canning Tomatoes

Thursday, August 9– Drying Apples

Programs are 1:00-4:00 p.m. ** Cost is \$15.00 per session or \$40.00 for all three sessions. Classes are open to the public

**Location: Mahoning County Extension Office,
490 S Broad St. Canfield, Ohio 44406**



Registration Form

Classes held Extension Office at 490 S Broad St.,
Canfield, Ohio

Canner testing is available. Call to schedule. No
charge for canner testing.

Name _____

Address _____

Phone _____

Email _____

I plan on attending:

June 28 Jams & Jellies _____

July 26 Canning Tomatoes _____

August 9 Drying Apples _____

Drop off or mail registration to:

OSU Extension- Mahoning County, 490 S Broad St. Canfield, OH
44406

Or call 30-533-5538

OSU Extension: Empowerment Through Education

Sponsored by OSU Extension- Mahoning County
Taught by Beth Stefura and Eric Barrett, OSU Extension Educators
and Master Gardeners