Canning Fruits & Vegetables

Presented by OSU Extension Gallia County
Treva Williams, Extension Educator, Family & Consumer Sciences; Scioto County

Learn about how to safely preserve food at home 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 for a small fee.

Monday, June 27, 2016
6:00 to 7:30 PM
111 Jackson Pike, Ste. 1572, Gallipolis, Ohio 45631

Additional Resources will be available for purchase (cash or check only)
USDA Complete Guide to Home Canning - $20.00
So Easy to Preserve - $16.00

Name: ________________________________
Address: ______________________________
Phone: ________________________________
Email: ________________________________

Monday
June 27, 2016
6:00 – 7:30 P.M.

Cost: FREE
Register by June 23rd
Contact: Jeff Moore
740-446-7007
Moore.3036@osu.edu

Pressure Canner Gauge Testing available for $5.00

THE Ohio State University
COLLEGE OF FOOD, AGRICULTURAL, AND ENVIRONMENTAL SCIENCES

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