



Food Preservation Workshop

OSU Extension Tuscarawas County
Thursday, July 30, 2009 from 6 –9 p.m.
\$20.00

Home food preservation has made a comeback! There are many ways to can, freeze, and dry food at home, but many are not safe. Learn the latest and greatest information for food safe, delicious home preserved foods.

This hands-on workshop will focus on use of a water bath canner. Pickling and food dehydration methods will also be discussed. The class fee includes instruction, a canned item to take home, the newly released *Complete USDA Home Canning Guide* and vouchers for pressure canner testing.

Please contact OSU Extension at 330-339-2337 for more information and to register.



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Food Preservation Hands-On Workshop 2009 Registration Form

Name _____ Phone _____

Address _____

E-mail _____ (for confirmation purposes only)

Mail registration form to: OSU Extension Tuscarawas County, 419 16th Street SW, New Philadelphia, OH 44663-6403

Phone: 330-339-2337

Fax: 330-339-7442

Pre-registration required; payment may be made on day of the workshop.