

Food Preservation Workshops

Learn how to safely preserve all those wonderful, fresh, local foods for your enjoyment this winter. Select your classes and call Ivy or Barbara to register.

- May 29 2 - 4 pm Lecture: Basics of Canning High and Low Acid Foods**
This is a pre-requisite to the hands on classes. Cost is \$15 and includes all handouts and a Ball Blue Book. Please call to pre-register.
- June 1 2 - 4 pm Lecture: Soft Spreads, Pickles and Relishes, Freezing and Drying**
This is a pre-requisite to the hands on classes. Cost is \$15* and includes all handouts and a Ball Blue Book. Please call to pre-register. *\$10 if you attended the May 29th class.
- June 7 2 - 4 pm Hands On: Jams: Cooked and Freezer**
In this hands on class, participants will learn the process of making cooked/canned soft spreads and Freezer Soft Spreads. Pre-registration is necessary. Cost \$10
- June 12 2 - 4 pm Hands On: Canning Fruits and Making Pickles**
In this hands on class, participants will learn the process of canning fruits and making pickles, using the hot water bath. Pre-registration is necessary. Cost \$15
- June 14 2 - 4 pm Hands On: Canning Vegetables**
In this hands on class, participants will learn the process of canning vegetables, using the pressure canner. Pre-registration is necessary. Cost \$10



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