



Yes You Can!

Get Help With:

***The Basics of Food Preservation
Proper Equipment & Ingredients
Frequently Asked Questions
Remedies for Problems***



UNIVERSITY OF **MARYLAND** EXTENSION

Solutions in your community

Directions:

From I-70 West, take exit 29. From I-70 East, take exit 29-A. Merge onto Route 65 (Sharpsburg Pike) and travel south for almost 7 miles. Turn left into the Washington County Agricultural Education Center and follow the road to the multi-purpose building.

Accommodations:

If you require special accommodations to attend this program, contact Lisa McCoy at (301) 791-1504 or lmccoy@umd.edu.

Questions?

Contact Amy Simmons, at (301) 791-1504 or simmons@umd.edu

www.extension.umd.edu/washington-county



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Grow It, Eat It, Preserve It Workshops Preserving Your Garden's Bounty

June to August 2017

***Washington County
Agricultural Education Center
Multi-Purpose Building
7303 Sharpsburg Pike
Boonsboro, MD 21713***



Grow It Eat It Preserve It



2017 Grow It, Eat It, Preserve It

Workshops are sponsored by University of Maryland Extension - Washington County and the Washington County Department of Business Development. Handouts, fruits/vegetables, lids, jars, and use of canning equipment are all supplied with your registration fee. Also, included in your registration fee is the book ***So Easy To Preserve*** which includes tested recipes, in-depth information on water bath and pressure canning, as well as freezing and drying. This resource is designed for both the new and experienced food preserver.

Wednesday, June 21

9:00 a.m. to 2:00 p.m.

Jams and Jellies

In this session, we will be discussing the types of jellied products that can be made at home, the ingredients needed, the necessary equipment and supplies, and the basic steps of water bath canning. You will spend time in the kitchen preparing and canning a jellied product.

Registration Deadline: June 19, 2017

Tuesday, July 25

9:00 a.m. to 2:00 p.m.

Preserving the Perfect Pickle

In this session, we will be discussing the types of pickled products that can be preserved at home, the pickling process, the ingredients used in pickling, and the equipment used. You will spend time in the kitchen preparing and water bath canning a pickled food.

Registration Deadline: July 20, 2017

Thursday, August 10

9:00 a.m. to 2:00 p.m.

Pressure Canning

In this session, we will be discussing what foods are considered low acid, how pressure canning works, the types of pressure canners and how to process foods using a pressure canner. Bring your pressure canner dial gauge and we will test it for accuracy during this session. You will spend time in the kitchen preparing and pressure canning local green beans.

Registration Deadline: August 7, 2017



REGISTRATION FORM

Name: _____

Address: _____

Zip: _____ Phone: _____

Email: _____

I would like to register for the following

2017 Grow It, Eat It, Preserve It

Workshops:

June 21 - Jams and Jellies

July 25 - Preserving the Perfect Pickle

August 10 - Pressure Canning

Please register me for the entire series.

Registration cost is \$35.00, for the first workshop, and \$20.00 for each additional workshop. All classes are limited to 8 participants. No refunds will be given after registration deadline.

Register by mail or in person at the Extension office at the address below. **Payment must accompany registration.**

Check payable to: **Washington County EAC**

Mail to:

Grow It, Eat It, Preserve It Workshops

University of Maryland Extension

7303 Sharpsburg Pike

Boonsboro, MD 21713