

FOOD PRESERVATION 101


Come and learn easy food preservation methods

that will reduce your food waste & your food budget!

Food Preservation 101 will introduce and demonstrate time-tested and proven methods of preservation such as canning & dehydrating. These tips and suggestions can help you save money, increase the shelf-life of food products and lessen your impact on the environment.

Thursday, April 20th | 5:30 pm - 7:00 pm |

Must RSVP by **Thursday April 13th**

 | *This workshop will be held virtually |*

Register Now

For more information contact: | terrie.robbs@hocmc.org |

Accommodations, such as aides and services, can be provided upon request. To best serve you, we require as much advance notice as possible - at least five (5) full business days prior to the event. To request any reasonable accommodation to participate, please email the staff listed above and leave a detailed message with the request and contact information. In all situations, a good faith effort will be made to provide the accommodation.

