

OSU EXTENSION SERVICE - Columbia County - PRESENTS

# Summer 2019

# FOOD



# PRESERVATION CLASSES

Pre-registration is required for all courses. Educational, Fun, Hands-on workshops in St. Helens are designed for adults over 18. Space is limited- sign up today! Requests for scholarships or accommodations for physical disabilities may be made by contacting our office or through the online registration system. To Register Online: <http://bit.ly/ColumbiaFoodPreservation>. For information, contact Sonia Reagan at: (503) 397-3462 or [Sonia.Reagan@oregonstate.edu](mailto:Sonia.Reagan@oregonstate.edu)

DATE	COURSE TOPIC	TIME	LOCATION	COST
8/6/2019	<b>The Secret to Perfect Pickles</b>	5:30pm-8:00pm	<b>Columbia Soil &amp; Water</b>	\$20
<i>Have you ever wanted to learn how to make and can the perfect pickles? Experienced &amp; beginner pickle makers will learn tips and tricks from Master Food Preserver &amp; Local Food Entrepreneur, Betsy Walton.</i>				
8/13/2019	<b>Making Herb-Infused Jelly</b>	5:30pm-8:00pm	<b>Columbia Soil &amp; Water</b>	\$20
<i>Learn how to extract fruit juice from fresh-picked produce &amp; practice making that juice into delicious jellies to enjoy year round. We'll combine fruit juice &amp; herbs to create unique flavors perfect for gifting.</i>				
8/20/2019	<b>Drying Fruits, Vegetables &amp; Meats</b>	5:30pm-8:00pm	<b>OSU Extension Service</b>	\$20
<i>Drying foods is an easy way to make your food last longer, whether prepping for the "big one" or just planning your outdoor adventures! Learn to produce perfectly dehydrated foods, with Don Wiley.</i>				
8/27/2019	<b>The Science &amp; Art of Canning Salsa</b>	5:30pm-8:00pm	<b>Columbia Soil &amp; Water</b>	\$20
<i>Explore the science behind safely preserving tomatoes &amp; salsas using boiling-water canning. Includes a hands-on lab to hone your culinary arts in the kitchen as we practice making delicious salsas.</i>				
9/21/2019	<b>Hunt to Home: Game Processing</b>	9:00am-1:00pm	<b>Columbia Soil &amp; Water</b>	\$40
<i>Are you a novice or seasoned hunter looking to improve your butchering and processing skills? Class includes hands-on butchery instruction, freezer wrapping, and a pressure canning demonstration.</i>				



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