



2009 Harvest Food Preservation Classes

Pressure Canning, Tuesday, July 7, 7:00 to 9:00 pm

Learn why low-acid foods must be canned in a pressure canner, learn how to identify low-acid foods and learn safe, up-to-date procedures for using and caring for your pressure canner.

Jams, Jellies, & Conserves, Thursday, July 23, 7:00 to 9:00 pm

Learn how to make and process jams, jellies, and preserves. Adjusting firmness will also be explained.

Salsas, Wednesday, August 12, 7:00 to 9:00 pm

Learn how to make salsa from tested recipes that can be processed safely in a boiling water canner. Ingredients and importance of proper acidity will be discussed.

Pickling, Wednesday, September 9, 7:00 to 9:00

Learn about different types of pickled foods. The problems and solutions will also be made clear.



Cost: \$10.00 per class

All classes are at the UI Extension Office in Ada County, 5880 Glenwood Street, Boise, ID
FOR MORE INFORMATION CALL 377-2107

Seating is limited. Enroll today by filling out the form below and sending with your check payable to Bursar, UI, 5880 Glenwood Street, Boise, ID 83714

✂ ✂ ✂ Clip and mail with your check. ✂ ✂ ✂

University of Idaho
Extension
Ada County

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Name _____ Phone _____

P O Box or Street Address

City, State, Zip

Persons with disabilities who require alternative means for communication or program information or reasonable accommodations need to contact Ada County Extension Office two weeks prior to the event at 377-2107.

To enrich education through diversity the University of Idaho is an equal opportunity/affirmative action employer and education institution.