**2018 Basic Canning Class**

**Basics of Safe Canning**  
Tuesday, May 22; 6:30–9:00pm  
With the right recipes and methods, it’s easy to provide your family with safe, nutritious home-canned products.
Learn the basics of food safety and canning skills, including bacteria and food spoilage, canning equipment, and canning high/low acid foods.
This class is essential for anyone new to the science of canning as well as for those needing an update on the most recent research and changes to home canning procedures. We strongly encourage anyone taking one or more of the hands-on classes to take this class as well.
Demonstration of hot water bath & pressure canning, no hands-on.

**2018 Hands-On Preserving Classes**

**Jams, Jellies, & Spreads**  
6:30–9:00pm  
Tuesday, June 12  
Learn to capture ‘sunshine in a jar’ with fresh fruit. After a short presentation on the basics, teams of no more than four will work together to make and process a batch of jam from locally grown fresh berries. Everyone takes home a jar of just-made jam!

**Tomatoes, Salsa, & Relish**  
6:30–9:00pm  
Tuesday, July 3  
Learn the proper way to preserve tomatoes and tomato products. After a short presentation on the basics, teams of no more than four will work together to make and process a batch of salsa from locally grown fresh tomatoes, peppers, onions, and garlic. Everyone takes home a jar of fresh canned salsa!

**Pickling & Fermenting**  
6:30–9:00pm  
Tuesday, July 24  
Learn how to make crisp, tasty pickles along with the art of fermentation. After a short presentation on the basics, teams of no more than four will work together to make and process a batch of quick pickles as well as a jar of sauerkraut from locally grown fresh cukes and cabbage. Everyone takes home a jar of fresh canned pickles and starting to ferment sauerkraut!

**Location**  
All classes held at WSU Snohomish County Extension’s Evergreen Room in McCollum Park, 600 128th St SE, Everett.

**For more information**  
WSU Snohomish County Extension Food Safety Program, FoodSafety.snoco@wsu.edu, (425) 357-6024.

**Register online:** [Preserve-The-Harvest.eventbrite.com](https://Preserve-The-Harvest.eventbrite.com)

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**Date**  
**# Attending**  
**Total**

**Special! Take all 4 classes and get 1 free!**

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<tr>
<th>Date</th>
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<tr>
<td>All Four classes</td>
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Total enclosed $ ____________

Make checks payable & mail to: **WSU Extension**  
**Attn: Workshops**  
600 - 128th Street SE  
Everett, WA 98208

**Refund Policy:** No cash refunds. Minimum charge will be retained; remainder credited toward future workshop registration if canceled 48 hrs prior. No refund or credit for no shows.
Learn how to safely preserve:

Fruit
Pickles
Tomatoes
Jams & Jellies
Vegetables
Relish
Salsa

The trusted authority for research-based education and technical assistance serving communities and individuals throughout the region.

WSU Snohomish County Extension
600 128th Street SE
Everett, Washington 98208-6353
425.338.2400

snohomish.wsu.edu

Summer 2018 Hands-On Classes

snohomish.wsu.edu

Extension programs and policies are consistent with federal and state laws and regulations on nondiscrimination regarding race, color, gender, national origin, religion, age, disability, and sexual orientation. Evidence of non-compliance may be reported through your local Extension Office. A limited number of needs-based scholarships are available for some workshops. Persons with a disability requiring special accommodation can request accommodation 21 days before training at 425.338.2400. If accommodation is not requested in advance, we cannot guarantee availability on-site.