

Summer Food Preservation Series

Learn various methods and techniques for putting up summer foods that will last the winter through!

Sign up for the entire series or for individual classes



Canning Basics for Safe Preserving- Water bath canning

Focus on canning safety, types of equipment and proper canning methods.

Tuesday June 19th 5:30-7:30pm

Freezing and Drying- Preserving for quality results!

Learn the basics of drying fruits, vegetables, herbs, leathers and jerkies.



Tuesday July 17th 5:30-7:30pm



Getting over your fear of Pressure Canning

Learn how a pressure canner works and how to safely can low-acid foods. Bring in your canner lid for dial gauge testing.

Tuesday August 21th 5:30-7:30pm

Learning the basics of Fermentation

Learn the science of preparing and storing krauts and other fermented vegetables.

Tuesday September 18th 5:30-7:30pm



**Contact: Sublette Co. Extension- 307-367-4380 or
Teton County Extension Office- 307-733-3087**

Cost: \$10/class or \$30/entire series (4 classes) *Pre-Registration is required!*

Classes Held At The Lovatt Room Pinedale Library