

# Summer Food Preservation Series



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

**1** *Canning Basics for Safe Preserving Water bath canning*  
**Thursday, June 13th • 5:15–7:30pm**  
Focus on canning safety, types of equipment and proper canning methods.



**2** *Freezing and Drying Preserving for quality results!*  
**Tuesday, July 9th • 5:15–7:30pm**  
Learn the basics of drying fruits, vegetables, herbs, leathers and jerkies.



**3** *Getting over your fear of Pressure Canning*  
**Tuesday, August 27th • 5:15–7:30pm**  
Learn how a pressure canner works and how to safely can lowacid foods. Bring in your canner lid for dial gauge testing.



**4** *Learning the basics of Pickling and Fermentation*  
**Thursday, September 12th • 5:15–7:30pm**  
Learn the science of preparing and storing krauts and other fermented vegetables.



Sign up for the entire series  
or for individual classes

Pre-Registration is required!  
Class size is limited.

Cost: \$10/class or  
\$30/entire series (4 classes)

Call the Sublette County  
Extension Office: 367.4380