



Food Preservation Classes 2009

USU Extension, 195 W 1100 S, Brigham City, Room 208

Time: 11 a.m.—1 p.m.

Cost: \$3 at the door, \$2 if paid 24 hours before the class

For Reservations call 435 734-9945 ext. 261 or

1-800-738-0210 ext. 261

Wednesday, July 1, 2009

Food Preservation Basics

Come and learn about the equipment you need, how to use a boiling water bath and pressure canner, how to prepare fruits and vegetables for canning and how to do it all safely.

Wednesday, August 12, 2009

Preserving Salsa and Tomatoes

Salsa and tomatoes are two of the most popular products on people's list of things to preserve at home. Come and learn how to make them and sample some the current recipes to see which one you like the best.

Wednesday, September 23, 2009

Preserving Meat, Poultry, and Dry Beans

Preserving meat, poultry, and dry beans often seems intimidating but it shouldn't. Come and learn how easy it is to do so you can take advantage of great poultry prices this fall and have ready-to-use pinto beans on hand whenever you need them.

If you bring your pressure canner gauge with you to one of these classes, we will test it for FREE.

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