



**PRESERVE**  
*the* **HARVEST**

# Preserve the Harvest 2023 Webinar Series

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WELCOME! PLEASE MUTE YOUR MICROPHONE.

THE WEBINAR WILL BEGIN AT 7:00 P.M. MST

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Extension  
UtahStateUniversity





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# Utah State University Extension

Utah State University Extension provides research-based programs and resources with the goal of improving the lives of individuals, families and communities throughout Utah.

Program areas include: agriculture & natural resources, business & community, food, health & wellness, gardening, home, finance & relationships, Utah 4-H & youth.



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# Food Preservation Resources

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Whether you are a new or experienced home canner, USU Extension is committed to providing the most up-to-date instructions and recipes. Learn the best way to preserve many varieties and other food safety or preservation tips backed by research at:

USU Extension Canning  
Resources:  
[CANNING.USU.EDU](http://CANNING.USU.EDU)

So Easy to Preserve:  
[SETP.UGA.EDU](http://SETP.UGA.EDU)

National Center for Home Food  
Preservation:  
[HOMEFOODPRESERVATION.COM](http://HOMEFOODPRESERVATION.COM)

37TH Edition of Ball Blue Book  
Guide to Preserving

[EXTENSION.USU.EDU](http://EXTENSION.USU.EDU)



# Join Our Email List for More Resources

1. Head to [EXTENSION.USU.EDU](https://extension.usu.edu) and click on EMAIL SIGN UP in the right upper hand corner

2. Select topics of interest. Unsubscribe anytime.



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## Receive Extension Updates

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Select topics which interest you:

**Home Gardening**  Select all

- Yard Care
- Gardening
- Beekeeping
- Backyard Chickens

**Agriculture**  Select all

- Crops
- Farm Management
- Weeds, Pests, & Disease
- Irrigation
- Equine
- Dairy
- Cattle
- Poultry

**Youth Activities**  Select all

**Home, Family, Food**  Select all

- Cooking, Recipes, & Nutrition
- Food Preservation & Storage
- Finance
- Emergency Preparedness
- Home Ownership
- Food Safety
- Recreation
- Sewing & Textiles



# Instructions for Webinar Participation

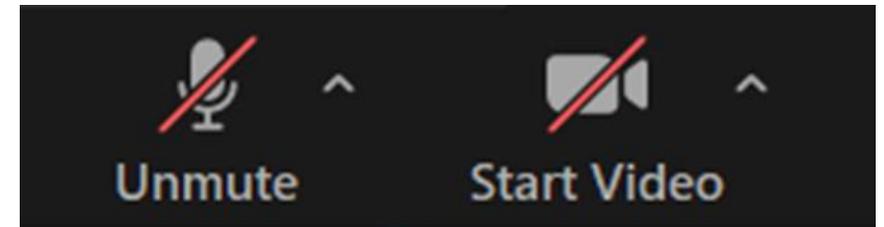
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## GETTING STARTED

- The webinar will begin at 7:00 p.m.
- Audio is through your computer speakers or headset: you may not hear sound until the webinar begins.
- Use the Audio Settings option to do a sound check.
- During the webinar, if you do not hear audio, make sure your sound is turned on.
- In the left corner of the screen, please make sure you are muted. Video can be one or off.

## HOW TO ASK QUESTIONS

- Type your question in the chat box and click the send button.
- Questions may be answered during the presentation; however, we will provide the answers to each question along with other helpful resources like factsheets and recipes.





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# Preserve the Harvest Webinar Schedule

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**APRIL 4**  
Canning Basics

**APRIL 11**  
Tomatoes & Salsa

**APRIL 18**  
Canning Tomatoes & Salsa

**APRIL 25**  
Fruits & Jams/Jellies

**MAY 2**  
Freeze Drying



Register at:

<https://preserve2023.Eventbrite.com>

EXTENSION.USU.EDU



# Please Share What You Learned

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Please scan the QR Code or click the link in the chat to take a short survey about this Food Preservation Webinar



<https://tinyurl.com/ymyd7tr3>

