

PRESERVE YOUR HARVEST

Education and skills-based training delivered by trained OSU Food Preservation volunteers teaches you how to safely preserve your harvest. Research-based publications and recipes provided, as well as product to take home

PICKLING VEGETABLES

Sat, April 20th

9:00 AM – 1:00 PM

Learn current, safe methods and resources on how to make and preserve pickled vegetables. We'll cover fermentation and quick (vinegar) pickling, while making both types of pickles to take home.

Registration: <https://beav.es/cNw>

JAM, JELLY, and PECTIN FACTS

Sat, May 18th

9:00 AM – 12:30 PM

Learn current, safe methods and resources for preserving jam and jelly, including the science of gel formation, while making jam to take home.

Registration: <https://beav.es/cNU>

PRESSURE CANNING VEGETABLES

Sat, June 1st

9:00 AM – 1:00 PM

Learn current, safe methods and resources for preserving low acid foods, including care and proper use of a Pressure Canner, while canning a vegetable to take home.

Registration: <https://beav.es/cN5>

Accommodations for disabilities may be made by contacting Catalina Santamaria 503-655-8634 or catalina.santamaria@oregonstate.edu.



Workshop Location: OSU Extension Service Annex Building 200 Warner Milne Rd., Oregon City

Workshop Fee: \$25 per individual and \$40 for two people sharing resources

- Class size is limited. Pre-registration required
- Workshop fees are non-refundable
- Scholarships available

Register Online or Contact OSU Extension Service at 503-655-8634 for more information

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