



Photo: Joy Savoie

OSU EXTENSION SERVICE
Master Food Preserver Program

Artisan Jams – Jamming it UP your way!

Saturday, September 21, 2024 - 10:00 am - 2:00 pm
Hands-On \$30.00

With just a sprinkle of ingenuity and fragrant spices, you can create gourmet fruit preserves that find the right balance between tart and sweet; that can be used in a variety of recipes ranging from sweet to savory. We will cover three ways to process your jam; water bath canning, steam canning, and freezer Jam.

You will leave with your own jar of jam along with many ideas on how to enjoy your summer fruit flavors all year long.

REGISTER: <https://beav.es/cdj>



Southern Oregon Research and Extension Center Auditorium
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