Yes You Can!

Get Help With:
The Basics of Food Preservation
Proper Equipment & Ingredients
Frequently Asked Questions
Remedies for Problems

Grow It, Eat It, Preserve It
Workshops
Preserving Your Garden’s Bounty

June to August 2014

University of Maryland Howard County
3300 N. Ridge Road
Suite 240
Ellicott City, MD 21043

Grow It Eat It Preserve It!

University of MD Extension programs are open to any person and will not discriminate against anyone because of race, age, sex, color, sexual orientation, physical or mental disability, religion, ancestry, national origin, marital status, genetic information, political affiliation, and gender identity or expression.
2014 Grow It, Eat It, Preserve It workshops are sponsored by University of Maryland Extension - Howard County. Handouts, fruits/vegetables, lids, jars, and use of canning equipment are all supplied with your registration fee. Also, included in your registration fee is the book Complete Guide to Home Canning which includes tested recipes, in-depth information on water bath and pressure canning, as well as freezing and drying. This resource is designed for both the new and experienced food preserver.

Wednesday, July 9
10:00 a.m. to 12:00 p.m.
Pressure Canning
In this session, we will be discussing what foods are considered low acid, how pressure canning works, the types of pressure canners and how to process foods using a pressure canner. Bring your pressure canner dial gauge and well test if for accuracy during this session.

Registration Deadline: June 30, 2014

Monday, July 14
10:00 a.m. to 12:00 p.m.
Fruitful Canning
In this session, we will be discussing what foods are considered high acid and can be safely preserved using the water bath canning method. Registration Deadline: July 9, 2014

Monday, July 28
10:00am to 12:00pm
Freezing: Registration deadline: 7/21/2014

Wednesday, July 16
10:00 a.m. to 12:00 p.m.
Jams and Jellies
In this session, we will be discussing the types of jellied products that can be made at home, the ingredients needed, the necessary equipment and supplies, and the basic steps of water bath canning and freezing.

Registration Deadline: July 9, 2014

Monday, August 11
10:00 a.m. to 12:00 p.m.
What to do with all those Tomatoes
Tomatoes, especially salsa, are one of the most popular and most frequently canned foods. In this session, we will be discussing the types of tomato products that can be preserved at home, the ingredients needed, the necessary equipment and supplies, and the basic steps of water bath canning and freezing.

Registration Deadline: July 30, 2014

Monday, August 18
10:00 a.m. to 12:00 p.m.
Preserving the Perfect Pickle
In this session, we will be discussing the types of pickled products that can be preserved at home, the pickling process, the ingredients used in pickling, and the equipment used.

Registration Deadline: August 13, 2014

Wednesday, August 20
10:00am to 12:00pm
Herbs—Ideas for preserving and gift giving

Registration Deadline: August 13, 2014

I would like to register for the following
2014 Grow It, Eat It, Preserve It Workshops:
_____ July 9—Pressure Canning
_____ July 14 -Fruitful Canning
_____ July 18—Jams & Jellies
_____ July 28 - Freezing
_____ Aug 11—Tomatoes
_____ August 18 - Pickles
_____ August 20 –Herbs
_____ Please register me for the entire series.

Registration cost is $25.00, for the first workshop, and $15.00 for each additional workshop. All classes are limited to 12 participants. No refunds will be given after registration deadline.

Register by mail or in person at the Extension office at the address below. Payment must accompany registration. Check payable to: Howard County EAC

Mail to:
Grow It, Eat It, Preserve It Workshop