



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 *So Easy to Preserve* 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.

Tuesday, September 16

10:00 am to 12:00 pm

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.

Registration Deadline: 9/15/2014

**Monday, September 22
10:00 a.m. to 12:00 p.m.**

Freezing

In this session, we will be learning the principles and techniques of successful freezing. Learn which produce freezes better than others.

Registration Deadline: 9/19/2014

Tuesday, September 30

10:00 a.m. to 12:00 p.m.

The Bounty of Fall Produce

In this session, we will be learning about the proper techniques to use for produce and some new ideas on what to do with fall produce.

Registration Deadline: 9/29/2014

REGISTRATION FORM

Name: _____

Address: _____

Zip: _____ Phone: _____

Email: _____

I would like to register for the following
2014 Grow It, Eat It, Preserve It Workshops:

_____ Sept. 16 Tomatoes

_____ Sept. 22—Freezing

_____ Sept. 30—Bounty of Fall

_____ 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: **Montgomery County EAC**

Mail to:

Grow It, Eat It, Preserve It Workshop



Yes You Can!

Get Help With:

***The Basics of Food Preservation
Proper Equipment & Ingredients
Frequently Asked Questions
Remedies for Problems***



UNIVERSITY OF
MARYLAND
EXTENSION

Solutions in your community

Accommodations:

If you require special accommodations to attend this program, contact Karen Basinger at 410-313-1908 or kbasinge@umd.edu

Questions?

Contact : Karen Basinger at 410-313-1908 or kbasinge@umd.edu

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



***Grow It, Eat It,
Preserve It
Workshops
Preserving Your
Garden's Bounty***

September to October 2014

***University of Maryland
Montgomery County
18410 Muncaster Road
Derwood, MD 20855***



Grow It Eat It Preserve It!