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

July to October 2015

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

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.

University of Maryland
Maryland’s Food Gardening Network
Grow It Eat It Preserve It!
2015 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, 6th edition, 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.

Monday, July 27
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 24, 2015

Tuesday, August 4
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: August 1, 2015

Wednesday, August 19
10:00am to 12:00pm
Freezing: Registration deadline: 8/17/2015

Monday, August 31
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: August 28, 2015

Monday, September 21
10:00 a.m. to 12:00 p.m.
Herbs—Ideas for preserving and gift giving as well as drying other food items
Registration Deadline: September 18, 2015

Monday, September 28
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 fall produce. The technique of pressure canning will be discussed. Bring your pressure canner lid to be tested during this session.
Registration Deadline: September 25, 2015

Friday, October 9
10:00am to 12:00pm
Fermenting/Pickling
In this session, we will be discussing the proper techniques of fermentation and pickling and the equipment to be used.
Registration Deadline: October 7, 2015

REGISTRATION FORM
Name: __________________________
Address: __________________________
________________________________
Zip: ___________ Phone: ___________
Email: __________________________

I would like to register for the following 2015 Grow It, Eat It, Preserve It Workshops:
_____ July 27—Fruitful Canning
_____ August 4 - Jams and Jellies
_____ August 19—Freezing
_____ August 31—Tomatoes
_____ September 21—Drying
_____ September 28—Bounty of Fall
_____ October 9—Fermentation/Pickles
_____ 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

2015 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, 6th edition, 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.