



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***

July to October 2015

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



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 Cannin

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 Jeliies

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