Preserve a little summer in a jar!

August 12, 14 & 19, 2008
5:30pm - 8:30pm
Washburn High School

Sponsored by Bayfield County

$10 per session, pre-registration required

All sessions will be held at the Washburn High School

Take home some of what you preserve!

All participants will receive the most recent edition of UW-Extension Food Preservation Bulletins

All canning equipment and produce provided!

Pre-register by calling 715-373-6104!
Making Strawberry Jam and Salsa
Tuesday, August 12, 5:30—8:30pm

Participants will make strawberry jam and salsa using the hot water bath method. All participants will be provided with strawberries and tomatoes for a delicious final product that they can take home and share with friends and family!

Pressure Canning
Thursday, August 14, 5:30—8:30pm

Participants will learn how to use the pressure canning method to can corn and dried beans in molasses sauce. Everyone will go home with a jar of each.

Fermentation and Pickling
Tuesday, August 19, 5:30—8:30pm

Natural fermentation is one of the oldest means of food preservation and used to make sauerkraut. This session’s participants will make their own 2-quart jar of sauerkraut and learn the basics for making larger quantities of kraut on their own. We will also learn how to make dill pickles and have a jar to take home.

Please pre-register at least two days prior to the class you plan to attend. (Class size limited to 20.)

Classes will be taught by Heidi Ungrodt and Karen Bade of the Bayfield County UW-Extension office. All canning supplies and produce will be supplied. Locally grown fruits and vegetables will be used when available.