Workshops will cover:

- Up-to-date research-tested recipes
- Tips for successful canning
- Demonstrations & samples
- Maintaining food safety & freshness
- Supplies needed for home canning
- And much more!

Both new and experienced home canners are sure to take away plenty of new ideas and recipes from these workshops!

FOR MORE INFORMATION, CONTACT:
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Phone: 608-647-6148
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Sandy Breininger
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Food Preservation Workshops

Jams, Jellies & Preserves
Monday, June 22

Pickles & Relishes
Monday, July 20

Tomatoes & Salsa
Monday, August 31

All Workshops to be held:
6-8 p.m. at the Richland Center Community Building
600 W. Seminary St.

$12 per class
or $30 for all three classes

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Richland County Home and Community Education
Serving the Richland County area since 1934

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Richland County Home and Community Education (HCE)
When your garden yields a fresh surplus of produce, or when the farm stand has prices too low to resist, then it’s a good time to preserve your own food at home.

- If you are brand new to canning and preserving, these workshops will get you off to a great start with the basics of food safety and home food preservation.
- If you are a more experienced home food preserver, these workshops will help you update your recipes so that you can be sure you are preserving safe, high quality food for your family to enjoy year round.

Jams, Jellies & Preserves: Monday, June 22
Juicy berries, fresh peaches, ripe apples, and other fruits can be preserved in jams, jellies, preserves, or conserves for enjoying all year long. This session will review the basics of safe home canning and supplies needed. Recipes, special hints, and a demonstration will be provided for making a successful batch of homemade jam. **Register by June 17th.**

Pickles & Relishes: Monday, July 20
Pickling is one of the oldest known methods of preserving foods and a long-time favorite of home canners. While cucumbers are the most popular pickled product, many other vegetables and fruits can be pickled at home. This session will review fermented pickles and quick process pickles. With high quality ingredients, a tested recipe, and a little know-how, you too can make delicious pickles every time. **Register by July 15th.**

Tomatoes & Salsa: Monday, August 31
Tomatoes are the mostly widely home-canned product in the United States, but to avoid spoilage and the risk of food poisoning, it's important to follow a tested - and updated! - recipe. There are so many ways to process garden tomatoes that the varieties are almost endless. This session will focus on making homemade salsa, while also providing plenty of recipes for other types of tomato products. **Register by August 26th.**

Workshop Instructors are:
- Sandy Breininger, UW-Extension Master Food Preserver, and owner of Sandra Lee’s Country Goodness Jarred Delights
- Peggy Olive, Richland County UW-Extension Family Living Agent

**Pre-registration/pre-payment required;** space may be limited.