Preserve a little summer in a jar!

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. You will also learn how to make dill pickles and have a jar to take home.

All sessions will be held at the Washburn High School

- $10 per session, pre-registration required
- All participants will receive the most recent editions of UW-Extension Food Preservation Bulletins
- All canning equipment and produce provided!
- Pre-register no later than two days before the class you are interested in attending by calling 373-6104. (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.

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