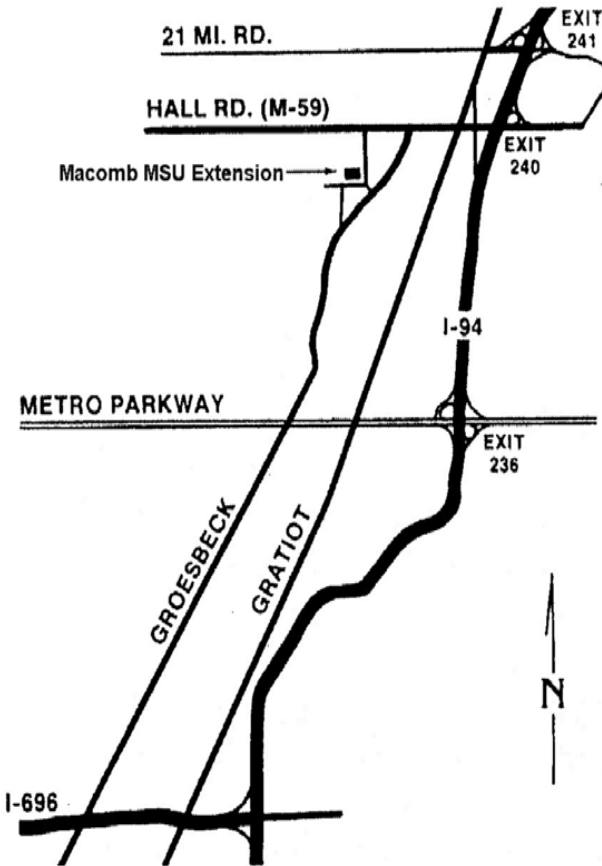


## Food Preservation

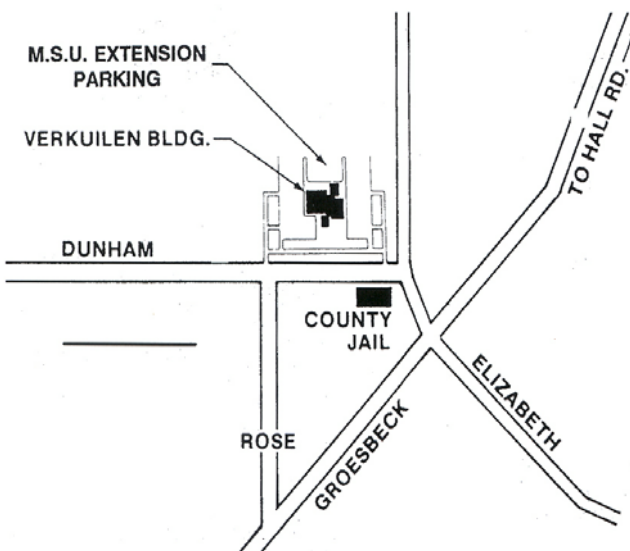


Monday through Friday  
8:30 a.m. to 5 p.m.

General Office	586-469-5180
Early Childhood Programs	586-307-8952
4-H Youth Development	586-469-6431
Youth Mentor	586-469-5979
Family	586-469-5180
Financial & Housing Education	586-469-7614
Food and Nutrition	586-469-6432
Horticulture/Agriculture	586-469-6440
Gardening Hotline	586-469-5063
Natural Resources	586-469-6440
Foreclosure	586-469-6430
Sea Grant	586-466-8700

- Our office can be reached by taking I-94 exit 240B, which is Utica-M59 West.
- Take a Michigan left on Groesbeck (South).
- Take a right on Elizabeth, then a left on Dunham, just past the Macomb County Jail.
- The VerKuijen Building will be on the right.
- MSUE is located at building entrance "E" (north side)

MSU is an affirmative-action, equal opportunity employer. Michigan State University Extension programs and materials are open to all without regard to race, color, national origin, gender, gender identity, religion, age, height, weight, disability, political beliefs, sexual orientation, marital status, family status or veteran status.



- ◆ Basic Jams & Jellies
- ◆ Basics of Water Bath Canning
- ◆ Freezing/Drying
- ◆ Canning Salsa

## 2011 Class Schedule

June 16, Thursday 1 pm-4 pm  
Hot Water Bath Jams & Jellies

June 17, Thursday 1 pm-4 pm  
Freezing Fruits and Vegetables

July 14, Thursday 1 pm-4 pm  
Hot Water Bath Salsas

July 15, Friday 1 pm-4 pm  
Pressure Canning

August 19, Friday 1 pm-4 pm  
Drying/Freezing

September 10, Saturday 9 am-12 pm  
Hot Water Bath Jams and Jellies

September 17, Saturday 9 am-12 pm  
Hot Water Bath Dilled Vegetables

October 8, Saturday 9 am-12 pm  
Freezing Fruits and Vegetables



Learn food preservation techniques, including hot water bath canning and freezing. The workshop covers food safety related to canning, basics of food preservation, salsa recipes for canning, basic jams and jellies as well as freeze drying foods. Costs: \$20 for each program includes all supplies and food for canning.



**Registration and payment is required \$20.00 for each 3 hour class/includes food & supplies for class.**  
**Optional book "So Easy to Preserve" can be ordered in class for \$20**

## REGISTRATION FORM

Name(s) \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ ZIP \_\_\_\_\_

Phone \_\_\_\_\_

Email address \_\_\_\_\_

Total Enclosed \$ \_\_\_\_\_

Payment of \$20 per class must be received 10 days prior to class.

Please indicate class attending:

- June 16 Jams & Jellies
- June 17 Freezing Fruits/Vegetables
- July 14 Hot Water Bath
- July 15 Pressure Canning
- August 19 Drying/Freezing
- September 10 Jams and Jellies
- September 17 Dilly Beans
- October 8 Freezing Fruits/Vegetables

Please make check payable to:  
Michigan State University Extension

Mail to:

Eileen Haraminac  
Macomb County MSUE  
21885 Dunham Rd. Suite 12  
Clinton Twp MI 48036