

FOOD PRESERVATION 101:

Introductory Course for Home Food Preservation



DON'T KNOW WHAT TO DO WITH YOUR EXCESS GARDEN PRODUCE?

DO YOU WANT TO LEARN HOW TO PRESERVE FOOD SAFELY AT HOME?

Date: Wednesday, August 22, 2018

Time: 12:30-2:00 p.m.

Location: Wapello County Sieda Office

725 W. Second Street

Ottumwa, IA 52501

Sponsored by: Sieda Community Action

Register by calling Wapello Co. Sieda Office at 641-682-8741

by Friday, August 17th

This program is free to participants thanks to grant funding from Hy-Vee.

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Preserving foods at home is not difficult, but it does require following research-based recipes. Even if you have been a home food preserver for years, come and learn the latest recommendations.

For more information contact:

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WHAT YOU'LL DO...

- Be introduced to safe home food preservation methods including canning, dehydrating and freezing.
- Receive food preservation handouts.
- See various food preservation supplies and equipment on display
- Learn more about Preserve the Taste of Summer
- Taste different home preserved items
- Have your dial gauge for a pressure canner tested for free