

Preserving Summer's Harvest

Interested in preserving food but don't know where to start? Want to learn about the latest updates? Come learn what's new with food preservation taught by MSU Extension Food Safety Educator Lisa Treiber

Program Highlights:

- Overview Basics
- Materials for Home Use
- Time for Questions
- Up-to-date Information
- Demonstrations



2015 Classes and Dates

Class Size is Limited to 15 Participants and Will be Held at
Midland County MSU Extension Office

220 W. Ellsworth St. (3rd Floor County Services Bldg.) Midland, MI 48640

Register for individual classes at the links below:

- **Learn to Make Jam and Jellies:** <http://events.anr.msu.edu/MidlandJams15/>
Wednesday, June 24 5:30 - 7:30 pm \$15.00 per person
- **Pickling—it isn't Just for Cucumbers! :** <http://events.anr.msu.edu/PickMidland15/>
Wednesday, July 15 5:30 - 7:00pm \$15.00 per person
- **Too Many Tomatoes? Tips on Preserving Them Safely :**
<http://events.anr.msu.edu/CanMidland15/>
Thursday, August 27 5:30 - 7:30pm \$15.00 per person

Need a minimum of five (5) participants or the class will be cancelled.
Scholarships are available for participants receiving SNAP or WIC benefits..

For Additional Information
Call 989-832-6643 or email treiber@anr.msu.edu

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