Learn How to Can at Home

Summertime means lots of fresh, sweet fruit and crisp, delicious veggies. Preserve your summer bounty for a well-stocked pantry through the dark, winter months. Join us in discussions on how to preserve fresh food safely, in a series of classes at WSU Extension Thurston County, 5033 Harrison Ave NW, Olympia.



Basics of Safe Canning – July 26th, 6-8pm

Learn the basics of food safety and canning skills, including bacteria and food spoilage, canning equipment, and canning high/low acid foods. Includes demonstration only.

Jams, Jellies and Spreads – August 2nd, 6-8pm

Delight in the bright, fresh flavors of summer fruits and discover how easy it is to capture sunshine in a jar. Learn how to create that perfect balance of sugar, fruit and other ingredients to enhance flavor and shelf-life with research-based recipes. Low and no sugar recipes covered. Come prepared to cook during this hands-on session, and take home a jar of fresh-made jam!

Pickling and Fermenting – August 23rd, 6-8pm

Crisp, tasty pickles are a true test of a canner's skill. Learn how to make your perfect pickle! In addition, we will look at the traditional art of fermentation, with a hands-on sauerkraut-making session. Come prepared to cook and take home a jar of freshly-made sauerkraut!



Class size is limited and pre-registration is required for the three in-person workshops. Cost is \$25 per workshop or take all three for \$60 and save \$15! Register by emailing, melissa.davis2@wsu.edu, or phone: 360-867-2172.

Instructor Melissa Davis grew up watching her grandma preserve her garden's bounty, and enjoying jar after jar of raspberries and pickled beets. She's been in-love with canning ever since. After many preservation fails, she began her quest to learn the best and safest methods for home canning. Through WSU's Food Preservation training, she learned the most up-to-date science and protocols for safe food preservation.

For more information on any of the courses, contact Melissa Davis, WSU Thurston County Extension, melissa.davis2@wsu.edu, (360) 867-2172.