



How to Preserve Wild Game

Learn about...

- **Game Prep**
- **Jerky Making**
- **Freeze Game**
- **Smoking Game**
- **Pressure Canning**
- **Overview of Sausage Making**

Learn the newest recommendations for preserving your wild game. This course is for the beginner to advanced hunter who wishes to learn the different ways that they can preserve their game for enjoying year-round. In this class, you will learn how to safely prepare your game for preservation whether you are smoking, freezing or home canning it. There will also be a section on making jerky and a brief overview of sausage making. Included are publications and recipes. Q&A session at the end of the class.

July 19th
(Wednesday)

6:00 PM – 8:00 PM

BROWN PAPER TICKETS

2910442

WSU Extension Office-The Heritage Farm

1919 NE 78th Street, Vancouver, WA 98665

360-397-6060 ext. 5733

Cost: \$15.00

Pre-registration required

**To register call 360-397-6060 ext. 5733, use Brown Paper Tickets
or come to the WSU Extension Office/Heritage Farms**

