



Clark County

WASHINGTON STATE UNIVERSITY
EXTENSION

CLASSES START
July 20th

The Heritage Farm
1919 NE 78TH STREET
VANCOUVER, WA 98665

"You Can!"

Food Preservation Classes



Learn the basics of food preservation so you can eat well year round, filling your pantry/freezer with the bounty from the PNW! These classes bring you up to date on the latest recommendations, teach you how to process your food safely and tell you why you are doing it that way and much more. Learn what equipment is needed and proper storage methods. Classes include printed materials, extensive Q&A session and tastings of preserved products.

July 20th

BROWN PAPER TICKETS

2839846

Canning Fruits, Sauces, and Pie fillings

Learn the basics of preserving fruits and fruit mixtures. Discover how to can fruits with low sugar how to make sauces, and your own canned pie fillings. You will also learn how determine if the product is safe to eat, how to safely store your product and more.

July 27th

BROWN PAPER TICKETS

2839854

Jams & Jellies

Learn all the different kinds of jellied products including jams and preserves. Discover the different ways to thicken your product, make low sugar jellied products, how to fix a jams & jellies that didn't set, why some jams require added lemon juice, the difference between freezer and regular jam, proper storage and more.

Aug 3rd

BROWN PAPER TICKETS

2839856

Pickling Fruits and Vegetables

Learn how to safely make quick pickles both dill and sweet, refrigerated quick pickles, relishes, fruit pickles, chutney and salads. You will learn how vinegar and processing make these pickles safe, how to keep them crisp, how to tell if a recipe is safe and more. *These are all quick process pickles that are not fermented.*

Aug 10th

BROWN PAPER TICKETS

2839859

Fermented Vegetables and Yogurt

Learn how to prepare refrigerated dill pickles, processed dill pickles, sauerkraut and yogurt. Learn what type of salt to use, why and how to tell if they're done fermenting. Learn how to make yogurt, types, spoilage, and shelf life. Class covers trouble-shooting, processing, food safety, tools & utensils needed for all products.

Aug 17th

BROWN PAPER TICKETS

2839863

Canning Tomatoes and Salsas

The many varieties of tomatoes can make preserving tomatoes and salsas challenging. Learn how you can safely preserve salsas and tomato products, when to add lemon juice, why older recipes may not be safe, what ingredients can be substituted and more.

Aug 24th

BROWN PAPER TICKETS

2839872

Dehydrating Fruits and Vegetables

Learn the basics of dehydrating fruits, vegetables, and herbs successfully and what is the best equipment to use for drying. Learn about pre-treatment methods, storage, proper containers, and creative ideas to use your dried products.

Aug 31th

BROWN PAPER TICKETS

2839877

Preserving Vegetables, Beans and Soups

Learn the basics of pressure canning vegetables, beans and soups, how to select a pressure canner, why it is used and it's safe use. Learn the correct prep for freezing vegetables, beans, soups and broth and packaging. Also covered is proper storage of your canned and frozen goods, shelf life and more.

Sept 7th

BROWN PAPER TICKETS

2839879

Preserving Meat, Fish, Poultry and Making Jerky

Learn the basics of pressure canning meats, why you use a pressure canner and how to use it safely, Learn freezing methods and packaging of meat, fish and poultry. You will also learn the proper method of making jerky and more including proper storage of your canned and frozen goods, shelf life and more.

Pre-registration required

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

BROWN PAPER TICKETS

2839882

TIME: 6:00 PM TO 8:00 PM - THURSDAY'S
Cost: \$15 EACH LESSON or \$100 FOR THE SERIES

WSU Clark County Extension programs and employment are available to all without discrimination. Evidence of noncompliance may be reported through your local WSU Clark County Extension office.

Series 2 – Evening Classes