



Preserving the Harvest

PRESERVATION SERIES ON CANNING, DEHYDRATION, AND FERMATION

October 3rd -----

HOME CANNING BASICS

5:30pm - 8:00pm

Cost: \$5

Come learn about basic home canning. We will be teaching about hot water bath and pressure canning. If pressure canning scares you, then this class is for you. Participants will gain hands on experience on pressure canning tomatoes.



October 24th -----

JAMS & JELLIES

5:30pm - 8:00pm

Cost: \$15

Making jams and jellies is a great way to enjoy some of your favorite fruits when they are no longer in season. Join us as we make jams and talk about the difference between jellies, marmalade, and preserves. In this session we will teach you how to turn fruit and sugar into delicious jams. Come practice your hot water bath canning skills.

November 7th -----

DEHYDRATION 101

5:30pm - 8:00pm

Cost: \$10

Dehydrated fruits and veggies can pack intense flavors while offering a healthy alternative to artificially sweetened snacks. Come learn the basics to dehydration as we dehydrate seasonal fruits and veggies, and learn how to make fruit leather. Almost everything can be dehydrated, so don't miss out on this opportunity.



November 28th -----

PICKLING & FERMENTATION

5:30pm - 8:00pm

Cost: \$15

Pickling and fermentation is a great and old age way of preservation but it's highly important to follow proper preservation techniques. Fermented foods are rich in probiotics which help feed your beneficial gut bacteria. Join us as we learn safe pickling and learn how to make your own sauerkraut. Don't miss out on the last session of the year!

For more information or to register, please call/email Der Holcomb at 828-632-3125 or dxiong3@ncsu.edu. Sessions can be paid by cash or check. You can also register by mailing in registration form. **Must pre-register to attend.**

2.1 North Carolina State University and North Carolina A&T State University commit themselves to positive actions to secure equal opportunity regardless of race, color, religion, creed, national origin, sex, age, disability, or veteran's status. In addition, the two universities welcome all person without regard to sexual orientation. North Carolina State University, North Carolina A&T State University, U.S. Department of Agriculture, and local governments cooperating.

2.2 Persons with disabilities and persons with limited English proficiency may request accommodations to participate by contacting Der Holcomb, Family & Consumer Science Agent, at 828-632-3125 or dxiong3@ncsu.edu, or in person at the Cooperative Extension office at least 14 days prior to the event.

Preserving the Harvest

REGISTRATION FORM

NAME:

ADDRESS:

CITY, STATE, ZIP:

PHONE:

EMAIL ADDRESS:

Please check all the session that you would like to attend.

- \$5 OCTOBER 3RD, 2017 - CANNING BASICS
- \$15 OCTOBER 24TH, 2017 - JAMS & JELLIES
- \$10 NOVEMBER 7TH - DEHYDRATION
- \$15 NOVEMBER 28TH - PICKLING & FERMENTATION

TOTAL:

Make checks payable to Alexander County

Mail Registration form & Payment to:

NC Cooperative Extension - Alexander County Center
376 1st Ave SW
Taylorsville, NC 28681

