



Free Canning Classes

May 26 - June 23 (Tuesdays)

5:30 – 7:30 PM

Bob's Sporting Goods Home World

1111 Hudson Street, Longview

May 26 Freezing and Drying

Learn methods and techniques of food dehydration that includes drying equipment and storage of dehydrated foods. Find out about the principles of freezing food. Learn tips in packaging and techniques in freezing fruits, vegetables, prepared foods.

June 2 Jams and Jellies

Learn about the general procedures in making jams and jellies. Discussion will include equipment and supplies, various fruit spreads and low sugar jams. Procedures in making juices and syrups will also be covered.

June 9 Canning Fruits and Tomatoes

Find out about processing procedures in canning fruits and tomatoes. Determine the correct canning method and what causes problems in canning.

June 16 Canning Pickles and Salsas

Discover the types of pickled or fermented foods. Discussion will include equipment, ingredients and pickle and relish problems and solutions.

June 23 Canning Meats and Vegetables

Learn about canning vegetables and meats. Discussion will focus on equipment and supplies, using a pressure canner and solving problems in canned low-acid products.

Classes are sponsored by WSU Extension and Bob's Sporting Goods. For Questions, contact Gary Fredricks at 360-577-3014, Ext 3.