

Safe & Healthy: Food Safety & Preservation

Lunch & Learn - Iron County Courthouse, Hurley

12 noon – 1:30 pm 2013-2014

October 8 Preserving Meat – Fall is a good time to focus on preserving the abundance of pasture and field. We will talk about canning meat and wild game, and making safe jerky.

November 5 Food Safety & the Thanksgiving Meal – Thanksgiving is a time for families to gather together. Join us for the latest food safety guidelines and tips for a successful meal.

December 10 Keep Food Safety in Mind at Holidays – Whether you are hosting a party or sharing food-gifts with family and friends, there are some important food safety guidelines to keep in mind.

February 11 Chocolate! – What better time to focus on chocolate and other sweets than Valentine's Day! How is chocolate made and why is it now said to be a 'healthy food?'

March 4 Springtime is Food Safety Time – Spring holidays are a time for family and friends, but don't forget food safety. Join us for a look at all that is new in food safety.

April 8 Planning for a Successful Gardening Year – Often a bountiful harvest is linked to planting the right crops, at the right time. Learn what varieties work well in our northern climate and tips for a successful gardening year from Mike Maddox, WI Master Gardener Program Coordinator.

May 6 Tips for a Successful Year of Food Preservation – Be sure you have the right equipment and most up-to-date information prior to the start of the food preservation season. Information on **steam canning** should be ready for this program!

Programs are offered without charge, but we would appreciate a reservation in advance, so that handouts and seating can be arranged.

Please call:



Andrea Newby, Family Living Agent

(715) 561-2695 or 1-888-561-2695



Lucia Patritto, Educator

(906) 663-4045 (Ext. 622) or

1-888-MSUE-4-MI (Ext. 46432)