2016 Preserving Summer’s Harvest

Interested in preserving food but don’t know where to start? Want to learn about the latest updates? Come learn the fundamentals of food preservation with Food Safety Educator Lisa Treiber 989-832-6643 e-mail treiber@anr.msu.edu

Program Highlights:
• Overview Basics
• Materials for Home Use
• Demonstrations
• Up-to-date Information
• Scholarships for WIC/SNAP recipients

Classes Will be Held at:
Flint Farmers Market
300 East 1st Street Flint, MI 48502

Register for classes at the links below:

- Learn to Make Jam and Jellies:  http://events.anr.msu.edu/JandJFlint16/
  Thursday, May 26  5:30 - 7:00 pm  $15.00  per person

- Blanch & Freeze Your Produce:  http://events.anr.msu.edu/FrzFlint16/
  Tuesday, June 14  5:30 - 7:00 pm  $15.00  per person

- Canning Food at Home: The Basics:  http://events.anr.msu.edu/CanFlint16/
  Thursday, July 26  5:30 - 7:00 pm  $15.00  per person

- Pickling - It isn’t Just for Cucumbers!:  http://events.anr.msu.edu/PickFlint16/
  Thursday, August 18  5:30 - 7:00 pm  $15.00  per person

- Tomatoes, the Many Ways to Preserve Them:  http://events.anr.msu.edu/Flinttomatoes16/
  Tuesday, August 30  5:30 - 7:00 PM  $15.00  per person

- Preserving Food for Gifts:  http://events.anr.msu.edu/giftFlint16/
  Tuesday, October 18  5:30 - 7:00 PM  $15.00  per person

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