

Food Preservation Workshop

2020

Wednesday, July 1, 2020

Time: 9am-4pm

Location: Tonganoxie Christian Church
204 Washington St.
Tonganoxie, KS 66086



- Class Cost: \$30
No registration will be taken at the door!
No pets allowed at this event.

- Registration Deadline is: June 17, 2020
Payable to: Wyandotte Extension Council
Wyandotte County Extension Office
1216 N 79th St • Kansas City, KS 66112

This workshop is a opportunity for you to learn:

- Boiling Water Bath Canning method
- Pressure Canner method
- Most importantly you will learn how to do all these things correctly and safely!!

Workshop Focus: Pickling Products and Canned Meat

What you will receive for completing workshop:

- Canned products in class.
- A packet of publications and recipes.

Workshop Details:

- All youth under the age of 13 have an adult to assist them..
Adult must be registered as a paid participant.
- Please bring a sturdy box to take hot jars home in.
- Bring your dial gauge from your pressure canner for testing
- **Workshop is being taught by Karen Blakeslee, K-State Rapid Response Center with support from Chelsi Myer, Leavenworth Co., Lori Wuellner, Wyandotte Co., Cindy Williams, Meadowlark Extension District**
- For questions, contact any of the agents listed.



Wyandotte County

Jo McLeland – Registration Contact
913-299-9300
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Leavenworth County

Chelsi Myer
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Meadowlark District

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