Food Preservation Workshop

Wednesday June 19, 2019

Time: 9am-4pm (approximately-may run longer than this.) Location: Tonganoxie Christian Church 204 Washington St. Tonganoxie, KS 66086

Class Cost: \$30 (\$15 if assisting a youth) No registration will be taken at the door! No pets allowed at this event.

Registration Deadline is June 7th to Wyandotte County Extension Office, 913-299-9300.

This workshop is a opportunity for you to learn:

- Boiling water bath methods
- Pressure Canner methods
- Drying process
- Most Importantly you will learn how to do all these things correctly and safely!!

What you will receive for completing workshop:

- Each participant will take home at least 3 jars of canned produce and a dried herb mix.
- Participants will receive a packet of publications and recipes to take home with them.

Workshop Details:

- We do ask that all youth under the age of 13 have a adult to assist them
- Please bring a 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 Myers, Leavenworth Co., Lori Wuellner, Wyandotte Co., Cindy Williams, Meadowlark Extension District

Any questions, contact any of the agents listed above. Make all checks payable to Wyandotte Extension Council.

Kansas State University is committed to making its services, activities and programs accessible to all participants. If you have special requirements due to a physical, vision, or hearing disability, contact Cindy Williams, Meadowlark Extension District Agent, 785-863-2212. Kansas State University Agricultural Experiment Station and Cooperative Extension Service K-State Research and Extension is an equal opportunity provider and employer.







Leavenworth County



Meadowlark District



Wyandotte County