

# Preserve Your Own Food

All classes are a hands on learning experiences,  
demonstrations and food sampling.

**Wednesday, June 14th 2-5:30: ALL THINGS SWEET**

Learn the basics of preserving fruit, jams, jellies and pie fillings; take home a jar to share your sweetness with others.

**Wednesday, June 28th 5:30-7:30: ARTISAN MADE EASY**

Use simple recipes & ingredients to make artisan bread, pesto, flavored oils and vinegars.

**Saturday, July 22 1-4:30: PRESERVING MEATS & VEGETABLES**

Learn how to master your pressure canner and dehydrator to preserve meat and vegetables.

**Thursday, August 10th 9-1: CANNING PICKLES & SALSA**

Learn how to use water bath canner to preserve cucumbers and tomatoes long after your harvest has ended.

**Wednesday, September 13th 12-4: CHEESE MAKING**

Learn how to make your own soft cheeses such as queso fresco and mozzarella. Safe and delicious!



**Cost is \$10.00 per Class or \$40.00 for all 5  
Please Call 541-883-7131 for registration or  
e-mail [Janice.Schooler@oregonstate.edu](mailto:Janice.Schooler@oregonstate.edu) Space is limited**

**Oregon State University**

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Klamath Falls, OR 97603

<http://oregonstate.edu/dept/kbrec/>



**Mark Your Calendar  
Preserve Food For Later**

**Presented By: OSU  
Extension Volunteers  
and Staff**

**Food Safety/Preservation**

**Hotline**

**1-800-354-7319**

**Oregon State** **OSU** **Klamath Basin Research**  
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