

Preserve It Now... Enjoy It Later

Boiling Water Bath Canning Workshop

Recipe:
Cranberry Marmalade

Date: October 23, 2023

Time: 5:00-8:00 p.m.

Location: Dwyer Center

1417 N A Street

Richmond, IN 47374

For workshop specific questions, contact: **Janel Franks at**
franksjs@purdue.edu

- Lecture/ Resources
- Hands On Practice
- Take Home Product
- BWB Canner for each participant



Register at <https://cvent.me/wYODvE>

Cost: \$30.00

Class Size limited to: 8 participants

Registration & Payment due by: October 18

For additional information and a listing of other food preservation workshops through Purdue Extension go to: <https://bit.ly/393hmtY>

Join Purdue Extension Master Home Food Preservation instructors to learn the basics of boiling water bath canning through education and a hands-on workshop. Participants will prepare and process a recipe to take home.