#### **Preserve It Now... Enjoy It Later**

# **Boiling Water Bath Canning**

## Workshop

- Lecture/ Resources
- Hands On Practice
- Take Home Product

Date:June 20<sup>th</sup>

Time: 10 AM - 2 PM

Location: Purdue Extension Office-Harrison County Boilermaker Room 247 Atwood Street Corydon, IN 47112

For workshop specific questions, contact: Janet Steffens at jsteffens@purdue.edu



Register at: https://cvent.me/05A9Vz

Cost: \$30.00 Class Size limited to: 8 participants Registration & Payment due by: **June 12<sup>th</sup>** 

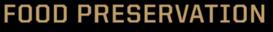
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For additional information and a listing of other food preservation workshops through Purdue Extension go to: https://bit.ly/393hmty

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 and get a jar of produce to take home.





Extension - Health and

Human Sciences

### Preserve It Now... Enjoy It Later

## Pressure Canning

### Workshop

- Lecture/ Resources
- **Hands On Practice**
- Date: July 25th
- Take Home Product

#### Time: 10 AM - 2 PM

**Location: Purdue Extension Office-Harrison County Boilermaker Room** 247 Atwood Street Corydon, IN 47112

For workshop specific questions, contact: Janet Steffens at jsteffens@purdue.edu



Register at: https://cvent.me/IBDvK2

Cost: \$30.00 Class Size limited to: 8 participants Registration & Payment due by: July 18<sup>h</sup>

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 pressure canning through education and a hands-on workshop. Participants will prepare and process a recipe and get a jar of produce to take home.



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