Food Preservation Workshop

Thursday, September 23rd
Time: 9a.m. - 4p.m.
(approximately - may run longer than this)
First Christian Church
321 North Mill Street
Beloit, Kansas

Class Cost: $30  (includes lunch)
No registration will be taken at the door!
Minimum of 10 participants to hold this class.

*Financial Scholarships available.*

Registration deadline is September 20th.

This workshop is an 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.
• Participants will receive a packet of publications and recipes to take home with them.

Workshop Details:

• 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, Rapid Response Center and Ashley Svaty, Nutrition, Food Safety, and Health Agent.

Make all checks payable to Post Rock Extension District.

Register by September 20th. Call or Visit K-State Research and Extension, Post Rock District at:
(785) 524-4432
108 W Lincoln, P.O. Box 8
Lincoln, KS 67455
(785) 738-3597
115 S Hersey
Beloit, KS  67420
(785) 378-3174
307 N Commercial
Mankato, KS 66956
(785) 346-2521
113 N 1st Street
Osborne, KS 67473
(785) 282-6823
218 S Grant, P. O. Box 287
Smith Center, KS 66967

or scan the QR code below: