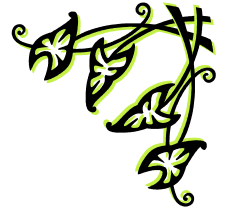




Preserving the Bounty



*Fall classes on safe home food preservation brought to you by
Cornell Cooperative Extension of Albany County*



September 14:

Introduction to Boiling Water Bath Canning

An introduction to safe techniques for canning fruits, tomatoes, pickles, jams and jelly. Participants will make applesauce and another delicious treat, and take a jar home.

September 21:

Introduction to Pressure Canning

An introduction to safe canning of vegetables, soups, stews, meat and fish. Create a soup to can, and learn how to can versatile stew beef.

Classes will be held from 6:30– 8:30pm at our Voorheesville office at 24 Martin Road (next to Voorheesville High School)

Class fee: \$10 per class or both classes for \$15

All materials will be provided

Pre-registration is required several days before each class.

Call Janet at 765-3500 to pre-register or for more information.

(Check our website for more class offerings)



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Please contact the Cornell Cooperative Extension of Albany County office if you have special needs or are unable to pay.

