

Topics covered include:

- ➔ Proper sealing of jars and lids
- ➔ Correct processing time
- ➔ Importance of yearly testing of pressure canner lids
- ➔ Unsafe canning methods
- ➔ Proper storage and labeling
- ➔ Necessary equipment
- ➔ Pickling methods
- ➔ Foods preserved in boiling water bath
- ➔ Blanching before freezing
- ➔ The consequences of unsafe preservation methods such as Clostridium Botulinum.

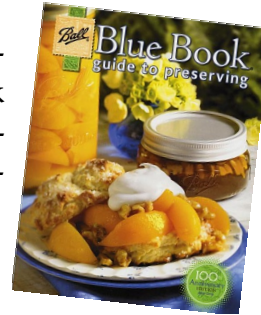
Join us in a step-by-step, hands-on kitchen lab on how to process locally-grown green beans in a pressure canner.



PRE-REGISTRATION REQUIRED!!

FEE: \$10 per person
AT-THE-DOOR: \$15

(includes most recent edition of the Ball Blue Book and handouts with up-to-date food preservation information)



REGISTRATION DEADLINE:

No later than 5:00 p.m.
June 18, 2012

Make check(s) payable and mail with completed registration form to:

Virginia Cooperative Extension—
Bedford
122 East Main Street, Suite 102
Bedford, Virginia 24523

(There will be a \$50 service fee for all returned checks. Refunds will take 30 to 60 days.)



2012 Home Food Preservation

NAME: _____

STREET/P.O. BOX: _____

CITY: _____

STATE _____

ZIP _____

DAYTIME PHONE:

()

AREA CODE _____



OFFICE USE ONLY

Payment		Amount	Check #	Receipt #	Date

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Virginia Cooperative Extension

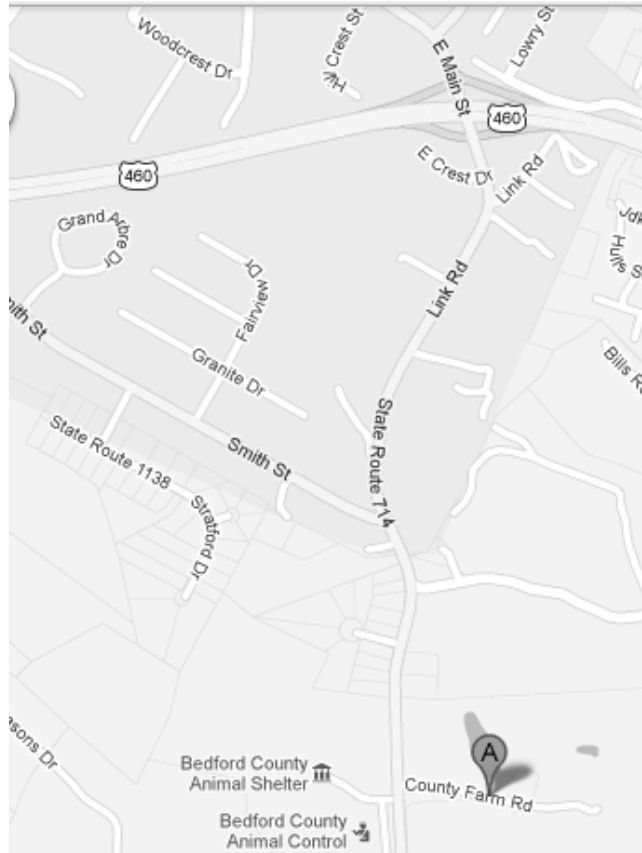


www.ext.vt.edu

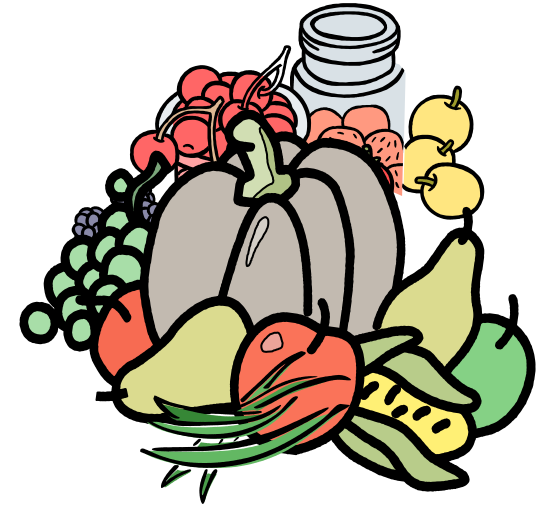
FOR MORE INFORMATION CONTACT

Susan P. Prillaman
Family & Consumer Sciences Agent
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122 East Main St., Suite 102
Bedford, VA 24523
(540)586-7675
sprillam@vt.edu
<http://offices.ext.vt.edu/bedford/>

If you are a person with a disability and desire any assistive devices, services or other accommodations to participate in this activity, please contact Susan Prillaman at (540)586-7675 (TDD: (800) 828-1120) during the business hours of 8:30 a.m. and 5:00 p.m. to discuss accommodations 5 days prior to the event.



STEPS TO SAFE, EASY HOME FOOD PRESERVATION



June 20, 2012

10:00 a.m. – 2:00 p.m.

Bedford County Parks & Rec

1257 County Farm Road

(Formerly Bedford County Nursing Home)