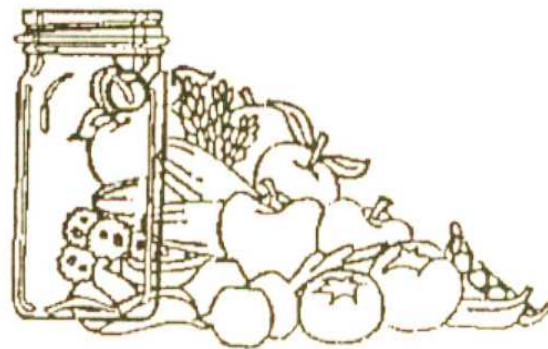


## What is a Master Food Preserver?

WSU Master Food Preservers are volunteers who have been trained by WSU faculty in the latest science based food safety and preservation techniques. Their mission is to educate the public regarding proper food safety and preservation by:

- Answering consumer phone calls.
- Providing information to the public at local Farmer's Markets, fairs, or supermarkets.
- Conducting presentations and workshops on food preservation and safety as part of a team or on their own.
- Preparing educational displays, writing articles for newsletters, newspapers, etc.



Return this portion of flyer  
with registration  
information  
on the reverse to:

WSU Benton County Extension  
5600-E W. Canal Dr  
Kennewick, WA 99336



If you would like to learn more about  
the Master Food Preserver Program or  
if you have any questions about food  
preservation or safety contact:

Lizann Powers-Hammond

WSU Benton County Extension  
5600-E West Canal Drive  
Kennewick, WA 99336

(509) 735-3551

Or toll free:

(866) 986-4865

## Food Preservation Workshops 2009



Presented by:

Washington State University  
Benton County Extension  
Master Food Preservers



## Food Preservation

### Workshop Topics:

Freezing & Drying

Pickled Asparagus

Preparing Jams & Jellies

Pressure Canning

Canning Fruit

Canning Tomatoes

Canning Salsa

Workshops will include live demonstrations of the preservation processes described, as well as safe tested recipes for you to take home. The cost is \$10 per workshop. The number of participants is limited so there will be lots of time for questions. Workshops are held at:  
St. Paul's Church  
1609 W. 10<sup>th</sup> Ave  
Kennewick, WA 99336

### Freezing & Drying

Saturday, March 21<sup>st</sup> 2 - 4 p.m.

Learn the best way to prepare and package different foods for the freezer and how long you can expect them to last. You will also learn how easy it is to dry your own vegetables, fruits, herbs and spices.

### Pickled Asparagus

Saturday, May 2<sup>nd</sup> 9 a.m. - 12 p.m.

Learn how to *safely* preserve pickled asparagus and how you can apply your knowledge to safely preserve a wide variety of other pickled products.

### Pressure Canning

Thurs., May 14<sup>th</sup> 9 a.m. - 12 p.m.

Are you afraid of the Pressure Canner? Here is a workshop for you! Calm your fears and learn how to use a pressure canner safely for canning vegetables, soups, meats and all low acid foods.

### Jams & Jellies

Saturday, May 16<sup>th</sup> 9 a.m. - 12 p.m.

Learn how to make your family's favorite jam or jelly. You won't believe how easy it is.

### Canning & Freezing Fruit

Saturday, July 11<sup>th</sup> 9 a.m. - 12 p.m.

Learn to use the water bath method to can apricots or freeze them to make jam later.

### Canning Fruit

Saturday, July 25<sup>th</sup> 9 a.m. - 12 p.m.

This time it's peaches! Here is another opportunity to learn how to preserve fruit using the water bath method.

### Canning Tomatoes

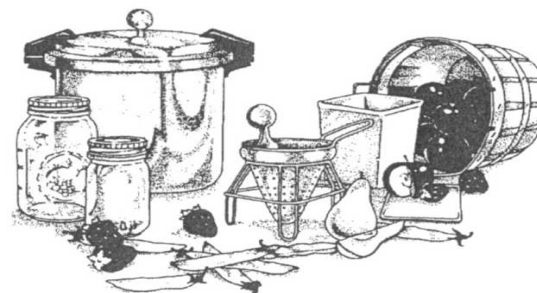
Saturday, August 8<sup>th</sup> 9 a.m. - 12 p.m.

Tomatoes are a borderline acid-low acid food. In this workshop you will learn how to *safely* can tomatoes with a water bath canner and when a pressure canner is needed.

### Salsa

Saturday, August 15<sup>th</sup> 9 a.m. - 12 p.m.

Not all salsa is safe to can at home. Learn how you can safely preserve home made salsa to enjoy all year round.



To register please fill out and detach this portion of the flyer and mail along with your payment of \$10 per workshop to:

WSU Benton County Extension  
5600-E W. Canal Dr  
Kennewick, WA 99336

Name: \_\_\_\_\_

Phone: \_\_\_\_\_

Email address: \_\_\_\_\_

### Make Checks Payable to: WSU

#### Freezing & Drying

\_\_\_\_\_ March 21<sup>st</sup> Saturday 2 - 4 p.m.

#### Pickled Asparagus

\_\_\_\_\_ May 2<sup>nd</sup> Saturday 9 a.m. - 12 p.m.

#### Pressure Canning (Veggies & More)

\_\_\_\_\_ May 14<sup>th</sup> Thursday 9 a.m. - 12 p.m.

#### Jams & Jellies

\_\_\_\_\_ May 16<sup>th</sup> Saturday 9 a.m. - 12 p.m.

#### Canning & Freezing Fruit (Apricots)

\_\_\_\_\_ July 11<sup>th</sup> Saturday 9 a.m. - 12 p.m.

#### Canning Fruit (Peaches)

\_\_\_\_\_ July 25<sup>th</sup> Saturday 9 a.m. - 12 p.m.

#### Canning Tomatoes

\_\_\_\_\_ Aug. 8<sup>th</sup> Saturday 9 a.m. - 12 p.m.

#### Salsa

\_\_\_\_\_ Aug. 15<sup>th</sup> Saturday 9 a.m. - 12 p.m.

