

# WATER BATH CANNING

Friday, June 2<sup>nd</sup>

**9:30 AM – 12 Noon**

**Registration: 9:15 – 9:30 a.m.**

**Cost - \$10/person**

This is a basic canning class on preserving foods using the water bath canning method. Participants will learn:

- how food preservation methods work
- safe and unsafe canning methods
- selecting the right canning equipment
- the canning acid foods process (jams, jellies, fruit spreads, & pickled products)



**Each participant will take home a jellied product.**

RSVP by calling 784-6105 or email [bay@ifas.ufl.edu](mailto:bay@ifas.ufl.edu) to get your name on the list. Your registration fee must be received by **May 26<sup>th</sup>**. Class size limited to 15.

## **Other food preservation classes....**

June 30, 2017 - **Pressure Canning Class**. 10:00 a.m. - 12:00 noon. **Cost - FREE**. Registration is from 9:45 -10:00 a.m. To register, call 784-6105 or email [bay@ifas.ufl.edu](mailto:bay@ifas.ufl.edu) no later than June 23, 2017.

August 19, 2017 – **Drying and Freezing Class**. 10:00 a.m. – 12 noon. **Cost - FREE**. Registration begins at 9:45 a.m. To register, call 784-6105 or email [bay@ifas.ufl.edu](mailto:bay@ifas.ufl.edu) no later than August 11, 2017.

**All classes will be held at the UF/IFAS Extension Office, 2728 E. 14<sup>th</sup> Street, Panama City.**

Presented by:

UF IFAS Extension Bay County  
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