



# N.C. EXTENSION'S 2019 HOME CANNING WORKSHOPS

***Want to learn how to home can or brush up on your canning skills?***

Come learn how to safely preserve foods with a variety of workshops that cover water-bath canning and pressure canning.

***No cost to participants. Pre-registration required by contacting instructor within 5 business days prior to workshop.***

### **HOME CANNING BASICS**

*Tues., May 7th | 6:00 - 7:30pm*

Includes discussion of commonly used canning equipment and processes for home-canning jams, jellies, pickles, fruits, and vegetables. *(Lecture only)*

### **HANDS-ON CANNING: PICKLING**

*Tues., June 11th | 6:00 - 8:00pm*

Participants will be guided through the steps of water-bath canning while making quick process pickles, such as dilly green beans.

### **HANDS-ON CANNING: JAMS**

*Tues., May 21st | 6:00 - 8:00pm*

Participants will be guided through the steps of water-bath canning while making fresh berry jam, such as strawberry or blackberry.

### **HANDS-ON CANNING: PRESSURE CANNING**

*Tues., July 9th | 6:00 - 8:30pm*

Participants will be guided through the steps of pressure canning by processing fresh vegetables, such as green beans or tomatoes.

### **INSTRUCTOR:**

Linda J. Minges, MPH, RD, LDN  
NC Cooperative Extension  
704.922.2127 or [linda\\_minges@ncsu.edu](mailto:linda_minges@ncsu.edu)

Workshops held at the Lucile Tatum Center, 959 Osceola St., Gastonia, NC

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For accommodations for persons with disabilities, contact site location within 5 business days of event.

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