Online Home Food Preservation Classes

Register at: https://events.anr.msu.edu/Preservation/

Classes held weekly in June and July.

Join us online via Zoom using your laptop, tablet, smartphone or any device.

Learn the best practices for preparing safe home preserved foods.

Are you thinking about preserving food at home this summer? Please join MSU Extension to learn safe home food preserving methods and valuable resources to ensure the safety of your home preserved food. No matter what your home food preservation experience is, beginner or seasoned, these classes will allow you to learn the most current recommendations for safe home preserving and ask questions. Join us for all sessions or choose the topics that interest you.

Classes offered at 1-2:30 p.m. and 6-7:30 p.m. each day:

- **June 4**—Introduction to Home Food Preservation
- **June 11**—Blanching and Freezing
- **June 18**—Jam and Jelly
- **June 25**—Water Bath and Steam Canning
- **July 9**—Pressure Canning
- **July 16**—Pickling
- **July 23**—Dehydrating
- **July 30**—Preserving Meat

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