Preserving Your Harvest

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

To listen by phone:
Call in advance to register: 877-643-9882

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

Learn the best practices for preparing safe home preserved foods.

Make the most of your summer produce. Join us online to learn new ways to use the rest of your garden and farm market produce! Let us help you fill your pantry and freezer by preserving food safely. You can join us for each session or choose just the topics that interest you.

Classes offered at 1-2:30 p.m. & 6-7:30 p.m. EDT each week:

**August 13** - Safe Home Food Preservation - Traditions and Trends
**August 20** - Preserving what’s left in your Garden
**August 27** - Peaches - Can or Freeze?
**September 3** - Too Many Tomatoes
**September 10** - Salsa 101
**September 17** - Know your Canners
**September 24** - Basics of Sauerkraut
**October 8** - Preparing Soups for Winter
**October 15** - Making Applesauce
**October 22** - Preserving Food for Gifts
**October 29** - Preserving Venison

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