

Many new research-based recommendations for canning safer and better quality food at home are available today. It is critical that home canners, beginners and experienced, are aware of and follow the latest USDA guidelines. The advantages of home canning are lost when inappropriate and unsafe procedures are used. Armed with sound information and safe equipment, the harvest of the season is yours to enjoy long into the winter season.

If you're the type of person that likes to develop new recipes this is NOT the time to do it! Canning is not the place for experiments. Always use a tested recipe and we have plenty of them to share. Another thing to remember is that dial gauges on pressure canners should be tested yearly for accuracy.



*Join us for one
or all four of the
Food
Preservation
Programs!*

Preserving the Harvest



A Monthly "How To" Home Canning Series
June - September 2015

Home Canning & Food Safety Series

It's home canning time again! For those planning to preserve food at home this summer season, it's also time to check out your equipment. Canning can be a safe and economical way to "put food by" as well as a source of enjoyment and pride for many.

But, there are some basic rules of thumb worth remembering that will help ensure a safe, quality preserved product. When canning low acid vegetables, meat or a combination of vegetables (like spaghetti sauce), a pressure canner is the only way to preserve these foods safely. High-acid foods such as fruits, pickles, salsa, jams and jellies can be safely processed using a boiling water bath canner. It is also recommended that the acidity level of low-acid foods such as tomatoes be raised by adding an acid to the product. This can be accomplished by adding lemon juice or citric acid to the jars.

Learn about how to safely home preserve food using a boiling water bath and a pressure canner. This class is geared to teach those who are new to home canning the basics and provide a refresher to experienced home canners. Participants may also have their pressure canners tested for safety and dial gauge pressure canners tested for accuracy before the programs for a small fee.

Program Series Details

Date/ Topic:

Monday, June 1 – Canning Basics

Monday, July 6– Jams & Jellies

Monday, August 3– Drying & Dehydrating

Monday, September 14– Canning Meat & Soup

Programs are 6:30-8:00 p.m Free and open to the public**

**Location: Holmes County Office Building (Old Rodhe's),
Upstairs meeting room, 75 E Clinton St., Millersburg, OH 44654**

** This room is only accessible by stairs.

UDSA Complete Guide to Home Canning manual will be available for purchase from OSU Extension- \$20 each.



Registration Form

Classes held at the Holmes County Office Building (Old Rodhe's) in the upstairs meeting room and begin at 6:30 p.m.

Canner testing is available for \$5. Call to schedule.

Name _____

Address _____

Phone _____

Email _____

I plan on attending:

June 1 Canning Basics _____

July 6 Jams & Jellies _____

August 3 Drying and Dehydrating _____

September 14 Canning Meat & Soup _____

Drop off or mail registration to:

OSU Extension- Holmes County, 75 E Clinton St, Suite 109,
Millersburg, OH 44654

Or call 330-674-3015

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Taught by Kate Shumaker, OSU Extension Holmes Co.
Family & Consumer Sciences Educator**