

FOOD PRESERVATION

Canning season is upon us! It's time to start thinking about what you are going to do with that garden harvest. One of the best ways to preserve your fruits and vegetables this summer is to can them so you can enjoy them well into the fall and winter months!

Natalie Taul, Extension Agent for Family and Consumer Sciences will be hosting several opportunities for you to learn about canning throughout the month of June. Check out the schedule and join in if you're able! Detailed class descriptions can be found online at www.grayson.ca.uky.edu



INTRO TO HOME CANNING

Thursday, May 30 | 5:30PM | Zoom

Tuesday, June 4 | 2:00PM | Zoom

WATER BATH CANNING | JAM

Monday, June 10 | 5:00PM | Grayson Co Ext Office

Tuesday, June 11 | 10:00AM | Grayson Co Ext Office

PRESSURE CANNING | MEAT

Tuesday, June 18 | 5:00PM | Grayson Co Ext Office

Friday, June 21 | 10:00AM | Grayson Co Ext Office



REGISTRATION

*required for all classes

- Call (270) 259-3492
- Email grayson.ext@uky.edu
- Scan the QR Code



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