



Food Preservation

All classes are taught by Natalie Taul, Family and Consumer Sciences Agent

Intro to Home Canning

Zoom | Tuesday, June 13 | 1 PM CT

This class will discuss the most up-to-date, research-based recommendations for home canning. Topics will include jars and equipment, filling, processing (both water bath and pressure canning processes), frequently asked questions, and troubleshooting advice for the newest of canners. This class is perfect for the beginner canner with zero experience or the experienced canner that wants a refresher and everyone in between!

Registration is required for all classes. Limited space is available for the water bath and pressure canning classes. To register, call the Grayson County Extension Office at (270) 259-3492 or use the QR code. Register for one or multiple classes at once.

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