



Food Preservation

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

Grayson County Extension Office

Water Bath Canning: Tomato Juice

Tuesday, June 20 | 5 PM CT

Thursday, June 22 | 10 AM CT

There are many ways to use tomatoes in food preservation, and tomato juice is at the top of everyone's list! Did you know there are a couple of different ways to preserve tomato juice for use well into winter? Want to learn how?

Join us for hands on experience canning tomato juice using the water bath canning method!

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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