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Calling All 4-H Youth and Adults Interested in Food Preservation

Coming up on Wednesday, June 28th, we will be hosting a Ahands-on@ food preservation workshop. This is an opportunity for youth and adults to learn hands as well as practice safely preserving foods using the boiling water bath, pressure canner methods, as well as drying. Each participant will take home at least 3 jars of canned produce and a dried herb mix. Karen Blakeslee, Rapid Response Center will be helping conduct this workshop.
Participants will receive a packet of information, publications and will have access to a number of resources during this workshop. This workshop is open to anyone, but we do ask that any youth under the age of 13, have an adult to assist them during this program. This would be a perfect opportunity for 4-H members to prepare some canned/dried foods for the fair!

We will also be doing dial gauge pressure canner testing that day. Only the gauge, not the whole lid is needed. Pre-registration is required and no registrations will be taken at the door.

For more details contact the Meadowlark Extension Office-Oskaloosa at 785.863.2212. This is being sponsored by K-State Research and Extension Shawnee County and Meadowlark District.