

FOR IMMEDIATE RELEASE

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MSU Extension offers Preserving Your Harvest Online classes

As gardens are growing, thoughts turn to the ripening overflow of shiny, red tomatoes, bright green peppers and other delicious home-grown goodies along with farmers markets filled with fresh produce. Why not save some of this bounty to enjoy all through the year? Food preservation is a science, and we must properly preserve food or dangerous bacteria can cause foodborne illness.

Join us online to learn safe home preserving techniques and valuable resources to ensure the safety of your home preserved food. Preserving your Harvest classes will be held every Thursday from August 13 through October 29 at 1:00 p.m. and 6:00 p.m. EDT. No matter what your home food preservation experience is whether beginner or seasoned, these FREE classes will allow you to learn the most current recommendations for safe home preserving and to ask any questions you may have. Join us for all sessions or choose the topics that interest you.

August 13 – Safe Home Food Preservation – Traditions and Trends

August 20 – Preserving what's left in your Garden

August 27 – Peaches – Can or Freeze?

September 3 – Too Many Tomatoes

September 10 – Salsa 101

September 17 – Know your Canners

September 24 – Basics of Sauerkraut

October 8 – Preparing Soups for Winter

October 15 – Making Applesauce

October 22 – Preserving Food for Gifts

October 29 – Preserving Venison

To register please visit: <https://events.anr.msu.edu/PreserveHarvest/>. To listen by phone, please call to register, 877.643.9882.

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