



Preserving MI Harvest Online Food Preservation Classes

Register at:

[https://](https://events.anr.msu.edu/PreserveSummer21/)

[events.anr.msu.edu/
PreserveSummer21/](https://events.anr.msu.edu/PreserveSummer21/)

Classes held each
week on Thursdays

Join us Online via
Zoom using your
laptop, tablet or
smartphone



Learn How to Preserve Food at Home

Are you thinking about preserving food at home this summer? Please join MSU Extension to learn best practices for safe home food preservation and receive valuable resources to ensure the safety of your home preserved foods.

Classes offered at **1 p.m.** and **6 p.m.** each day:

July 8 - Preserving Berries

July 15 - Preservation Methods-Safe or Unsafe?

July 22 - Pickling-Not Just For Cucumbers

July 29 - Water Bath & Atmospheric Steam Canning

August 5 - Shopping & Storing MI Fresh Produce from the
Farmers Market & U-Pick

August 12 - Peaches-Can or Freeze?

August 19 - Picked a Peck of Peppers-Now What?

August 26 - Filling your Freezer

September 9 - Too Many Tomatoes

September 16 - Salsa 101

September 23 - Drying Produce and Fruit Leathers



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