

Colorado State University Extension in Larimer County brings the resources of the university to you. We call upon the latest research to help residents of Larimer County learn more about gardening and commercial horticulture, healthy eating, personal finances, community resources, agricultural technology, food safety, family relationships and managing small acreages and natural resources. Our 4-H youth development program reaches more than 2,500 children in Larimer County providing opportunities to develop practical skills that can be used the rest of their lives.

For more information:

Larimer County Extension

(970) 498-6000

www.larimer.org/ext

CSU Extension programs are available to all without discrimination.



Larimer County Extension
1525 Blue Spruce Drive
Fort Collins, CO 80524

*Learn the art and science
of food preservation—*



2009

Food Preservation Workshops

*Presented by:
Colorado State University
Extension
Larimer County Office*

Canning Basics for Safe Preserving

Learn all about the "how and why" of preserving food at home. The workshop focuses on canning safety, types of equipment and proper canning methods. This workshop is for beginners or those needing refresher. *Choose one date below.*

Wednesday, April 15

Monday, June 8

Wednesday, July 15

Monday, August 24

6:00 – 8:00 p.m.

Workshop Fee: \$10



Canning Jams, Jellies, Marmalades

And More Love the flavors of summer fruits? Learn how you can enjoy the delightful, fresh-picked taste all year long by making jams, jellies, preserves, marmalades, conserves and butters. The workshop will cover the basics of water bath canning to ensure safe preservation. *Choose one date below.*

Monday, April 20

Wednesday, August 26

6:00 – 8:00 p.m.

Workshop Fee: \$10

Overcoming the Fear of Pressure Canning

Learn how a pressure canner works as we walk through each step involved in safely canning vegetables, meats and seafood. Bring your canner lid for testing of the dial gauge. *Choose one date below.*

Wednesday, April 29

Monday, June 15

Monday, August 31

6:00 – 8:30 p.m.

Workshop Fee: \$10



Pickling Made Easy

If you love yummy pickles and summer relish, come learn how to make your own. This is a hands-on workshop for making pickles, relishes and chutneys. The workshop will cover the basics of water bath canning to ensure safe preservation of pickled foods.

Monday, July 27

6:00 – 8:00 p.m.

Workshop Fee: \$10

The Art and Science of Drying Foods

Drying is one of the oldest forms of food preservation. Learn basic methods of drying fruits, vegetables, herbs, leathers and jerkies. Ideas for using dehydrated foods will be included. *Choose one date below.*

Wednesday, May 20

Tuesday, July 7

Wednesday, September 9

6:00 – 8:00 p.m.

Workshop Fee: \$10



Viva Salsa!

Salsa is one of the most popular condiments in America! Learn how to prepare and water bath can salsa using a recipe that has been tested and is safe for home canning.

Wednesday, September 2

6:00 – 9:00 p.m.

Workshop Fee: \$12

All workshops held at:
Larimer County Extension Office
1525 Blue Spruce Drive
Fort Collins, CO 80524

Canning Pie Fillings

Pie fillings are an excellent way to preserve an abundance of fruit. Learn current research-based recommendations for water bath processing pie fillings.

Wednesday, October 7

6:00 – 8:00 p.m.

Workshop Fee: \$10

Mastering High Altitude Food Preparation

Preparing food at high altitude requires some special considerations. Have your questions answered and baking, cooking and candy making dilemmas solved.

Wednesday, October 21

6:00 – 8:00 p.m.

Workshop Fee: \$5



High Altitude Candy Making

Making candy at high altitude can be a challenge. This workshop will cover CSU Extension tested modifications that can be made to ensure your holiday candy turns out to be delectable.

Wednesday, November 18

6:00 – 8:00 p.m.

Workshop Fee: \$10

To Register Contact:
Larimer County Extension
(970) 498-6000
Workshop fee payable at
time of workshop.
PRE-REGISTRATION REQUIRED