



Preserving Your Harvest

Register at:
[https://
events.anr.msu.edu/
PreserveHarvest/](https://events.anr.msu.edu/PreserveHarvest/)

To listen by phone:
Call in advance to
register: 877-643-9882

Join us online via
Zoom using your
laptop, tablet,
smartphone or any
device.

Learn the best
practices for
preparing safe home
preserved foods.



Make the most of your summer produce. Join us online to learn new ways to use the rest of your garden and farm market produce! Let us help you fill your pantry and freezer by preserving food safely. You can join us for each session or choose just the topics that interest you.

Classes offered at 1-2:30 p.m. & 6-7:30 p.m. EDT each week:

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



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