



# Grow it, Prepare it

Planting and Preserving your Backyard Bounty

## 2018 Events:

Gardening 101

Growing berries in the home garden

Container gardening

Food preservation 101

Jams and jellies

Pressure canning

Salsa

Allen County Courthouse –  
Meeting room  
1 N. Washington, Iola

**Register by calling  
620-365-2242**



**K-STATE**  
Research and Extension

Southwind District

Kansas State University is committed to making its services, activities and programs accessible to all participants. If you have special requirements due to a physical, vision, or hearing disability, contact Krista Harding, 620-365-2242.

**Kansas State University Agricultural Experiment Station and Cooperative Extension Service**  
K-State Research and Extension is an equal opportunity provider and employer.

# Dates

All events begin at 6 p.m.

## Gardening 101 – April 3 Register by April 1

Want to plant a garden? Do you know where to start? K-State Research and Extension agents and Extension Master Gardeners will discuss the basics of gardening such as soil preparation, garden layout, planting dates, and harvest techniques. By the end of the night, you will know how to set up your garden, what to do before planting, and how to care for your garden throughout the summer. The Kansas Garden Guide publication (\$6) will be available for purchase at this class.

## Introduction to growing berries in the home garden – April 10 Register by April 9

Small fruits offer the biggest potential in reducing household food costs. These perennial plantings not only offer several seasons of production, they contribute more value to the home gardener because small fruits are among the most expensive items in the produce section. In this session, we will discuss basic growth and care of strawberries and blackberries.

## Container gardening – April 24 Register by April 23

Regardless of where you live or how much space you have, you can garden! Container gardening might be the solution for you. Learn about the advantages and disadvantages of container gardening, which plant varieties are specifically designed for containers, and how to best arrange your container garden. Southwind District Extension Master Gardeners will demonstrate how to arrange both vegetables and flowers into containers for maximum results.

## Food preservation 101\* - May 9 Register by May 7

Home food preservation is a great way to preserve the season's bounty. Whether it's produce you have grown, or items purchased at a grocery store or farmer's market, canning, freezing and drying to make it possible to enjoy them year-round. To make sure your produce is safe and shelf stable, it is important to use correct, tested methods for preserving food at home. Essential for both new and seasoned canners!

*\*Completion of Food Preservation 101 is required prior to registering for Jams & Jellies, Pressure Canning, and Salsa.*

## Jams and Jellies – May 16

Learn how to turn your fresh fruit or fruit juice into jams and jellies that you can enjoy all year long or use as gifts. Through this hands-on class participants, you will learn how to safely make two types of sweet spreads. Participants will take home a how-to guide and their own canned items.\*

*\*Completion of Food Preservation 101 is required prior to registering for Jams & Jellies, Pressure Canning, and Salsa.*

## Pressure canning – May 23

Canning food at home is a great way to preserve fresh food for later use. Most importantly, food must be canned properly and safely to prevent foodborne illness. A pressure canner is needed to safely can low-acid food-like vegetables, vegetable mixers, red meat, wild game meats, poultry, and seafood and fish. This class will teach the techniques and best practices for preserving food using a pressure canner. During the hands-on, participants will can vegetables and will take home a how-to guide and their canned goods.\*

*\*Completion of Food Preservation 101 is required prior to registering for Jams & Jellies, Pressure Canning, and Salsa.*

## Salsa – May 30

Salsa is America's favorite condiment. Many consumers enjoy creating their own masterpiece salsas, incorporating their favorite ingredients. While these mixtures are safe to eat fresh, they may not be safe to preserve for future enjoyment. In this hands-on class, participants will learn the basics of choosing the right salsa recipes for canning and water-bath canning techniques. Each participant will receive instructional materials and a jar of salsa they made and canned.

*\*Completion of Food Preservation 101 is required prior to registering for Jams & Jellies, Pressure Canning, and Salsa.*



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