

News release for immediate release

Barbara Stockebrand
Southwind Extension District –Yates Center
Family and Consumer Sciences

It may need to dry a little, but it won't be long before avid gardeners are scurrying around in their gardens looking ahead to spring and summer produce. Home food preservation can make that backyard bounty last beyond the regular growing season.

Join the Southwind Extension District Master Food Volunteers Susan Stich, Carol Crawford, and Terri Williams as they present a hands-on workshop on safely using both the pressure canning and water bath canning preservation methods. Their workshop on "Introduction to Food Preservation" will take place 8:30 to noon on Saturday, April 17th at the New Community Building on the Fairgrounds in Erie, Kansas.

To make sure produce is safe and shelf stable, it is important to use correct and tested methods for preserving foods at home. Most importantly, food must be canned properly and safely to prevent foodborne illness. Learn the differences between these two canning methods and why each has its place in the home preservation process.

To help cover supplies expenses, there is a registration fee of \$5.00 that may be paid at the door. Call ahead to register, at 620-244-3826, the Erie Southwind District Office, as class size is limited to allow for social distancing. All participants will be required to wear masks.

For more information, call 620-431-6986.

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