## FOOD PRESERVATION

Do you want to enjoy fresh, delicious, preserved food at home? In this workshop, participants will learn safe preservation recommendations for drying, water bath and pressure canning foods.

JUNE 17 - Jams and Jellies

JUNE 24 - Pressure Canning and Dehydration

9:00 a.m. - Noon

Fab Food Lab - ICC West Campus 2615 W Main St., Independence, KS

\$20 per session or \$30 for both sessions
Pre-registration and payment is required prior to class
4-H youth 14 and older are also welcome



Please register by June 14 by calling K-State Research and Extension Wildcat District Independence Office at 620-331-2690



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 Frances Graves at 620-724-8233. Kansas State University Agricultural Experiment Station and Cooperative Extension Service K-State Research and Extension is an equal opportunity provider and employer.