A program for new and experienced adults to learn safety techniques and learn to use water bath or pressure canning processes for high and low acid foods.

Offered at Multiple Locations

**JUNE 28**  
Oswego Community Center  
1:00 - 4:00 pm. Registration due June 23rd.  
♀ 203 North Street, Oswego

**JULY 27**  
Girard Extension Office  
5:30 - 8:30 pm. Registration due July 21st.  
♀ 120 East Buffalo Street, Girard

**AUGUST 22**  
Independence Community College Fab Food Lab  
5:30 - 8:30 pm. Registration due August 18th.  
♀ 2615 West Main Street, Independence

**AUGUST 24**  
First National Bank in Fredonia 4-H Learning Center  
5:30 - 8:30 pm. Registration due August 18th.  
♀ 10392 Jade Rd, Old Iron Club, Fredonia

Program costs have been reduced to $15 per participant due to grant funds. Class sizes are limited. For more information or questions contact Holly Miner:

📞 (620) 331-2690  
✉️ haminer@ksu.edu

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.