

Local Foods Preservation Classes

If you've ever wanted to learn the basics of hot water bath canning, pressure canning, freezing and dehydrating - your opportunity is here! The Extension Office will offer classes that teach the basics and participants will preserve various local foods to take home. The sessions are \$10 per person/per class and will be held from 6 - 8 pm at the Tyrrell Extension Center on Tuesday nights in July (1, 8, 15, 22 and 29). This is not a series – sign up for the classes you are most interested in. Space is limited to 10 per class, so sign up today by calling 796-1581 or email dee_furlough@ncsu.edu.

July 1	Peach Butter and Blueberry Freezer Jam
July 8	Green Beans and Dried Blueberries
July 15	Zesty Salsa and Corn
July 22	Canned Tomatoes and Fruit Leather
July 29	Fig Jam and Peach Pie Filling

