Come Grow With Us!

Planting & Preserving Your Backyard Bounty

A series of 7 VIRTUAL lessons to give you the confidence needed to grow and preserve your own food!

Register by calling 913-294-4306 or 913-795-2829 or by visiting www.maraisdescygnescampus.k-state.edu

Presented by: K-STATE Research and Extension Marais des Cygnes District
Water Bath Canning - June 8 - 7 to 8 pm

Water Bath Canning is recommended to preserve high-acid foods such as fruits, tomatoes, salsa and pickles. In this class you will learn how to safely preserve your food using a water bath canner. Topics covered include recommended equipment and supplies, basic procedures, best practices, how to store your canned goods and “dos and don’ts”.

Pressure Canning - June 22 - 7 to 8 pm

A pressure canner is needed to safely preserve low-acid foods like vegetables, vegetable mixtures, red meats and wild game meats, poultry, and seafood and fish. In this class you will learn the techniques and best practices for preserving food using a pressure canner including recommended equipment and supplies, basic procedures, best practices, different methods for preparing your food, pressure canning safety, the importance of maintaining your canner and common “dos and don’ts”.

All classes are VIRTUAL and will take place via ZOOM. Registration deadline is 24 hours prior to the class. Once you have registered for the class you will receive an email with the ZOOM link for the class. If you do not receive the link, please call 913-294-4306.