

Hands on Water Bath Canning Workshop

Have you taken the “Preserve the Taste of Summer” course through WSU and are you ready for the next step? Do you love having control of what goes into the food your family eats? Would you like to preserve your own foods using the most current USDA guidelines for safety? All high acid foods such as fruits and pickles can be water bath canned for storage and safety.

Join us at our hands-on workshop for water bath canning. Come and learn some canning basics as we prepare Salsa, and you will go home with jars to share!

Class size is limited and pre registration is *required*.

April 24, 6:00 pm until approx. 8:00 pm

Borst Kitchen #2, Centralia, WA

Event fee is \$25.00

(All Product Included, please bring preparation supplies: Apron, dish towels and small box to transport hot product home)



WSU 4-H Foods Resource Leaders

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