



Michigan State University (MSU) Extension programs focus on delivering high-quality and affordable programs that promote healthy lifestyles.

Through community-based approaches, **MSU Extension** delivers high-quality and affordable education to serve the needs of children, youth, families and communities in urban, rural and suburban areas. **MSU Extension** programming promotes healthy lifestyles and educates Michigan residents, allowing each individual to acquire the skills to take control of his or her health. **MSU Extension** programs focus on disease prevention and management, social-emotional wellbeing, nutrition and physical activity and food safety.



Food Preservation

Michigan State University Extension offers **food preservation** workshops that teach up to date **food preservation** skills and techniques. **Food preservation** workshops are available on freezing, boiling water bath canning, pressure canning and dehydrating. Using the latest research based information and methods, participants learn how to safely preserve their food.

Food Preservation classes

Location: 205 Fitness Studio

205 W. Houghton St. West Branch, MI 48661

(across from G's Pizzeria downtown West Branch)

Canning Peaches in the morning using the hot water bath method and

Spaghetti Sauce in the afternoon using the pressure canning method.

You may bring a brown bag lunch if desired.

Wednesday, August 27, 2014

9:30 a.m.—2:30 p.m. Cost: \$10 at the door

"I now know more than just the basics about canning and preserving food, as well as many of the things you are not supposed to do."

- Food Preservation participant

www.msue.msu.edu

1-888-MSUE4MI

See "Safe Food & Water" under the Food & Health category