What do you do with all the delicious fruits and vegetables you grow?

Learn how to preserve fresh fruits and vegetables so you can enjoy the freshness of summer all year long. The purpose of food preservation (canning, freezing, or drying) is to stop or slow down spoilage. In this presentation, we will discuss how to safely preserve fresh produce and make one of Sheri’s own recipes, Dutch Apple Jam. There will be class participation and each participant will take home a jar of jam for your own enjoyment.

Instructor - Sheri Fistal, Master Food Preserver and Master Gardener

If you are a person with a disability and need an accommodation to participate in these programs, please contact Becky Gray at rebecca.gray@maine.edu or call 207.781-6099 or 1.800.287.1471 (in Maine) to discuss your needs. Receiving requests for accommodations at least 10 days before the program provides a reasonable amount of time to meet the request, however all requests will be considered.

For more information or to request a reasonable accommodation, contact Kookie McNemey, kathleen.mcneney@maine.edu, 207.781.6099

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