

2024 Ross Co. Food Preservation Series



“Food Preservation Basics: What You Need to Know to Pressure Can, Hot Water Bath, and Freeze Foods Safely”

Date: Tuesday, June 11, 2024

Time: 6:00 pm – 7:30 pm

Description: Learn more about the basics of food preservation. Includes hands-on strawberry freezer jam activity.

Fee: \$10

Registration: go.osu.edu/rossfoodpres



“Home Food Preservation: Making Jams and Jellies”

Date: Tuesday, July 16, 2024

Time: 6:00 pm – 7:30 pm

Description: This class will cover tips to make cooked and freezer jams and jellies. Includes hands-on preparation of cooked apple jelly.

Fee: \$10

Registration: go.osu.edu/rossfoodpres

“Will test pressure canners for safety during each class.”



LOCATION

OSUE Ross County
Ross Co. Service Center
Room D
475 Western Avenue
Chillicothe, OH 45601

CONTACT

Lisa Barlage
Extension FCS Educator
OSUE Ross County
740-702-3200
barlage.7@osu.edu



THE OHIO STATE UNIVERSITY
EXTENSION

CFAES provides research and related educational programs to clientele on a nondiscriminatory basis. For more information, visit cfaesdiversity.osu.edu.

For an accessible format of this publication, visit cfaes.osu.edu/accessibility.