

Workshop

Food Preservation 101

Thursday
November 14, 2024
10am - 12pm

Presented by Jessica L. Jones
Family & Consumer Sciences Agent



Greensville Emporia Cooperative Extension
105 Oak St, Emporia, VA
Conference Room

Are you ready to learn more about food preservation?

This beginner-friendly training will cover essential canning techniques, product acidity, and safety measures to prevent foodborne illness. You will receive up-to-date, research-based recommendations for proper canning equipment, methods, and temperatures. Discover how the canning process stops the growth of harmful microorganisms and prevents food spoilage, allowing you to enjoy your preserved foods year-round. Whether you are new to food preservation or need a refresher, this session is perfect for you.

Registration closes November 4, 2024.

If you are a person with a disability and desire any assistive devices, services or other accommodations to participate in this activity, please contact the Greensville-Emporia Office at 434-348-4223 during the business hours of 8:00 a.m. to 5:00 p.m. Monday through Friday to discuss accommodations at least 5 days prior to the event. *TDD number is (800) 828-1120.

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COST: FREE

To Register
Please use this link
<https://tinyurl.com/gepreservation>
or contact
Sammi Kent at
sammi@vt.edu or at
434-348-4223

