

Pressure Canner Dial Testing

Pressure canner dial gauges should be checked for accuracy on a yearly basis. Testing only takes a few minutes. A Home Economist will conduct testing at the Penn State Extension Office on Wednesdays from 10:00 a.m.—2:00 p.m. (call ahead) or by appointment on other days. Only the lid is needed for testing. Pressure canners with weighted gauges do not need to be tested. There is no charge for this service. If a group of 10 or more want dial gauges tested in another location in the county, we can bring the tester to you.

Let's Preserve Newsletter

A newsletter just for the home food preserver will be available this summer and early fall. Call 717-394-6851 for information about how to receive this publication by e-mail or by surface mail.

Food Preservation Questions?

A Home Economist will be available to answer your questions on Wednesdays from 10:00 a.m. to 2:00 p.m. Phone 717-394-6851 or email mjz12@psu.edu

Let's Preserve Fact Sheets

Penn State Extension has a series of 20 revised free facts sheets on canning and freezing specific fruits, vegetables, poultry and meats. Contact the Extension office for copies or go to <http://extension.psu.edu/food/safety/food-preservation/safe-methods/lets-preserve>

Fees for regular classes are \$15.00 each. Partial scholarships are available if the participant meets qualifications. Contact the Extension office for details.

Instructor: Martha Zepp, Food Preservation Consultant

All food preservation classes will be held at the Farm and Home Center, 1383 Arcadia Road, Lancaster. (Directions: Turn off Manheim Pike [Route 72] onto Service Road between the two Jones Honda buildings and proceed straight ahead to the Farm and Home Center.)

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Visit Penn State Extension on the web: extension.psu.edu

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Penn State encourages persons with disabilities to participate in its programs and activities. If you anticipate needing any type of accommodation or have questions about the physical access provided, please contact the Penn State Extension office in Lancaster at 717-394-6851 in advance of your participation or visit.

This publication is available in alternative media on request.

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PennState Extension

2016 Food Preservation Classes



National Center for Home Food Preservation

extension.psu.edu

**Farm and Home Center
1383 Arcadia Road
Lancaster, PA 17601**

2016 Food Preservation Classes

✓ Freezing Vegetables and Fruits: Quality for Keeps

This class offers tips for improving the quality of the fresh foods that you preserve in your home freezer. Methods of preventing toughness, spoilage, freezer burn, and evaporation will be addressed. Learn how to blanch vegetables, to choose packaging materials, to individually quick freeze (tray freezing), to use a freezer thermometer, to vacuum seal, and much, much more. Learn options for freezing sweetened, artificially sweetened, and unsweetened fruits to produce a quality product that can be used by itself or used in desserts. Freezing fruit is an easy alternative to home canning and you don't have to heat the kitchen.

Cost: \$15.00

Date: Saturday, June 4, 2016

Time: 10:00 AM to noon

✓ Learning about Atmospheric Steam Canning *New*

Recent research indicates that it is safe to process most high acid foods in an atmospheric steam canner using USDA processing times. Come and see how to use an atmospheric steam canner, learn the basics of canning fruits, pickles and relishes, jams and jellies, and some tomato products. This is another alternative to processing foods in a boiling water bath. Presented as a canning demonstration and lecture.

Cost: \$15.00

Date: Thursday, June 9, 2016

Time: 6:00—8:00 PM

✓ Overcoming the Fear of Pressure Canning

Learn the basics of using a pressure canner using current USDA canning guidelines to can low acid foods. Learn how a pressure canner works, the foods that need to be pressure canned, canning safety, and what to look for when buying a pressure canner. Class presented as a canning demonstration and lecture. Optional: Bring the dial gauge from your pressure canner to be tested for accuracy.

Cost: \$15.00

Date: Thursday, July 7, 2016

Time: 6:00-8:00 PM

✓ Canning Tomatoes and Fruits

Tomatoes and fruits can be safely processed in a boiling water bath. Learn the basic principles of canning—why we recommend what we do. Understand the latest canning recommendations including acidifying tomatoes and the use of salt. Discover how to can fruit with or without sugar. This class will cover the basics of canning tomatoes, tomato sauces and tomato juice. These basics also apply to other high acid foods, such as pickles and fruits. Class presented as a demonstration and lecture. Optional: Bring your lunch and stay to watch how-to canning videos.

Cost: \$15.00

Date: Saturday, August 6, 2016

Time: 10:00 AM to noon

2016 Food Preservation Classes — Lancaster County

To register for classes:

To Register online: <http://extension.psu.edu/home-food-preservation>, scroll down to the Food Preservation Class you have selected to take. Payment can be made using any major credit card (*Mastercard, Visa, Discover or American Express*)

By phone: 717-394-6851

By mail: Select the class(es) you wish to attend, include your check made payable to: “PSCE Program Fund” and mail to:

Penn State Extension
1383 Arcadia Rd., Room 140,
Lancaster, PA 17601-3184

