

2018 PREVENTING WASTED FOOD SERIES

The OSU Master Food Preserver Program presents a four-part demonstration workshop series on preventing wasted food, in collaboration with the Corvallis Sustainability Coalition's "No Food Left Behind" project.



JUNE 25: INTRO TO PRESERVING FRUITS

This is where we start. Review basic resources, techniques and equipment for boiling water canning, the method used to preserve fruits, pie fillings, jams, jellies and juices.



JULY 9: PRESSURE CANNING & DEHYDRATING

An overview of the simple, safe method of preserving meats and vegetables with a pressure canner. There's really nothing to be scared of! Also an introduction to drying foods, a method of preservation gaining popularity.



JULY 23: PRESERVING TOMATOES & SALSAS

Review current, safe methods for tomato preservation including "The Laws of Salsa," and green tomato options.



AUGUST 27: PICKLING POINTERS

Pickles are popular again. Learn about selecting ingredients and simple methods for fermented and quick pickles you can prepare to perk up your meals.



CBCPL Main
Meeting Room

MONDAYS: 6/25, 7/9, 7/23, 8/27
6:00—7:30 PM