

# Food Preservation Workshops

## Canning Basics

May 13, 6:00 – 7:30 pm  
County Services Building, Room 145  
724 S. 7<sup>th</sup> Street, Coshocton

## Jams & Jellies

June 10, 6:00 – 8:00 pm  
Coshocton Public Library  
655 Main Street, Coshocton

## Quick Pickles

July 15, 6:00 – 8:00 pm  
Walhonding Valley Fire District  
100 Bridge Street, Warsaw

## Fermentation– Sauerkraut & More

August 12, 6:00 – 8:00 pm  
Coshocton Christian Tabernacle  
23891 Airport Rd, Coshocton

## Canning Meat

September 16, 6:00 – 7:30 pm  
County Services Building, Room 145  
724 S. 7<sup>th</sup> Street, Coshocton

Instructors: Kate Shumaker and Emily Marrison,  
Family and Consumer Sciences Educators



### Food Preservation Workshops focus on

- basic food safety principles
- how to correctly use water bath canners and pressure canners
- methods of food preservation in addition to canning

Programs are **free** and open to the public. Please RSVP prior to workshop by calling OSU Extension at 740-622-2265.

### Pressure Canner Gauge Testing

Pressure canner gauges should be tested for accuracy each year. Canners can be tested for \$5 on May 13 or June 10 prior to class from 5:00 - 6:00 pm.



**THE OHIO STATE UNIVERSITY**

COLLEGE OF FOOD, AGRICULTURAL,  
AND ENVIRONMENTAL SCIENCES

**COSHOCTON COUNTY  
FAMILY AND CONSUMER SCIENCES**