Classes will be offered in May and October 2015. The classes will be held at the Suwannee County Extension Office. The fee is $20 per class and will take you through the correct safety procedures in canning to actually making the product. Some classes will also include information on Growing and nutrition.

Classes are limited to 15 participants. Register

Come and learn the basics of pressure canning and boiling water bath canning. Pick the product and date that is good for you and let Food Preservation experts at the UF/IFAS Suwannee County Extension Service in Live Oak teach you how. In the hands-on class, you will learn to make salsa/canned tomatoes, pickles, green beans, and jam/jelly. You will even be able to take some home! All materials will be provided.

For safety participants will need to wear rubber-soled, closed-toe shoes (such as sneakers). You will also need to bring your lunch and an apron to protect your clothing.

For more information call Katherine or Karen at 386-362-2771

October 16-Product TBD
October 17-Product TBD
October 19-Product TBD

$20/per class

Visit our website: http://suwannee.ifas.ufl.edu