CANNING FRUITS, TOMATOES
Tuesday, March 6, 6-9 p.m.
Cost: $25
This class will cover selecting fruit for canning, cold and hot pack options, acidifying tomatoes, and canning salsa and jellied products. Use of boiling water canner, jars and lids will be discussed. Lab: boiling water process.

CANNING MEAT AND VEGETABLES IN JARS
Tuesday, March 27, 6-9 p.m.
Cost: $25
Learn to use a pressure canner to process low-acid foods such as meat, poultry and vegetables in jars. Use of cold and hot pack methods and steps in using a pressure canner will be discussed. Lab: canning carrots or meat.

CANNING FISH IN JARS
Tuesday, March 13, 6-10 p.m.
Cost: $25
Learn about heat processing fish in jars, using a pressure canner, types of pressure canners, freezing fish and steps in smoking fish. Lab: canning fish in jars.

PRESERVE FISH IN CANS
Tuesday, May 1, 6-9 p.m.
Cost: $25
Learn to seal metal cans to process fish. This class will discuss using a sealer for metal cans and steps for using a pressure canner for metal cans for fish and smoked fish. Lab: using the can sealer and determining correct seal.

PICKLES AND SAUERKRAUT
Tuesday, March 20, 6-9 p.m.
Cost: $25
Pickling as a method of preservation, types of pickles, principles in making quick-pack pickles, vegetable fermentation and containers to use for fermentation will be discussed. Lab: sauerkraut and quick pack pickle.

All classes will be held in Kerttula Hall, Room 208
1509 S. Georgeson Drive, Palmer, (Matanuska Experiment Farm)
www.uaf.edu/ces/matsu

Classes taught by Julie Cascio, Health, Home and Family Development Agent