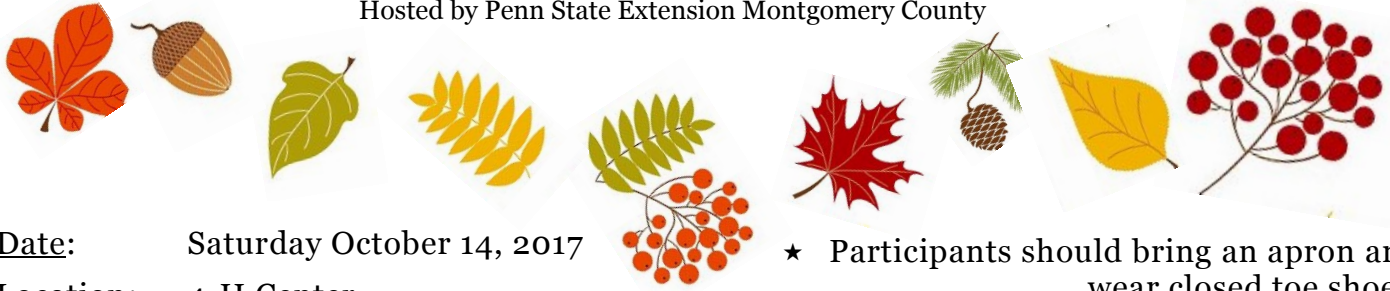


Preserving the Harvest:

Fermentation, Dehydration, Freezing, & Canning

Hosted by Penn State Extension Montgomery County



Date: Saturday October 14, 2017

Location: 4-H Center
Penn State Extension,
Montgomery County
1015 Bridge Road
Collegeville, PA

Time: 9:15am -12:30pm

Cost: \$25 DVCSNE members
\$35 non-DVCSNE member

- ★ Participants should bring an apron and wear closed toe shoes.
- ★ Books will be available for sale at the event.
- ★ Space is limited to 20 participants. First come first served.
- ★ 3 CEUs have been requested, pending approval
- ★ Light breakfast will be provided.

To Register: <http://www.dvcsne.org/upcoming-programs/>

DVCSNE & Penn State Extension, Montgomery County present

Here's what's cookin' — An Overview of Food Preservation Techniques —

- Amanda Feifer (Phickle.com): Overview of fermentation
- Beth Miller, Master Food Preserver, Penn State Extension, Montgomery County: Overview of dehydration and freezing
- Mandel Smith, MS, Extension Educator Penn State Extension, Montgomery County: Overview of canning
- Practice hot-water canning techniques and take home a jar of yummy product to use this winter.



- ★ If you are interested in carpooling from New Jersey or Philadelphia, contact Ann Rojas, annierojas@yahoo.com. Carpooling arrangements will be dependent on number of registrants from any one area. Every effort will be made to accommodate interested participants.

