Home Canning of Vegetables and Meats

Preserve vegetables, meats and seafood safely at home!

Whether you raise or catch your own or buy from someone else, you can preserve these foods at their peak of freshness to enjoy later.

Hillsborough County Extension will teach you:
- How to can vegetables
- How to can meats & seafood
- What equipment you need
- Types, pros & cons of canners
- How to use a pressure canner
- If and how a recipe may be changed safely
- Plus, what’s important for safety
We’ll can carrots & heat several canners for demonstrations.

Registration is $10 per household of up to 4 people. Bring your questions, get the answers. **FREE - Bring your canner or gauge for testing!**

You will get directions, recipes and resources to take home. The class will demonstrate equipment and procedures. New USDA Canning Guide for sale at discount price of $15.

**You’ll be ready to start canning!**

**REGISTRATION AND FULL LIST OF CLASSES AT:**
http://hillsborough.ifas.ufl.edu/nutrition/canning.shtml

Location:  5339 CR 579 in Seffner
For more info contact Mary Keith: mkeith@ufl.edu  813-744-5519, ext 54136

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