

For immediate release

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Food Preservation Classes

Learn to safely can or freeze fresh produce! Beginner and experienced home food preservers can benefit from this 2-hour overview of safe preserving methods. Choose from one of four classes to be repeated the morning and evening of July 16th at the University of Tennessee Extension office and July 25th at Crabtree Farms.

Participants can choose from the 10:00am-12:00pm class or the 6:00pm-8:00pm class on both days. The \$20 fee includes reference materials and food samples. The class covers the basics of safely preserving food including use of waterbath and pressure canners, making jams and jellies, blanching, pickling and more.

Mail check made to UT Extension for \$20 for the July 16th class to UT Extension, 6183 Adamson Circle, Chattanooga, TN, 37416. Registration deadline is July 12th. Indicate the class time you want to attend. Payment can be made at UT Extension Monday-Friday between 8:00-4:30 by July 12th. Call 855-6113 for more information.

Register for the July 25th class by sending a check made to Crabtree Farms to Crabtree Farms at 1000 E. 30th Street, 37407. You may also pay by credit card for the July 25th classes at Crabtreefarms.org or by phone at 423-493-9155 extension 10. Indicate class time preference. Registration deadline is July 22th.

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