

Food Preservation: Canning

*Wednesday, September 13th at 6:00 pm
Broadwater High School - Home Economics Room
Townsend MT*

Explore techniques for water bath and pressure canning through this FREE hands-on workshop. It will discuss parts of both a water-bath and pressure canner, steps to follow to ensure a safe and high quality product, and where to find research-based recipes. It will go through a canning recipe as a class to practice skills. This is a great workshop for anyone who wants to get into canning or seasoned veterans. It will be taught by Kim Lloyd, MSU Extension Agent from Lewis & Clark County. Bring your pressure canning lid for a FREE pressure test!



**RSVP to Old Baldy Education or the
Broadwater County Extension Office
by September 8th to 266-9242 or
broadwater@montana.edu.**

If you need any special accommodations or have questions about the physical access, please contact the MSU Extension Office in Broadwater County at 406-266-9242 in advance of your participation or visit.

Montana State University Extension is an ADA/EO/AA/Veteran's Preference Employer and Provider of educational outreach.