

# Canning and Food Preservation Classes

**Location:** MSU Campus—Food Lab in Herrick Hall Room 120

**Dates:** Water Bath Canning/Jams, Jellies & Preserves, Thurs. August 25  
Pressure Canning, Monday September 12  
Drying and Freezing Fruit and Vegetables, Monday September 26

**Time:** 6:00 pm to 8:30 pm

**Price:** Each class is \$10.00 per person and is limited to 20 total participants with a minimum of 10.



At each class participants will learn about:

- Safe canning techniques
- Basic steps
- Proper techniques for specific foods
- Necessary supplies
- Where to find recipes
- Best ways to preserve the harvest

Classes taught by:

Graduate level student Interns in the Montana Dietetic Internship program and

Anna Diffenderfer, MS, RDN, LN—Assistant Director of the Montana Dietetic Internship program

[www.montana.edu/hhd/nondegree/mdi/](http://www.montana.edu/hhd/nondegree/mdi/)



**Registration due to the MSU Extension—Gallatin County office for Water Bath Canning, by Monday August 22, Pressure Canning, by Friday September 9 and for Drying/Freezing by Friday September 23.**



To register or for more information please contact the MSU Extension—Gallatin County office by Calling 388-3213 or emailing [Emily.Lockard@montana.edu](mailto:Emily.Lockard@montana.edu)

To register bring or mail your name, phone number and email address to:  
Gallatin County MSU Extension

201 W. Madison Ave. Ste 300 Belgrade, MT 59714

**Space is limited.** Parking passing are not needed on campus after 6 p.m.

[www.gallatinextension.com](http://www.gallatinextension.com)

