

# Preserving the Harvest



*Preserving freshly harvested foods provides an opportunity to enjoy those tasty foods throughout the year. This food preservation update is planned to provide you with the latest research-based information to help you preserve foods that will be of the highest quality and safe to eat.*

*The update will provide an overview of each of the areas of food preservation: freezing, drying, water-bath canning (fruits, pickles, tomatoes, sweet spreads), and pressure canning (vegetables, tomatoes).*

**Date: May 17, Thursday (must pre-register by May 14)**

**Time: 6:30 p.m. – 7:30 p.m.**

**Location: Columbia/Boone County Department of Public Health & Human Services, Community Room, Columbia**

**For questions or more information about the program, contact the instructor:**

Vera Massey, @ 573-445-9792 or [masseyv@missouri.edu](mailto:masseyv@missouri.edu)



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## Preserving the Harvest Registration

Mail registration form to: University Extension Center, 1012 N Hwy UU, Columbia, MO 65202  
or e-mail to: [masseyv@missouri.edu](mailto:masseyv@missouri.edu)

Name: \_\_\_\_\_

Address: \_\_\_\_\_

Phone (day): \_\_\_\_\_

E-mail: \_\_\_\_\_