



Canning Workshops

Canning 101

2017

Canning Camp



Participants will learn canning techniques. Topics include pressure canning, boiling water bath canning, high acid foods, low acid foods, headspace and more. All Canning 101 sessions (2-hours) are the same; it is not necessary to attend multiple sessions.

In order to attend Canning Camp you **MUST** attend a Canning 101 session. Participants will use information from Canning 101 to conduct in-depth hands-on canning experiences. Canned products will be distributed among participants.

Day 1: Boiling Water Canning

Day 2: Pressure Canning

Canning 101
 July 25 (Tuesday), 6:00 pm
 August 7 (Monday), 6:00 pm

Canning Camp
 August 8 & 15
 2:00 to 6:00 pm

There is no cost to attend.

Registration is required.

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