

Friday, June 7 OR Saturday, June 8 9:00 a.m.—around 1:00 p.m. First United Methodist Church Shelbyville Cost: \$15.00 Must pre-register by calling Extension Office at 931-684-5971—limit of 12 participants

This class will cover the basics of canning and current recommendations for processing. We will discuss food safety and the science of canning as well as cover the step-by-step process for water bath canning and pressure canning with hands on experience with canning tomatoes, jam and green beans. For questions or more information, call the Extension Office at the number above.

*We will actually be canning so wear comfortable clothes and closed-toed shoes.*  Park in the small lot in back and use the back door as we will be in the kitchen downstairs.

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