

FOOD PRESERVATION SERIES

SERIES SUMMARY

The Food Preservation Series includes the classes below. Space is limited to eight. All four classes to be held on Sunday between 10:00 am and 1:00pm.

Fill out this registration form and mail it along with your non-refundable deposit of \$100 to reserve your space. The balance of \$200 is due on the first day of class.

June 21st – Jam and Making Pectin

Learn the basics of jam and jelly making. Class includes information on necessary canning equipment, instructions on making and using natural pectin, fruit selection, elements of the “set” (why your jam jams), and hands-on experience for making and canning small-batch jam. You will receive printed material and a jar or your own home-made jam to take home. This three hour session will give you confidence in making your own jam creation and give you access to additional phone consultation with your instructor should you need it.

July 19th – Canning Fruits and Tomatoes

If I can encourage you to do one thing during this canning and preserving season it would be canning applesauce and tomatoes. We will discuss the logic behind this in class but, more practically, students will learn the concrete, hands-on skills involved in the various techniques applicable to fruit and tomato canning.

August 16th – Quick Pickles and Fermentation

I have come to recognize the wonderful catch all of seasonal bits and pieces that can be captured in the world of pickling. Some techniques will fall into the category of “quick pickles” while others follow the age-old technique of fermentation. In this class we will learn both, will do both and students will go home with the knowledge base to stock their pantries with all the crunchy good things that will show up on the winter table. They don’t call it relish for nothing.

September 20th – Drying, Freezing and Root Cellaring

There are many techniques in food preservation that are used throughout the season. Think about it as your tool box. In this class we will learn the proper way to dry and freeze foods for maximum quality, what foods are suited to freezing and drying, how to cook and enjoy them once they are frozen or dried and which foods pack a punch for the year-round pantry. We will also cover the notion of “root cellaring” and how it functions in the often balmy (by comparison) Northwest. What foods are suited for storage and how long can they offer a quality food source for your table? Some focus will be given on buying large quantities direct from the farm when they are both in season and in good price.

SERIES COSTS: \$300

CLASS SIZE: Class size is limited to 8 students.

CLASS LOCATION: 4039 NE 14th Ave. – Portland, OR 97212

PRESERVE

REGISTRATION

Name _____

Mailing Address _____

Telephone _____

E-mail _____

(for Preserve communications only)

Food Preservation Series

June 21st

July 19th

August 16th

September 20th



A non-refundable fee of \$100 will reserve a place. Complete registration form, cut out and mail with a check made out to Preserve to the following address:

PRESERVE
4039 NE 14th Ave.
Portland, OR 97212

