

# Food Preservation Water Bath and Pressure Canning

Presented by Terri Chatfield

More people are canning food at home every year so let's do it safely. Things have changed in the world of Home Food Preservation. Now is the time to make sure you are using current safe canning practices. Ohio State University Extension Butler County is presenting current information and techniques to all experienced and new home canners. This class will review techniques for Water Bath and Pressure Canning at home.

Thursday, June 18<sup>th</sup> & Monday July 13<sup>th</sup> from 6:00-8:30

\$15.00

Ohio State University Extension Butler County Office

1802 Princeton Rd.

Hamilton, OH 45011

Reservations are Required!

513-887-3722



**THE OHIO STATE UNIVERSITY**

COLLEGE OF FOOD, AGRICULTURAL,  
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