

CLASS DESCRIPTIONS

Class 1

Why Preserve? We will cover general food safety, a brief history of food preservation, equipment and supplies needed along with the principals and techniques of freezing foods.

Class 2

Jamm'n. Make jams using a variety of techniques. Learn all about pectin, including making your own. Review berry varieties.

Class 3

Canning Fruits and Tomatoes. Whether for stone fruits or tomatoes, this hands-on demonstration of blanching, packing and processing foods in a boiling water canner will get you well on your way to taking on the season.

Class 4

Pickles, Kraut and Chutney. This class will review the process of fermentation as it relates to pickling. Learn techniques for making kraut and discuss the variety of chutneys and chow chows that fall into the "pickled foods" classification.

Class 5

Drying Foods and Winter Storage. Learn techniques for drying fruits, vegetables and herbs, including easy fruit leathers. Review winter storage techniques and recommended varieties of fruits and vegetable to get the best results.

Note: Preserve classes are taught on-site and in the 5-week series only. Class size is limited to 8 students.

Classes include demonstrations, hands-on skill building and research-based printed information.

NEW CLASS SCHEDULE FOR 2007

Classes will be offered every Saturday and one Wednesday evening from May to September. These classes are taught in a five-week series. Please review the schedule to find the series best suited to your schedule. Once enrolled please understand substitutions cannot be made. Class size is limited to eight and fills up quickly. Thanks and looking forward to seeing you for the 2007 preserving year.

Series A 10:00 – 12:30pm
5/5 6/2 7/7 8/4 9/1

Series B 1:30 – 4:00pm
5/5 6/2 7/7 8/4 9/1

Series C 10:00 – 12:30 pm
5/12 6/9 7/14 8/11 9/8

Series D 1:30 – 4:00pm
5/12 6/9 7/14 8/11 9/8

Series E 10:00 – 12:30 pm
5/19 6/16 7/21 9/18 9/15

Series F 1:30 – 4:00 pm
5/19 6/16 7/21 9/18 9/15

Series G 10:00 – 12:30 pm
5/26 6/23 7/28 8/25 9/22

Series H 1:30 – 4:00 pm
5/26 6/23 7/28 8/25 9/22

Evening Series 6:30 – 9:00 pm WED
5/16 6/20 7/18 8/15 9/19

FEES AND POLICIES

\$225.00 for the 5-class series. Fee includes all educational materials, produce and jars for the hands-on classes, recipes and follow-up consultation with instructors as needed. A non-refundable payment of \$50.00 will reserve a place. Since class space is limited, we would appreciate full payment two weeks prior to the first class to hold your reservation.

PRESERVE

REGISTRATION

Name _____

Mailing Address _____

Telephone _____

E-mail _____
(for Preserve communications only)

Check the Series you want by putting a 1 in front of your first choice and a 2 in front of your second choice:

- _____ **Series A**
- _____ **Series B**
- _____ **Series C**
- _____ **Series D**
- _____ **Series E**
- _____ **Series F**
- _____ **Series G**
- _____ **Series H**
- _____ **Evening Series**



Complete registration form, cut out and mail with a check made out to Preserve to the following address:

PRESERVE
3033 NE Alberta
Portland, OR 97211

