

Home Preserving Resource Roundup



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Are you interested in canning and preserving your own food? Check out these upcoming classes, or learn about the dos and don'ts of home preserving from this roundup of videos and blogs from USU Extension.

Canning Resources

Shelf-life of Home Preserved Foods

7 Foods You Shouldn't Can at Home

5 Tips for Failproof Home Preserving

Steam Canning Uncovered

Freezing Vegetables

Making Homemade Jams and Jellies

Plan Today to Preserve Tomorrow

5 Fruit Freezing Tips

How to Preserve Wild Game

Home Canning No-no's

4 Tips and Reminders for Harvest Preservation

How to Can Apricots

Where to Go for Safe Canning Recipes

Master Preserver Program

Do you enjoy the art and science of food preservation and canning? Become a Master Food Preserver. Register here for the

Salt Lake County Master Preserver Program, July 25, 26 and 27, 9 a.m. – 4 p.m. Contact your county USU Extension office to find out about the Master Preserver Program in your county.

Weber County Master Food Preserver Classes (can be taken individually or as a series)

Canning Pickles and Relish, July 11 – 11:30 – 2:30 p.m.

Canning Fruits, July 13 – 8 – 11 a.m.

Jams, Jellies and Spreads, July 13 – 11:30 a.m. – 2:30 p.m.

Freeze Drying and Dehydrating Veggies and Meats, July 18 – 8 – 11 a.m.

Dehydrating Fruit and Fruit Leathers, July 18 – 11:30 a.m. – 2:30 p.m.

Pressure Canning Low Acid Foods, July 20 – 8 – 11 a.m.

Freezing, July 20 – 11:30 a.m. – 2:30 p.m.

Canning Tomatoes and Tomato Mixtures, July 25 – 8 a.m. – 2:30 p.m.

Wrap Up and Final Exam, July 27 – 8 a.m. – 1 p.m.

All classes will be held at Roy High School, FACS kitchens, North West side of school. Find out more and register here.

Individual Canning Classes

Weber County

Canning Tomatoes and Tomato Mixtures (salsa included)

August 15 – 10 a.m. and 6 p.m.

Pressure Canning September 19 – 6 p.m.

All classes will be held at USU Extension Weber County office – 181 North Fairgrounds Dr., Ogden.

Davis County

Freezing/Dehydrating July 26 – 9 a.m.-noon

Jams/Jellies August 2 – 9 a.m.- noon

Fruit Canning August 9 – 3 – 6 p.m.

Tomato Canning August 16 – 9 a.m.-noon

All classes will be held at the USU Botanical Center, Utah House – 920 South 50 West, Kaysville

Utah County

Canning: Safe, Easy Basics June 20 – 7-9 p.m.

Canning: Tomatoes and Salsas June 27 – 7-9 p.m.

Canning: Pressure Method for Meats and Vegetables June 27 – 7-9 p.m.

No Can “Canning”–Freezing and Dehydrating June 29 – 7-9 p.m.

All classes will be held at Utah Valley University To register, call 801-863-8012 or visit uvu.edu/ce

Visit canning.usu.edu for more online canning resources from USU Extension. Find more classes near you at <http://extension.usu.edu/calendar>.