



## Home Food Preservation Workshops

Fairfax County | Summer/Fall 2019

Learn the basics of home food preservation with hands-on experiences and demonstrations. Science-based methods focus on food safety and quality. Workshops are for beginners and those looking to brush up on their skills.

### Boiling Water Canning Workshop with Drying Basics

Overview of canning basics and drying foods. Hands-on workshop for fruits, jams, jellies, and pickled products.

August 6, 5 to 8 p.m.  
August 7, noon to 3 p.m.

October 1, 5 to 8 p.m.  
October 2, noon to 3 p.m.

### Pressure Canning Workshop with Freezing Basics

Overview of canning basics and freezing food. Hands-on workshop for canning low-acid foods, such as vegetables, beans, and meats.

August 13, 5 to 8 p.m.

October 8, 5 to 8 p.m.

### Vegetable Fermentation Workshop

Overview of concepts and equipment for fermenting food (beer/wine not covered). Hands-on workshop for fermenting vegetables, such as sauerkraut and kimchi.

August 20, 5 to 8 p.m.  
August 21, noon to 3 p.m.

October 15, 5 to 8 p.m.  
October 16, noon to 3 p.m.

### Workshop location

Fairfax VCE Office  
Pennino Kitchen, 10th Floor  
12011 Gov't Ctr Pkwy  
Fairfax, VA 22035

### Register and pay

<http://register.ext.vt.edu>  
Under the "Programs"  
heading, select  
"Food & Health."



- \$30 per workshop. Registrant takes home a jar of preserves.
- Registration closes 48 hours prior to start time.
- No children, please.

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