



# Basic Food Preservation - Freezing and Canning

August 15 via **Zoom**  
From 6 to 7 p.m.

By attending this class you will learn some pressure canning techniques and freezing tips.

Either preserving what you raise or buying local foods for your family, learning to properly store these foods is important. In this class you will learn the basics of preserving food safely with freezing (providing freezer tips and guidelines), water bath canning and pressure canning.



**Eventbrite link:**

<https://tinyurl.com/2p9etffu>



The registration fee is \$15.00.

Participants must register online by **August 12th**. Participants will receive a detailed canning and freezing guideline booklet. After participants have registered through Eventbrite, they will receive an email confirmation containing information about joining the Zoom webinar (they must register through Zoom to attend the workshop). Class is limited to 50. There will be no refunds for the registration fee.

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