

# Home Food Preservation Conference

## Basics of Canning

Whether you are a seasoned canner or maybe would like to learn how to preserve your own fruits and vegetables, you should make plans to attend the upcoming Home Food Preservation Conference. County Extension Agents will provide the latest researched based methods, which help ensure the products you are canning are good quality foods and meet food safety guidelines

Canning Experts, Mary Sue Cole, FCS Agent, Hunt County and Shirley Norris, Master Food Preserver will be on hand to share their vast knowledge on the basics of canning. They will be discussing recommended equipment, pressure canning for low acid foods, and boiling water bath for fruits, pickles, jams, jellies, and preserves.

Denita Young, FCS Agent, Rains County will hold a session on dehydration. This will include dehydration techniques, recommended equipment, and even some great dehydrated fruits to sample.

Pressure gauge testing is always a question that comes up with our canners. Johanna Hicks, FCS Agent, Hopkins County will share valuable information on how to test your equipment to make sure it is operating correctly.

Another important aspect of home food preservation is freezing. It is a good way to preserve in season fruits and vegetables, not only to enjoy during those cold winter months, but it saves money too. Angie Monk, FCS Agent, Wood County will share with you the proper way to freeze your harvest to ensure it maintains its quality and flavor.

Many people like to enter their canned foods in local county fairs and festivals, but really don't know exactly what the judges are looking for in a winner. Well, we will also share all the tips and tricks for bringing home that coveted blue ribbon!

Lastly, there will be a question and answer session. This will be the perfect time to ask questions on any of your canning problems or ask for advice on how to make your canned foods even better.

The program will be held in Emory at the Texas AgriLife Extension Conference Center on Wednesday, May 15, 2013 at 9:30 a.m. The cost is \$10.00 payable at the door, but you **MUST** call 903-473-4580 and pre-register. With your paid registration you will receive a canning booklet and have your name included for door prize drawings.

Canning season is upon us, so bring a friend and enjoy us for a morning of educational fun!

For more information, please feel free to call the Extension Office at 903-473-4580 or visit us at [rains.agrilife.org](http://rains.agrilife.org). We are also on Facebook at [Facebook.com/pages/Rains-County-Family-Consumer-Sciences](https://www.facebook.com/pages/Rains-County-Family-Consumer-Sciences). Go and “Like” our page to keep up with the latest news, events, and programs offered by Family & Consumer Sciences in Rains County.