



Canning & Freezing Classes 2024

Learn safe, reliable food preservation methods. Great for beginners or a refresher course. Take home research-based resources, a jar of homemade goodness & try tasty samples. Location: University of Tennessee Extension- 6183 Adamson Circle, Chattanooga - 3rd floor
Class size is limited so register early. No refunds 7 days prior to class.

Home Canning- \$25

Learn equipment needed, where to find reliable recipes, when & how to use water bath & pressure canners, latest tested technology, time saving techniques, etc.

Wed. June 19 10:00-12:00
 Fri. June 21 1:00- 3:00
 Tues. June 25 5:30- 7:30
 Sat. June 29 10:00-12:00

Freezing Foods- \$20

Learn to freeze foods for best quality & to save money, freezer selection & equipment, recommended storage methods, prevent freezer burn, etc.

Tues. July 9 5:30-7:30
 Wed. July 10 1:00-3:00
 Sat. July 13 10:00-12:00

Register with credit card at <https://tiny.utk.edu/2024FoodPres> or scan QR code.

OR

Clip & mail form below with check made payable to University of Tennessee.

Mail to UT Extension, 6183 Adamson Circle, Chattanooga, TN 37416

OR drop off between 8:00-4:30 M-F



Questions? Call 423-209-8560 or visit www.Hamilton.Tennessee.edu



Name: _____

Phone: _____

Email: _____

Check class(es) attending:

Canning	Freezing
_____ June 19 10:00-12:00	_____ July 9 5:30-7:30
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Enclose a separate form or write information on separate paper for each person registering.