



Canning & Freezing Classes 2025

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

Register early- class size limited. No refunds 7 days prior to class. Call 423-209-8560 asap if you cannot attend.

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.

Tues. July 15 5:30-7:30

Thurs. July 17 10:00-12:00

Mon. July 21 1:00-3:00

Sat. July 26 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.

Sat. July 12 10:00-12:00

Wed. July 23 1:00-3:00

Thurs. July 24 5:30-7:30

Register with credit card at <https://tiny.utk.edu/2025FoodPres> 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



Check class(es) attending:

Name: _____

Phone: _____

Email: _____

Enclose a separate form or write information on separate paper for each person registering.

Canning

_____ July 15 5:30-7:30

_____ July 17 10:00-12:00

_____ July 21 1:00-3:00

_____ July 26 10:00-12:00

Freezing

_____ July 12 10:00-12:00

_____ July 23 1:00-3:00

_____ July 24 5:30-7:30

Real. Life. Solutions.