



Canning & Freezing Classes 2026

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 to ensure a spot! Space & class size is limited & fills fast. No children or extra guests. Call 423-209-8560 ASAP if you cannot attend. Wear hair pulled back and shoes with closed toes.

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. July 15 1:00-3:00
- Mon. July 20 5:30-7:30
- Thu. July 23 10:00-12:00
- Sat. July 25 10:00-12:00

Freezing Foods- \$20

Learn to freeze foods for best quality & to save money, freezer selection & equipment, recommended storage methods, easy healthy snacks & meal prep, etc.

- Tue. July 28 5:30-7:30
- Thu. July 30 10:00-12:00



Register with credit card at <https://tiny.utk.edu/FoodPres2026> 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

No refunds 7 days prior to class.

Questions? Call 423-209-8560 or visit <https://Hamilton.Tennessee.edu>



Check class(es) attending:

Name: _____

Phone: _____

Email: _____

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

Canning	Freezing
<input type="checkbox"/> July 15 1:00-3:00	<input type="checkbox"/> July 28 5:30-7:30
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Real. Life. Solutions.