

Mark your calendar for 2017 Preserve@Home online training

Do you want to learn how to safely can, dry or freeze your garden's bounty? Colorado State University Extension and University of Idaho Extension invite you to enroll in Preserve@Home, an online food preservation class to teach individuals how to safely preserve a variety of food products. Participants learn how to produce high-quality, preserved foods and the science behind food preservation and food safety.

***This online food preservation training is available to anyone in any county. It does not matter where you live as long as you have access to the internet you can take this food preservation training!

The registration deadline is Monday, **January 17, 2017**. The first lesson of the 6-week course opens online on **Thursday, January 19 at 1 pm MST**. Each lesson includes online text (that can be downloaded and printed), online bulletin board to facilitate participant discussion, and a real-time weekly chat to interact with classmates and instructors. The weekly online chat session for the first lesson will be on **Thursday, January 26** from 1:00 to 1:45 p.m. MST. Topics to be covered include: Foodborne Illness – causes and prevention, Spoilage and Canning Basics, Canning High Acid foods, Canning Specialty High Acid Foods – pickles, salsa, jams, jellies, etc., Canning Low Acid Foods, and Freezing and Drying. Supplemental materials will include materials on planting varieties for food preservation, cold storage and root cellaring.

The registration cost is \$70.00. Many of the supplemental materials are available free, online. *Class size is limited.* For more information, contact **Anne Zander** at azander@bouldercounty.org.