



June 26th

Jams & Jellies

June 28th

Tomatoes & Salsa

July 18th

Pressure Canning Vegetables

August 28th

Pressure Canning Green Chile

September 20th

Meats & Dehydrating

This class is designed for the novice preserver or someone looking for a refresher

**Taught by Desaree Jimenez,
Family & Consumer Sciences Agent and the
Los Alamos Master Food Preservers**

New Mexico State University is an equal opportunity/affirmative action employer and educator. NMSU, the U.S. Department of Agriculture and Los Alamos County cooperating.

Beginning Tuesday, June 26th

1-4 PM

United Church

2525 Canyon Road

Los Alamos, NM 87544

(505) 662-2656

**Learn how to preserve fruit by
freezing and making jam or jelly.**

**Hands-on activities include using
canning equipment and making
jam & jelly products.**

**Registration is \$15 payable by cash
or check at our office. Class size is
limited to 12 people.**

**Pre-registration and payment is due
by June 22nd in order to reserve
your space.**

**LOS ALAMOS COOPERATIVE EXTENSION
SERVICE**

475 20th Street

Suite A

<http://losalamosextnsion.nmsu.edu>



New Mexico State University is committed to providing reasonable accommodations for disabled persons in accordance with state & federal laws. Please contact our office before June 12, 2018.