Basics of Home Food Preservation
Learn the basics of water-bath canning, pressure canning, pickling and making jams and jellies. Participants will receive a booklet including techniques on canning, pickling, jams/jellies, freezing and drying.

Date: June 4, 2012
Time: 12:00 pm - 2:00 pm
Location: Online (login information for the webinar will be sent via email)
Cost: FREE
Click here to register.

Basics of Waterbath Canning
Learn the basics of waterbath canning and get started immediately canning the produce from your own garden! Participants will learn hands-on techniques for preserving high Acid foods, while canning homemade salsa. Each participant will leave with a small preserved item and a canning booklet including recipes and step-by-step instructions.

Date: June 7, 2012
Time: 10:00 am - 2:00 pm
Location: Piedmont Natural Gas Technology Kitchen, 4301 Yancey Road, Charlotte, NC 28217
Fee: $15
Click here to register or call 704.336.2082 and reference Class Code 35690.

No Pressure! Basics of Canning Low Acid Foods
Fear your pressure canner no more. Learn the basics of preserving low acid foods in a fun and interactive format. Participants will learn all the steps to pressure canning while preserving green beans in class. Each participant will leave with a canning booklet including recipes and step-by-step instructions.

Date: June 21, 2012
Time: 10:00 am - 2:00 pm
Location: Piedmont Natural Gas Technology Kitchen, 4301 Yancey Road, Charlotte, NC 28217
Fee: $15
Click here to register or call 704.336.2082 and reference Class Code 35692.

Basics of Pickling your Harvest
Nothing says summer like fresh homemade pickles! Learn the basics of pickling pickles and veggies in a fun and interactive format while preparing bread and butter pickles. Each participant will leave with a canning booklet including recipes and step-by-step instructions.

Date: June 14, 2012
Time: 10:00 am - 2:00 pm
Location: Piedmont Natural Gas Technology Kitchen, 4301 Yancey Road, Charlotte, NC 28217
Fee: $15
Click here to register or call 704.336.2082 and reference Class Code 35694.

Jam Party! Canning Jams, Jellies and Fruit Spreads, June 24, 2012
Come jam with us as we learn the basics to preserving jams, jellies and other fruit spreads in a fun and interactive format. Each participant will leave with a canning booklet including recipes and step-by-step instructions.

Canning and Preserving the Harvest, July 22, 2012
Learn all things canning and preserving through this basic hands-on canning class. Participants will learn the basics of preservation, difference between high and low acid foods as well as other preservation techniques. Each participant will leave with a canning booklet including recipes and step-by-step instructions.

Both classes: Time: 2:00 pm - 5:00 pm;
Location: Harvest Moon Grille at the Dunhill Hotel, 237 North Tryon Street, Charlotte, NC
Fee: $25
Click here to register.