



# PRESERVE IT FRESH, PRESERVE IT SAFE



**AUGUST 22, 2024 | 12-5PM**  
**TRINITY METHODIST CHURCH**  
**901 E. NEAL, SALINA**  
**FEE: \$30 (LUNCH INCLUDED)**  
**REGISTER ONLINE:**  
**[HTTPS://TINYURL.COM/2024FOODPRES](https://tinyurl.com/2024foodpres)**

**In this class, we will discuss the right vegetables for pickling, and walk through the pickling and canning process, step-by-step.**

**Come join us for this hands-on workshop to learn how to safely pickle vegetables and can them using the water bath canning technique.**



Central Kansas  
District

**INSTRUCTOR:**  
**KAREN BLAKESLEE, M.S.**

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