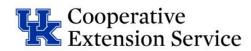
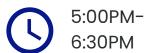


# KITCHEN CONFIDENCE: WATER BATH CANNING



Join us for a sweet and simple hands-on workshop. Learn how to safely preserve homemade jam using water bath canning, and take home a jar you made yourself.



# You Will Learn:

- How to Safely Preserve High-Acid Foods
- Step-by-Step Canning Process
- The Importance of Using Tested Recipes



August 20<sup>th</sup> 2025

## **REGISTRATION: FREE**



To Register: katie.fryman@uky.edu

606-845-4641

Or Scan the QR Code!

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