



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.



5:00PM-
6:30PM



August 20th
2025

You Will Learn:

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

REGISTRATION : FREE



To Register:
katie.fryman@uky.edu

606-845-4641

Or Scan the QR Code!

Cooperative Extension Service

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MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT

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accommodated
with prior notification.