

PRESS RELEASE: July 30, 2012 – Use by August 13 please

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Master Food Preservation Training Offered August 21-24

Those who would like to master the art and science of making jams, jellies, salsa and other processed foods, drying herbs, and canning, freezing and pickling may now register for the Master Food Preservation Training Course to be offered by the Cornell Cooperative Extension associations of Northern New York August 21-25 at the North Franklin Education Center BOCES at 23 Huskie Lane in Malone. Registration deadline for the four-day, 8:30am-3:30pm course is August 13.

This course is part of a statewide initiative by Cornell Cooperative Extension and the first step toward becoming a CCE Master Food Preserver. Master Food Preservers will work with Extension to offer workshops and help answer the public's questions about proper food preservation.

Karen Armstrong, course coordinator with Cornell Cooperation Extension Franklin County's Eat Smart NY program says, "This training is also a perfect first step for entrepreneurs and farmers who are seriously interested in developing value-added products."

Course participants will receive hands-on experience with boiling water and pressure canning, gelled products, pickling, freezing, and drying; and will discuss other methods of preservation and food safety.

Those who complete the course will receive certificates of participation. Those who wish to become Master Food Preservers must complete this course plus an internship with a Cornell Cooperative Extension educator.

This course is open to people from any county. The cost to participate is \$300.00. Class size is limited; preregistration is required. Contact Armstrong at CCE Franklin County at 518-483-7403 for details and registration.

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