

Topics

- Food Safety
- Food Borne Illness
- Nutrient Retention
- Economics of Home Food Preservation
- Water Bath Canning
- Pressure Canning
- Canning for Special Diets
- Pickles
- Drying
- Freezing
- Jams & Jellies
- Low/No Sugar Fruit Spreads
- Answering Consumer Questions



Applications are also available on the Benton Franklin County Extension website:
<http://benton-franklin.wsu.edu>

How Can I Find Out More?

For more information please call Lizann Powers-Hammond at the Benton County Extension office at (509) 735-3551 or toll free (866) 986-4865. You may also send a request via email to: powers@wsu.edu

2008 Training Dates:

Benton County classes will be held on Tuesdays beginning April 29th continuing through June 24th.

Spokane County classes will be held on Fridays beginning May 2nd continuing through June 27th.



MASTER FOOD PRESERVER PROGRAM

2008



Presented by:

Washington State University
Benton County Extension and
Spokane County Extension

Extension programs and employment are available to all without discrimination. Evidence of non-compliance may be reported through your local extension office.

Be a Master Food Preserver

The Benton and Spokane County offices of Washington State University Extension are offering a 30 hour of intensive training course on methods of canning, freezing, drying, jam, jellies, low sugar fruit spreads, pickling and food safety.

During the lectures, discussion and labs you will learn:

- Techniques for preserving food to retain the most nutritive value.
- The latest information on food safety and food preservation from USDA and Washington State University's Food Science and Human Nutrition Department.
- Signs, causes, and prevention of food spoilage.

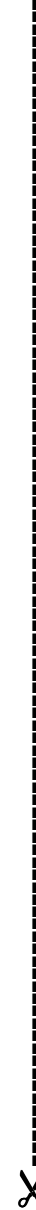
A Master Food Preserver Manual and various WSU publications on food safety and preservation are included in the course fee.

The cost of the course is \$45 with a commitment to repay 50 hours of volunteer service over a five-month period from June to October 2008.

Become a Washington State University Volunteer

After completing your training you will have an opportunity to choose your volunteer experiences. The 50 hours of volunteer service time can be fulfilled by:

- Answering consumer phone calls.
- Providing information at local Farmer's Markets, fairs, or supermarkets.
- Conducting presentations and workshops as part of a team or on your own.
- Preparing educational displays, writing articles for newsletters, newspapers, etc.
- Making samples for use in class presentations.



To request a MFP application be sent to you, please complete this form and mail to:
WSU Benton County Extension, 5600-E West Canal Drive, Kennewick, WA 99336
OR FAX (509) 736-2731 OR email the following information to powers@wsu.edu

Name	_____
Address	_____
City	_____
State	_____
Zip	_____
Phone	_____
Email	_____