

# Testing for Dial Canner Gauges

June 20 & 27 after 4:30 p.m.

OR drop off in June  
Monday-Friday 8:30-4:30  
at OSU Extension Hancock

Dial pressure canner gauges are rather sensitive measuring devices which should occasionally be checked for accuracy. (Much the same as a checkup for your car, or your health) Contact your county Extension office prior to the canning season or drop off the lid with dial gauge attached for testing.

\$5 fee



## Recommended Resources:



So Easy to Preserve,  
6<sup>th</sup> Edition available from  
National Center for  
Home Food Preservation  
via their website  
<http://nchfp.uga.edu>

So Easy to Preserve contains information on canning, freezing, drying, curing/smoking, pickles, fermentation, and making jam & jelly

[www.healthycanning.com](http://www.healthycanning.com)

All things 'canning'; videos, recipes, international scope

[www.go.osu.edu/foodpres](http://www.go.osu.edu/foodpres)

Videos, factsheets & Ohio classes



## THE OHIO STATE UNIVERSITY

COLLEGE OF FOOD, AGRICULTURAL,  
AND ENVIRONMENTAL SCIENCES

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# Hancock County Food Preservation 2018 Classes

OHIO STATE UNIVERSITY EXTENSION



## THE OHIO STATE UNIVERSITY

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AND ENVIRONMENTAL SCIENCES

# 2018 Classes

**June 20** 5:30 – 7:30 p.m.

Canning Basics:

Hot Water Bath & Pressure

**June 27** 5:30 – 6:30 p.m.

Freezing Fruits &  
Vegetables

At OSU Extension Hancock County  
7868 CR 140 Suite B, Findlay OH  
To register phone 419-422-3851 or  
Email: [meents.1@osu.edu](mailto:meents.1@osu.edu)

Research based  
information from  
The National Center  
for Home Food  
Preservation



Our goal is to provide resources so  
your experience is satisfying and  
leaves you with the assurance that  
the food you preserve at home is  
safe, and the highest quality possible.

## Canning Safely: Hot Water Bath & Pressure Canners

Whether you are new or experienced  
with home food preservation, Ohio  
State University Extension is  
committed to providing the most  
up-to-date instructions and recipes  
so you can be successful in  
preserving food at home.

- This 2-hour session focuses on safe  
canning practices



## Freezing Fruits & Vegetables

Freezing is a simple, easy and  
convenient way to preserve fruits  
and vegetables. The freezing  
process preserves nutrients and  
provides fresher flavor than  
canning or drying foods.

Proper handling is important  
before freezing and there are  
recommended limits to freezer  
storage.

Visit us on the web at  
[Hancock.osu.edu](http://Hancock.osu.edu)