



MSU Extension



2021 FREE Virtual Food Preservation Classes

Tuesdays @ 6:30-7:30 pm on ZOOM



Blanch & Freeze: The Easiest Way to Preserve

September 7

Michigan produce tastes great all year round! Learn how easy and affordable it is to freeze fruits and veggies.



Preserving What's Left in Your Garden

September 14

If you are running out of ideas for how to use everything in your garden, this class is for you! We'll discuss freezing, canning and pickling to ensure nothing is wasted and you'll have delicious food to enjoy later on.



Too Many Tomatoes!

September 21

Nothing tastes better than a home-canned tomato! This session covers the basics of safe water bath canning, steam canning, and freezing techniques.



Making Applesauce

September 28

A fun project to do on a fall day! It can be preserved or frozen making it easy to enjoy during the coming winter months.

Hosted by



Registration required beginning 1 month before each program date.

Call any BCLS branch library or use the Events Calendar at www.baycountylibrary.org