

Food Preservation Classes



Learn how to preserve fruits and vegetables so you can enjoy them all year long. Participants will be able to take home foods processed from each of the classes.

Location: Mohican Family Center

Time: 12:00pm

August 30th: Introduction to post harvest handling by blanching and freezing

September 8th: Homemade Pasta Sauce

September 13th: Dehydrating Fruits and Vegetables

September 20th: Freezing and Canning Pumpkins

Please RSVP to Kellie Zahn at kellie.zahn@mohican.com or 715-793-3031.

There will be a maximum of 10 participants per class to ensure a hands-on experience for everyone in the class.