THE UNIVERSITY OF ARIZONA
Cooperative Extension
Yavapai County

Learn. Preserve.

CANNING WORKSHOPS

One-Day Hands-On Workshops

LEARN THE BASICS OF WATER BATH AND PRESSURE CANNING!

★ TWO DATES TO CHOOSE FROM — SIGN UP FOR THE DAY THAT WORKS FOR YOU! ★

WEDNESDAY, SEPTEMBER 16, 2026

9:00 AM – 6:00 PM

Recipes You Will Make:

- **Beef Stew** (Pressure Canning)
- **Chicken** (Pressure Canning)
- **Apple Pie Filling** (Water Bath Canning)

THURSDAY, SEPTEMBER 17, 2026

9:00 AM – 6:00 PM

Recipes You Will Make:

- **Southwest Soup** (Pressure Canning)
- **Pinto Beans** (Pressure Canning)
- **Relish** (Water Bath Canning)

YOU TAKE IT HOME!

Take home everything you can during class – enjoy your homemade canned goods!

COST: $100 PER PERSON, PER DAY

Sign up for one day or both days!
Price includes all supplies
Space is limited to 12 participants per day.

LOCATION

NoCo Community Kitchen
216 N Cortez St.
Prescott, AZ 86301

WORKSHOP TOPICS

- Water Bath Canning
- Pressure Canning
- Food Safety Basics
- Hands-On Practice

YOU WILL LEARN:

- ✔ How to safely can foods using water bath and pressure canning methods
- ✔ Proper equipment use and jar preparation
- ✔ USDA-tested recipes and best practices
- ✔ Food safety essentials for home canning

REGISTER ONLINE!

Scan to Register!

OR VISIT:
https://tinyurl.com/2jx998z6

The University of Arizona is an equal opportunity, affirmative action institution.
The University does not discriminate on the basis of race, color, religion, sex, national origin, age, disability, veteran status, sexual orientation, gender identity, or genetic information in its programs and activities.