

Canning Under the Cottage Law

March 30 and November 2, 2017

9 a.m. -1 p.m.

Preserve jams and jellies for sale or sweeten your table!

Preserve foods at their peak of freshness to enjoy later or turn it into your business!

Find out about recent changes in law which allow direct to consumer sale of certain products prepared in a home kitchen.

This class will teach you:

- How to can jams & jellies
- How to use a boiling water bath canner
- What can/cannot be altered in a recipe
- What is allowed under the cottage food law
- Plus, what's important for safety



Where: UF/IFAS Extension Polk County
1702 S Hwy 17 S., Bartow, FL 33831

Cost: \$10

Register: on the calendar page of
<http://polksmallfarms.com>

Contact: Rita West at 863-519-1043
or ritawest@ufl.edu or Mary Beth Henry at
519-1049 or mbhenry@ufl.edu