

# Preserving the Harvest

## From Plant to Plate

The Preserving the Harvest series supports basic fruit and vegetable gardening techniques for the backyard, community, or container gardener.



The program follows the life of some easy, economical, edible plants through the growing season to harvest, preserving, and preparing simple, tasty, healthy recipes. Program is designed to inform and inspire individuals of all skill levels to grow, preserve and prepare wholesome local foods, as well as tempt the taste buds!



### For more information contact:

Margaret Jenkins, M.Ed.  
513-732-7070, ext. 103  
Jenkins.188@osu.edu

## 2018 Preserving the Harvest Series

<b>May 30</b>	4-H Hall Kitchen	10 am - 4 pm
<b>July 25</b>	4-H Hall Kitchen	1 - 2 pm
	<i>FREE event during county fair</i>	
<b>August 22</b>	4-H Hall Kitchen	10 am - 4 pm

## Preserving the Harvest Summer Workshops

- \$40 per workshop participant
- 4-H Hall Kitchen (Clermont Co Fairgrounds)  
1000 Locust St, Owensville, OH 45160
- Receive Extension fact sheets on gardening topics, *So Easy to Preserve* (\$18 value), pressure gage testing (\$5 value) and workshop supplies
- Experience hands-on water bath and pressure canning

**REGISTRATION INFORMATION** Payable by cash, check or money order. Make check payable to "OSU Extension Clermont." Please mail to P.O. Box 670, Owensville, OH 45160. Sorry, no refunds. One registration form per person.

Name: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Email address: \_\_\_\_\_ Best phone #: \_\_\_\_\_

How did you hear about the event? \_\_\_\_\_



**THE OHIO STATE UNIVERSITY**

COLLEGE OF FOOD, AGRICULTURAL,  
AND ENVIRONMENTAL SCIENCES

**Clermont County Extension | [clermont.osu.edu](http://clermont.osu.edu)**

CFAES provides research and related educational programs to clientele on a nondiscriminatory basis. For more information: [go.osu.edu/cfaesdiversity](http://go.osu.edu/cfaesdiversity).