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. Resources feature plants locally grown in Garnish, Salsa, and Kitchen Gardens.



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

2017 Preserving the Harvest Series

May 24 4-H Hall 6 Held at Clermont Co Fairgrounds. FREE.

6:00-8:00pm

June 15 4-H Hall Held at at Clermont Co Fairgrounds. FREE. 6:00-8:00pm

July 19Anderson Township6:30-8:30pmHeld at Beech Acres Park RecPlex.\$12/\$17 Fee.Register at http://andersonparks.com/event/preserving-the-harvest/

Preserving the Harvest Summer Workshop

- August 9, 2017
- 10:00am 3:00pm
- \$40 per 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

<u>REGISTRATION INFORMATION</u> 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?			
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COLLEGE OF FOOD, AGRICULTURAL, AND ENVIRONMENTAL SCIENCES

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