

*I am a Master Food Preserver, with research based, safe canning classes. Come join us to preserve your bounty before it's ready.....some practices taught by our grandparents are no longer considered safe. You will take product home with you. Reserve your space today!*

***Last Call! Water Bath Canning Fruits and Tomatoes***

*Thursday, July 16<sup>th</sup>, Santa Fe Fairgrounds Kitchen*

*3229 Rodeo Rd*

*9:00 am – 11:30am*

*Space is limited! You must call to reserve your spot. The cost of the class is \$8.00. Call 505-471-4711 to book a class. For more information, email me at [cydneym@nmsu.edu](mailto:cydneym@nmsu.edu)*

*Would you like to know what's in your food? Come join me in learning the safe, delicious way to preserve jams and jellies. Hands-on food and fun!*

***Canning Jams and Jellies***

*Friday, July 24<sup>th</sup>, Santa Fe County Fairgrounds Kitchen*

*3229 Rodeo Rd*

*9:00am – 11:30am*

*Space is limited! You must call to reserve your spot. The cost of the class is \$8.00. Call 505-471-4711 to book a class. For more information, email me at [cydneym@nmsu.edu](mailto:cydneym@nmsu.edu)*

*I am a Master Food Preserver and have learned that many people do not make jerky safely! Come learn the safe, researched way to make jerky. It is hands-on and delicious!*

***Jerky***

*Saturday, July 24<sup>th</sup>, Santa Fe County Fairgrounds Kitchen*

*3229 Rodeo Rd*

*9:00am – 11:00am*

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