

# So Easy to Preserve



# Jams & Jellies

Learn how to make your own jams and jellies with flavors that simply can't be bought. Fresh, canned or frozen fruit or fruit juice can be used to make jellied products. These tasty homemade preserves make wonderful gifts for friends and family.

This class will cover canning basics and how to make jams/jellies using the following methods: freezer, liquid pectin, powdered pectin, and low/no sugar pectin.

Tuesday, December 1

5:30 p.m. to 8:30 p.m.

Pottorf Hall, Cico Park

Fee: \$10.00 for materials and samples

Please send the following information to the Riley County Extension Office at 110 Courthouse Plaza, Rm B220 or call 785-537-6350  
Last day to register is Friday, November 20.

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

Phone: \_\_\_\_\_ Email: \_\_\_\_\_

Make checks payable to: Riley County Extension