

# Making and Marketing Jams & Jellies

January 21, 2009 — 1:00pm - 4:30pm

St. Cloud Civic Center

A workshop for those interested in selling safe home produced quality jams and jellies at farmers' markets or community events.

The workshop will address:

- Operational guidelines for the sale of jams and jellies in Minnesota
- Producing a quality product
- Home processing and equipment
- Labeling and documentation
- Cleanliness and sanitation
- Food safety from harvest to process

UNIVERSITY OF MINNESOTA

**EXTENSION**



**Instructors are University of Minnesota  
Extension Educators**

Food Science – Deb Botzek-Linn; Lou Ann Jopp

## Directions to Workshop

**St Cloud Civic Center**  
10 South 4th Ave, St Cloud

From Hwy 23 turn north on 4th Ave. The Civic Center will be on your right, next to the Kelly Inn. From East St Germain Street, turn south on 4th Ave. The Civic Center will be on your left.

## Contact Information

Marilyn Johnson  
763-434-0400  
mfvga@msn.com

## Making and Marketing Jams & Jellies Registration Form

January 21 — St Cloud

Registration fee per person: \$25

Pre-registration requested.

Name \_\_\_\_\_  
Address \_\_\_\_\_  
County \_\_\_\_\_  
Phone \_\_\_\_\_  
Email \_\_\_\_\_  
Other attendees \_\_\_\_\_  
\_\_\_\_\_

How many? \_\_\_\_\_ @ \$25 = \_\_\_\_\_  
Total # attending: \_\_\_\_\_  
Total amount enclosed: \_\_\_\_\_

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