

# Preserving Food Safely for Later Use

General session on Why? Can I? What is? How do you??? Whether you are new at preserving food or have been preserving for years, you will learn what's safe, what's not, the latest research and resources available.

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**Wednesday, August 19, 2009**  
**9:00 - 11:00 a.m.**

University of Minnesota, Rochester  
Heintz Center, Room HA112  
1926 Collegeview Drive SE  
Rochester MN 55904

\$10 per person

Instructor: Suzanne Driessen, University of Minnesota  
Food Safety Extension Educator

For more information contact Suzanne Driessen at  
320-203-6050 or [driessen@umn.edu](mailto:driessen@umn.edu)

The University of Minnesota is an equal opportunity employer and educator.  
To request disability accommodations, please contact 320-203-6050.

## *Preserving Food Safely for Later Use*

\*One form per person. Please print legibly.

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

Address: \_\_\_\_\_ City, State, Zip: \_\_\_\_\_

Email Address: \_\_\_\_\_ Telephone: \_\_\_\_\_

Return with \$10 payment (*payable to University of Minnesota Extension*) to:

University of Minnesota Extension  
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