



THE UNIVERSITY OF ARIZONA  
**Cooperative Extension**  
Yavapai County



# CANNING WORKSHOPS

*One-Day Hands-On Workshops*

**LEARN THE BASICS OF WATER BATH AND PRESSURE CANNING!**

★ TWO DATES TO CHOOSE FROM — SIGN UP FOR THE DAY THAT WORKS FOR YOU! ★

**WEDNESDAY, SEPTEMBER 16, 2026**

**9:00 AM – 6:00 PM**

*Recipes You Will Make:*



**Beef Stew**  
(Pressure Canning)



**Chicken**  
(Pressure Canning)



**Apple Pie Filling**  
(Water Bath Canning)

**THURSDAY, SEPTEMBER 17, 2026**

**9:00 AM – 6:00 PM**

*Recipes You Will Make:*



**Southwest Soup**  
(Pressure Canning)



**Pinto Beans**  
(Pressure Canning)



**Relish**  
(Water Bath Canning)



## YOU TAKE IT HOME!

Take home everything you can during class – enjoy your homemade canned goods!



**COST: \$100 PER PERSON, PER DAY**

Sign up for one day or both days!  
Price includes all supplies  
Space is limited to 12 participants per day.



## LOCATION

NoCo Community Kitchen  
216 N Cortez St.  
Prescott, AZ 86301



## WORKSHOP TOPICS

- Water Bath Canning
- Pressure Canning
- Food Safety Basics
- Hands-On Practice

## YOU WILL LEARN:

- ✓ How to **safely** can foods using **water bath** and **pressure canning** methods
- ✓ Proper equipment use and jar preparation
- ✓ **USDA-tested recipes** and best practices
- ✓ Food safety essentials for home canning



## REGISTER ONLINE!



Scan to Register!



OR VISIT:

<https://tinyurl.com/2jx998z6>

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