

# FOOD PRESERVATION



## Canning Demonstrations with Master Food Preservers

Join the University of Arizona Cooperative Extension for two interactive canning demonstrations at the Yavapai County Cooperative Extension Office in Prescott!

Led by experienced Master Food Preservers, each session will walk you through safe, tested water bath canning methods for pickles and fruit products. Taste samples, take home recipes, a canning utensil, and enter to win canning tools or canning book.

### Pickled Asparagus

**Date: Saturday March 21, 2026**

Time: 9:30 AM – 11:30 AM

Location: Yavapai County Cooperative Extension Office  
840 Rodeo Drive, Building C, Prescott, AZ 86305

Learn how to safely can pickles using an asparagus recipe perfect for garden surplus. **Deadline to register 3/18**

### Blueberry Spiced Jam

**Date: Thursday April 30, 2026**

Time: 5:30 pM – 7:30 pM

Location: Yavapai County Cooperative Extension Office  
840 Rodeo Drive, Building C, Prescott, AZ 86305

Learn safe water bath canning techniques for preserving fruit products, featuring blueberry spiced jam. **Deadline to register is 4/27**

Cost for each demo: **\$15 per person** (includes demonstration ingredients, supplies, and participant materials) Class Size: Limited to 25 participants per session **Pre-Registration Required for each date**

**Click on the link or use the QR code to register**

<https://tinyurl.com/3wabbxjw>



Questions?

Contact Yavapai County Cooperative Extension:  
Tracey Waters at [twaters@arizona.edu](mailto:twaters@arizona.edu) or Hope  
Wilson at [hopewilson@cals.arizona.edu](mailto:hopewilson@cals.arizona.edu)



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