





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 Bread-and-Butter Zucchini

Date: Wednesday, August 20, 2025

Time: 5:30 PM - 7:30 PM

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

Learn how to safely can pickles using a zucchini recipe perfect for garden surplus.

Deadline to register 8/18

Apple Pie Filling

Date: Saturday, September 20, 2025

Time: 9:30 AM - 11:30 AM

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 Apple Pie Filling.

Deadline to register is 9/18

Cost for each demo: **\$25 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/2nd4apwj



Contact Yavapai County Cooperative Extension: Tracey Waters at twaters@arizona.edu or Hope Wilson at hopewilson@cals.arizona.edu





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