

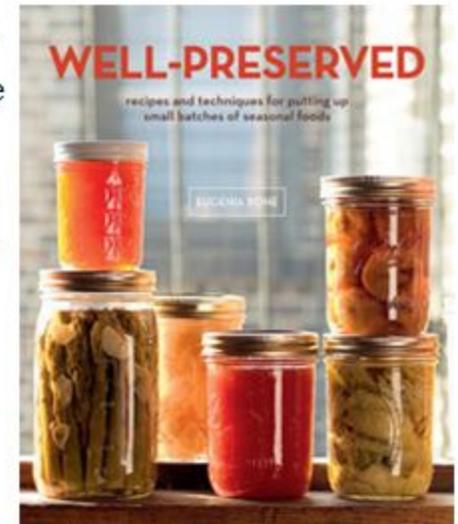
# FOOD PRESERVATION

MAKE FOOD LAST

Interested in learning how to store food long-term?

Enjoy preserving food, but it takes too much *time and effort?*

This group will meet to work together to store different foods using a variety of techniques like canning, laco-fermentation, drying, making jams/jellies & other methods our parents and grandparents did out of necessity



The ACC will provide instruction and some of the equipment, but participants will bring the necessary ingredients and the man power to make this a success.

Proposed schedule (subject to change) [6:00pm](#)

October 7th— apple sauce, apple butter & pie filling

October 20th—grape juice / grape ACV

November 4th—seasonal frozen vegetables

FOR MORE INFORMATION ON WHAT TO BRING  
CONTACT GREG AT THE ACC (716) 945-8119

