



Water Bath Canning 101 is coming to Bristol!

This is your opportunity to learn the basics of water bath canning. This class will cover the food items that are safe to can at home using the water bath method, teach safe canning procedures and give each attendee hands -on canning experience. The registration fee includes instructional handouts, canning recipe resources, and each attendee will take home a jar of what we can in class.

- Where: Class will be taught by your local Food Safety Extension Agent, Sandy Stoneman, at the Bristol Public library; see the address below
- When: Wednesday, September 19, 2018, 1:00pm-5:00pm
- Registration is limited and pre-registration is required. To register call, 276-223-6040, or email, sandyst@vt.edu
- Cost is \$20.00 per attendee (please bring cash or check with you on the day of class)
- Unable to attend this class? Stay up to date on all the canning and food safety events available in your community by visiting www.swvafoodsafety.org or by following "swvafoodsafety" on Facebook

Class Location: Bristol Public Library 701 Goode St Bristol, VA 24201

Sandy Stoneman, Food Safety Extension Agent SWVA Food Safety - Serving Bland, Carroll, Grayson, Smyth, Washington, and Wythe Counties

