# PRESERVING THE HARVEST

**Roll up your sleeves and learn to Preserve the Harvest!**

## PICKLES & BBQ SAUCE

**Join us for a fun, hands-on canning class where you'll make your own batch of tangy BBQ sauce using the water bath canning method and craft refrigerator pickles with your choice of seasonings and flavors.**

**Learn safe food preservation techniques, get expert tips, and take home a jar of your delicious creations!**


**Date: January 24, 2026**
**Time: 9:00 a.m. - 12:00 p.m.**
**Cost: $40/person (*adult participants only*)**
**Location: Kaufman County Extension Office**
**2471 N State Hwy 34, Kaufman**
***Space is limited—register today by calling: 469-376-4520**

**Class Presented by:**
**Sarah Matranga, CEA FCH**
**sarah.matranga@ag.tamu.edu**

**Find us on facebook:**
**Kaufman County Family & Community Health**

****Can't make it to this class? Don't worry—another class will be offered in March!****