

# PRESERVING THE HARVEST

Roll up your sleeves and learn to Preserve the Harvest!

Get a little saucy with us — peach style!

We're making peach salsa & peach BBQ sauce.

We'll be using the water bath canning method.

SAVOR THE SUMMER WITH YOUR OWN:

## PEACH SALSA

&

## PEACH BBQ SAUCE

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

Date: Saturday, June 27, 2026

Registration @8:45 am/class is 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

Payment Due June 22<sup>nd</sup> – cash, check or PayPal

**YOU MUST SIGN UP BEFORE SUBMITTING PAYMENT**



\*Space is limited—sign up today:

469-376-4520

sarah.matranga@ag.tamu.edu

<https://www.paypal.com/paypalme/KaufmanCountyFCH>

Class Presented by:  
Sarah Matranga, CEA FCH

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