



## Hands-on Workshop: Canning and Preserving

**Date:** Saturday, September 7, 9 am to Noon

**Location:** Old Parish House, 4711 Knox Road, College Park

**Cost and Registration:**

Free but registration is *required* for those who want to participate in the hands-on lesson. Class is limited to 12 participants due to limited kitchen space at the Old Parish House. However, others may attend just to listen and learn. To register, please email [janiso@erols.com](mailto:janiso@erols.com) or call 301-474-5358.

Join North College Park resident Christiane Williams, who will demonstrate the tried and true techniques of canning and preserving summer's bounty she learned from her grandmother while growing up in France. Participants will leave the workshop with a jar of the preserves. Parking passes and light refreshments will be available.

**Special Note from the Instructor:**

At a very young age, my grandmother started to teach me how to can and make preserves. We grew all our vegetables and fruits, and we canned or preserved most of the bounty for the winter, while the rest was placed in the root cellar. We canned green beans, carrots, tomatoes, peas, peaches, plums and cherries. We also made preserves throughout the entire summer starting with strawberries and finishing with various types of plums.

One of my favorite memories was stirring the strawberry preserves standing on a chair, because I was not tall enough to reach the pot. I think that I was six years old at the time. When I was older, I was allowed to do the entire canning and preserving process by myself.

When my children were growing up, we did a fair amount of canning, and their favorites were the preserves that I still make and give to my family and friends through the year and on holidays. This year I taught my granddaughter how to make preserves.

The tradition continues with this workshop.