

New Mexico Youth Food Preservation Series Registration Form



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**College of Agricultural, Consumer
and Environmental Sciences**

NMSU Master Food Preservers

"Calling all junior food scientists for an introduction to the exciting world of food preservation! Participants will learn how to how to safely dehydrate, freeze, water bath can and start the fermentation process as an exciting introduction to the food preservation process. Information about 4-H food preservation projects and recipes will also be provided."

Registration deadline: February 5, 2026

Contact Phone: Quay CES Office 575-461-0562

Program Time 6:00 - 7:00 pm

Please send the completed form back to quay@nmsu.edu so we can send you the Zoom Link, Recipes, and Project Information.

Information

Full Name:	Date of Birth:
Phone Number:	Email:

Preferred Wokshop

Workshops	Yes
Feb 12, 2026 Dehydration & Jerky	
Feb 19, 2026 Tomatoes & Pizza Sauce	
Feb 26, 2026 Water Bath Canning	
March 5, 2026 Fermentation & Sour Dough Pretzels & Mustard	
Attend All Workshops	

New Mexico State Cooperative Extension is an equal opportunity/affirmative action employer and educator.

New Mexico State University and the U. S. Department of Agriculture cooperating.

If you are an individual with a disability & need an Auxiliary Aid or services please contact the Quay County Extension Office at (575)-461-0562