

Ask A Master Food Preserver

Join us for our online Q&A classes offered on the second Monday of the month, hosted by the NMSU Master Food Preservers.

While each month has a theme, any and all food safety topics are welcome.

Volunteers specializing in freezing, dehydrating, canning, and food safety will be available to answer your questions and share their tips so you can safely and successfully preserve food at home.

All are welcome, but participants **MUST** register in order to receive the Zoom link. If you would like to submit a question or topic for discussion in advance, email Amber Benson at ambenson@nmsu.edu

July 14: Tomato Time: Can, Dry, and Savor Summer's Finest!

August 11: Spice It Up: NM Chile Preservation for Bold Flavors!

September 8: Bean Bonanza: Preserve the Protein-Packed Harvest!

October 13: Pumpkin Party: Preserve Fall's Favorite Squash Safely!

November 10: Cranberry Craze: Tart, Tangy, and Timeless Sauce!

December 8: Sauerkraut Showdown: Fermenting Made Easy!

[Sign up here!](#)

**2nd Mondays of
each month
6 PM - 7 PM
FREE!**



If you are an individual with a disability who is in need of an auxiliary aid or service to participate, please contact Amber Benson in advance at (505) 243-1386 or ambenson@nmsu.edu.

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