



## Learn How to Eat Your Garden Produce in the Wintertime



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The city of Minneapolis is trying to help residents learn a good way to preserve their food.

With more people growing community gardens and making purchases at farmers markets, a canning event can be a great way to prevent your food from going bad. The city is holding four "Can-Along" events people can learn how to preserve hundreds of pounds of fruits and vegetables over the course of a year.

You must register for one of the following events to participate. For more information, click [here](http://foodpreservationnetwork.net/)

**Sunday, September 19 (canning tomatoes)**

Midtown Global Market, Lake Street & 10th Av.

Two shifts: 1-3:00 p.m. or 3:30-5:30 p.m.

**Monday, September 20 (canning tomatoes)**

St. Olaf Community Campus, 2901 Fremont Av. N.

Two shifts: 3:00-5:30 p.m. or 6:00-8:30 p.m.

**Thursday, September 30 (canning apples)**

Calgary Church, 3901 Chicago Av. S.

One shift: 6:30 – 9 p.m.

**Saturday, October 2 (canning apples)**

Waite House, 2529 13th Av. S.

One shift: 1-3:30 p.m.