

Virginia Cooperative Extension

A partnership of Virginia Tech and Virginia State University

 **VirginiaTech**
College of Agriculture
and Life Sciences



School of Agriculture
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PRESS RELEASE

Bedford County Cannery to Host Open House July 23

Susan Prillaman
Extension Agent, Family and Consumer Sciences

For more than 50 years Bedford County has operated a community cannery at New London Academy for the benefit of gardeners who want to preserve their harvest. **On Thursday July 23, 2009 from 9:00 a.m. – 12:00 noon an Open House for the Bedford Cannery will be held sponsored by Virginia Cooperative Extension and Bedford County.** During the open house individuals can meet the cannery staff, learn how the canning procedure works, learn the benefits to processing your own or other locally grown fruits and vegetables, what you need to bring, what equipment is available and much more.

If you have never canned before this would be an excellent time to meet our fully trained, professional county cannery staff, ask questions and see up-close and hands-on demonstrations of the canning process. Walk through tours on how the equipment works and steps in processing your produce will be covered. They cannot do your canning for you or clean up after you, but are there to help support and safely process your garden vegetables and fruits so that you and your family will be able to enjoy your summer/fall bounties during the entire year.

Virginia Cooperative Extension Agent, Susan Prillaman, will be on hand to answer questions and demonstrate USDA safety guidelines on processing green beans, and other non-acid foods as well as checking pressure-grid canner lids for **FREE**. So bring your neighbors/friends, your pressure canner lids (only) and questions and check out one of Bedford County's best kept, locally operated, food processing facilities.

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Only a handful of counties still have canneries. Bedford County residents and non-residents are welcome to come out and see for themselves one of the best operated and inspected canneries in the State. Our cannery currently is used by individuals to can their own produce or other locally grown fruits and vegetables. Several charities also use the cannery for fundraisers, the proceeds of which support many community needs.

For Safety Sake: During the Open House as well as regular operating hours, shoes and shirts are required, no sandals/or open toe shoes allowed. Children under age 15 are not allowed in the processing room.

The New London Community Cannery is located at 12404 East Lynchburg Salem Turnpike, directly behind New London Academy in Forest. The cannery's regular operating hours are on Tuesdays and Thursdays, from 7:30 a.m. until 1 p.m., depending on workload. **The cannery phone number is 434-525-9706.** Besides produce, the cannery can also preserve meat (by appointment only). The cannery accommodates #300 and #2-1/2 cans and provides the work space, sinks and supplies. The cannery is open to everyone, whether they live in the county or not. For more information about the open house, contact Susan Prillaman at the Bedford Extension Office, 586-7675.

If you are a person with a disability and desire assistive devices, services or other accommodations to participate, contact the Bedford Extension office (540-586-7675) at least 5 working days prior to the event.