

# Making and Marketing Jams & Jellies

March 30, 2010 — 1:00pm - 4:30pm

Cabela's Outfitter, Rogers

A workshop for those interested in selling safe home produced quality jams and jellies at farmers' markets or community events.

The workshop will address:

- Operational guidelines for the sale of jams and jellies in Minnesota
- Producing a quality product
- Home processing and equipment
- Labeling and documentation
- Cleanliness and sanitation
- Food safety from harvest to process

UNIVERSITY OF MINNESOTA

**EXTENSION**



**Instructors are University of Minnesota  
Extension Educators**

Food Science – Deb Botzek-Linn; Lou Ann Jopp

## Directions to Workshop

**Cabela's Outfitter**  
20200 Rogers Dr, Rogers

From I-94 take exit 207/MN Hwy 101N. Head north one block to Diamond Lake Rd S and turn right. Make right on to Rogers Dr and follow ~ 1 mile. Cabela's will be on the left.

## Contact Information

Marilyn Johnson  
763-434-0400  
mfvga@msn.com

## Making and Marketing Jams & Jellies Registration Form

March 30 — Rogers  
Registration fee per person: \$25  
Pre-registration requested.

Name \_\_\_\_\_  
Address \_\_\_\_\_  
County \_\_\_\_\_  
Phone \_\_\_\_\_  
Email \_\_\_\_\_  
Other attendees \_\_\_\_\_  
\_\_\_\_\_

How many? \_\_\_\_\_ @ \$25 = \_\_\_\_\_  
Total # attending: \_\_\_\_\_  
Total amount enclosed: \_\_\_\_\_

## Contact Information

Marilyn Johnson  
763-434-0400  
mfvga@msn.com