

## *Peddling Your Pickles Safely? past participants said...*

“Wow! What a lot of information—I am very glad I came. I learned a lot. Thank you so much for offering this class. If it’s offered again, I would recommend it to others.”

“Good workshop! The pH meter hands-on was good.”

### Sponsors



Minnesota Fruit & Vegetable Growers Association



USDA—Risk Management Agency

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MN Fruit & Vegetable  
Growers Association  
15125 West Vermillion Circle NE  
Ham Lake, MN 55304

## *Peddling Your Pickles Safely?*



*A workshop for those interested in learning about the requirements of the Minnesota “Pickle Bill” legislation related to the sale of home processed and canned foods at farmers’ markets or community events.*

**February 19, 2009 — Bemidji**

9:30a.m. - 3:30p.m.

Beltrami Electric Cooperative

# Peddling Your Pickles Safely?

In 2004 the Minnesota Legislature passed the "Pickle Bill." This legislation requires that home-processed and home-canned foods intended for sale at farmers' markets or community events consist of either an acid food or an acidified food and only applies to pickles, vegetables or fruits.

The **Peddling Your Pickles Safely?** workshop will address:

- Pickle bill legislation
- Home-canned foods in the pickle bill
- Food safety from harvest to process
- Sanitation—How clean is your kitchen?
- Home processing and equipment
- Acid levels of produce/adding acid
- Selecting and using pH meters
- Product labeling and documentation

**Instructors are University of Minnesota Extension**

**Educators:**

- Food Science – Deb Botzek-Linn, St. Cloud and Carol Ann Burtness, Brainerd
- Horticulture – Terry Nennich, Crookston

## Contact Information

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

## Agenda

- 9:00** Registration and refreshments
- 9:30 Welcome and workshop
- Noon Lunch (included with registration)
- 12:45 Workshop
- 3:30** Closing

**\*\*pH meters will be available to purchase**



## Directions to Workshop

Beltrami Electric Cooperative, Inc.  
4111 Technology Drive NW  
Bemidji, MN

- From Hwy 71 in Bemidji, go west on Anna St NW. Make right on Technology Dr NW.

## Peddling Your Pickles Safely? Registration Form

Bemidji, February 19, 2009

Registration fee per person: \$40

**Pre-registration requested**

Name \_\_\_\_\_

Address \_\_\_\_\_  
\_\_\_\_\_

County \_\_\_\_\_

Phone \_\_\_\_\_

Email \_\_\_\_\_

Other attendees \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

How many? \_\_\_\_\_

\_\_\_\_\_ @ \$40 = \_\_\_\_\_

Total # attending: \_\_\_\_\_

Total amount enclosed: \_\_\_\_\_

**Mail registration form with check made payable to MFVGA to:**

MN Fruit & Vegetable Growers Association  
15125 West Vermillion Circle NE  
Ham Lake, MN 55304