



Benton/Franklin County

Master Food Preserver

WASHINGTON STATE UNIVERSITY
EXTENSION

Thank you for your interest in the Washington State University Master Food Preserver (MFP) program. The MFP program began in 1976 in Washington State. Since that time, thousands of individuals have benefitted from the outreach and education efforts of the Master Food Preserver volunteers. Currently, the MFP program is available only to Benton and Franklin county residents. If you are not a resident of Benton or Franklin County, you may participate in the program as a non-volunteer. These rules are established by WSU, and are necessary to meet WSU liability considerations.

Along with this letter you will find additional MFP program materials including a program description, a training schedule and registration form. Please review the materials and decide if the program sounds like a good fit for you. This program is a volunteer training program, not a canning class. In order to be certified as a WSU Master Food Preserver volunteer you must attend all of the training sessions and plan to complete 50 hours of volunteer time during food preservation season helping others in the community learn safe food handling practices.

Volunteer hours for the Master Food Preserver program are returned by staffing information booths at our local Farmer's Markets. We are currently involved with the Pasco, Richland, Kennewick and Prosser Farmer's Markets. Time can also be returned staffing the information booth at the Benton-Franklin Fair.

If you are interested in the program, but unable to do the volunteer time, you can register for the program as a non-volunteer. This option is provided on a space available basis. For the non-volunteer option, your commitment to the program is complete at the end of training.

This year our training sessions will begin on Tuesday, April 19th and will continue through Tuesday, June 21st. The classes are held at the Benton County Extension office in Kennewick, located at 5600 W. Canal Drive. The regular class time will be from 9:15 a.m. to 1 p.m. The \$75 registration fee is payable after the first class. To register for the program, complete the registration form and return it to me before April 19th.

At the end of the registration form you will find a Volunteer Agreement. Please read it carefully before signing. As I stated earlier, this program is a volunteer food safety outreach program. During the program you will learn about food preservation and I absolutely encourage you to use the information for your own family and friends. However, I also need help with outreach and education, and count on class attendees to assist in that capacity.

The final page of the registration packet is a survey to help me know your level of experience with the various food handling and processing methods. This will simply help me know the background and experience of the individuals enrolling in the program. It will NOT be used to determine who is accepted into the program. The program is available to all, regardless of how much experience you have with the methods of food preservation.

If you have any questions, concerns or need any additional information, please feel free to contact me at: (509) 735-3551 or by e-mail at powers@wsu.edu . I am more than happy to talk with you! You may scan and email your registration to me or mail it to our address below.

I hope to see you on April 19th.

Sincerely,

Lizann Powers-Hammond
Area Extension Faculty
WSU Benton County Extension
5600-E West Canal Drive
Kennewick, WA 99336