



## Schedule of Events

*Times listed below are in Pacific Standard Time*

- 8:00 a.m.**                    **Mixed Berry Jam Canning Demonstration** featuring Ball® RealFruit™ Classic Pectin by Jeanne Sauvage, Canning Across America, Gluten-free baker & author
- 9:00 a.m.**                    **Cooking Demonstration** by Kelsey Angell of The Pink Door Restaurant featuring Mixed Berry Jam
- 10:00 a.m.**                    **Canning Demonstration of Kosher Style Pickles featuring Dill Sandwich Slices recipe from Fresh Preserving.com** made by Judith Dern, Allrecipes.com and cookbook author
- 11:00 a.m.**                    Cooking Demonstration by Diane LaVonne of Diane's Market Kitchen featuring Dill Sandwich Slices
- Noon**                            **Canned Tomatoes Packed in Own Juice Demonstration** featuring the Ball® Salt for Pickling and Preserving by Brook Hurst Stephens, Blogger, Learntopreserve.com
- 1:00 p.m.**                    **Cooking Demonstration** by Philippe Thomelin of Olivar Restaurant featuring Canned Tomatoes Packed in Own Juice
- 2:00 p.m.**                    **Mixed Berry Jam Canning Demonstration** featuring Ball® RealFruit™ Classic Pectin by Jeanne Sauvage, Canning Across America, Gluten-free baker & author
- 3:00 p.m.**                    **Pepper Jelly Canning Demonstration** featuring Ball® RealFruit™ Low or No-Sugar Pectin by Shannon and Jason Mullett-Bowlsby, aka the Shibaguyz, urban gardeners, canners, DIY masters & authors