

Canning to Direct Sales – Jar2market



This session shows how farm crops can move from harvest to preserved products and then to direct sales. Participants learn which crops work well for canning, how preserved foods can extend the selling season, and how turning fresh produce into products like jams, pickles, or salsa can increase farm income. The session introduces safe food preservation practices for home canner. #jar2market

- Discover how to turn your crops into value-added products like jams, pickles, and salsa.
- Learn safe food canning practices and preservation standards.
- See how value-added products can increase farm income.
- Explore direct marketing options like farm stores, farmers markets, and agritourism.

<https://NewberryJar2Market.eventbrite.com>



DATE:
May 26, 2026

TIME:
6:00 PM–8:00 PM

LOCATION:
**Newberry College,
McClurg Center,
Evans St, Newberry, SC
29108**

COST: **Free**

(snacks will be provided)

Should you require special accommodations due to a disability, please notify our office ten days prior to the event.