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College of Agricultural, Consumer  
and Environmental Sciences  
Cooperative Extension Service  
Extension Animal Sciences & Natural Resources

# Pressure Canning Traditional New Mexican Dishes

LAB FEE:  
\$10.00

**WORKSHOP:**  
**MONDAY, MAY 5, 2025**  
**9:00 A.M. - 1:00 P.M.**

Discover the art of pressure canning while learning to preserve the rich flavors of traditional New Mexican cuisine. In this workshop led by retired Bernalillo County FCS Agent Cindy Davies, you will explore safe and effective pressure canning techniques for some traditional New Mexican cuisine.

**Call 505-565-3002 to RSVP**  
**by Friday, May 2, 2025**  
**505-565-3002**

**Location given upon payment.**



NEW MEXICO STATE UNIVERSITY IS AN EQUAL OPPORTUNITY EMPLOYER. ALL PROGRAMS ARE AVAILABLE TO EVERYONE REGARDLESS OF AGE, COLOR, DISABILITY, GENDER, NATIONAL ORIGIN, RACE, RELIGION, SEXUAL ORIENTATION OR VETERAN STATUS. NMSU AND THE USDA COOPERATING. IF YOU ARE AN INDIVIDUAL WITH A DISABILITY AND NEED AUXILIARY AID, PLEASE CONTACT CRYSTAL GARCIA-ANAYA AT 505.565.3002 TWO WEEKS IN ADVANCE.