Rocky's Ace Hardware Offering Virtual Canning Class

Zoom Learning Session To Teach Novices About Preserving Summer Vegetables

SPRINGFIELD, Mass. – With tons of fresh produce from your summer garden, Rocky's Ace Hardware wants to teach you how to preserve your vegetables for the winter months, in the comfort of your own kitchen.

While it's great to enjoy fresh fruits and veggies in the summer when they're at peak, you can also enjoy them when they aren't!

Experts at Rocky's will teach participants via Zoom basic water bath canning. Participants will learn how to can pickled cucumbers, tomatoes, fruits, jams and jellies, salsas, sauces, pie fillings and more. No pressure cooker is necessary.

Why is canning a great option?

- Some canned food can last up to five years and taste as fresh as the day it was packed.
- In the event of a power outage, like the one many just experienced as a result of Hurricane Isaias, canned food is nutrient-packed and ready-to-eat.

To maintain social distance, Zoom classes of up to 20 participants will be held on Aug. 17 and 18 at 1 p.m., Aug. 21 at 9 a.m. and Aug. 22 at 10 a.m.

Classes cost \$25 per person and includes canning jars, which can be picked up in store or curbside at your local Rocky's ACE Hardware after signing up. Shipping options are also available for an additional cost. For a list of additional items participants may need and more details on how to sign up, visit <u>www.rockys.com</u>.

ABOUT ROCKY'S ACE HARDWARE: Rocky's Ace Hardware is a family-owned business that has been supporting local communities for 90 years. Founded in 1926 by Rocco (Rocky) J. Falcone with one modest store, Rocky's has grown to 35 convenient locations throughout Connecticut, Florida, Maine, Massachusetts, New Hampshire, New Jersey, Pennsylvania and Rhode Island. Rocky's is now one of the nation's largest Ace dealers, known for expertise and great product selection in paint, hardware and lawn & garden.

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