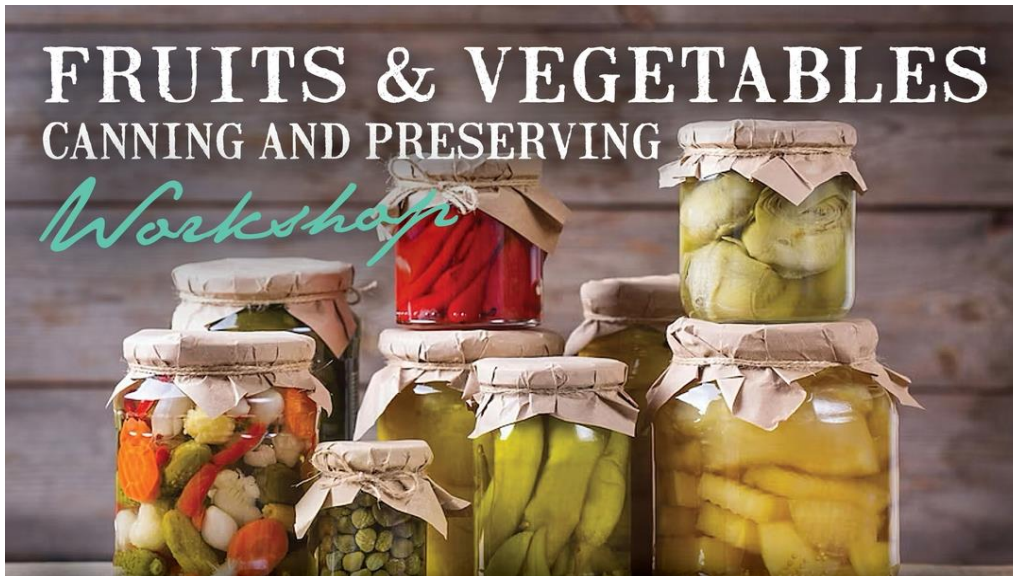




Food Preservation Project – Tomorrow’s Workshop



As the world turns every day, food and water are becoming very essential to everyday life. It is believed that the world will eventually experience famine due to climate change and with the rise of artificial intelligence, many jobs may be lost. Therefore Beit El provides several reasons for offering the food preservation project known as “Tomorrow’s Workshop”:

Loss of Job. Many people believe as long as they work, they will have the means to provide for their food needs, and then others believe they will always have a job. The truth of the matter is no one knows what is going to happen to the economy from day to day. Sure, some stockbrokers and analysts try to predict the future, but no one really knows what tomorrow will bring. Suddenly, the stocks plummeted to a mere pennies per share. Weeks later, the companies are either laying people off or filing for bankruptcy leaving employees in fear and doubt of the future without a job. Most people have no money saved nor any food in storage for such unexpected times. If people have the skills to preserve their food, starvation would not be an option during a loss of job or economic downturn.

Loss of Power. Heavy storms visit the south every year causing loss of electric power. Electric power can be lost for days and even weeks. Sometimes the power goes out in Louisiana from an eagle hitting power lines, bad accidents, and unexpected tornadoes. Regardless of what causes the power to go out, having the skills to preserve food and have it available is important. Though some people in Louisiana have generators to keep their freezer going, it does not guarantee that there is enough food available to last a week. Therefore, the people of Louisianians need to learn to preserve food for unexpected chaos.



Monetary Reasons. As climate change and natural disasters along with diseases continue to affect the world, food prices will continue to go up as time goes on. Whole foods or nonchemical foods are extremely high in costs, especially for the underserved and poor. Buying non-pesticide food in bulk and learning how to preserve it long-term can help stretch a household's budget and food needs. When one knows how to preserve his/her food, they can purchase sale food products for canning for long-term use saving money and time.

Reclaiming control over your food. Canning also helps to provide people with complete control over what goes into their bodies. Some people do not care what chemicals and preservatives go into their bodies, while others do and want to know how to eat better. Learning how to preserve food for long-term use provides people with the knowledge needed to take control of their health and edible choices.

Beit El's one-time "Tomorrow's Workshop" food preservation project, provides community citizens within the New Orleans and Jefferson parishes how to preserve food through canning and seed planting. Attendees are taught to preserve through canning foods using research-based methods. The project activities are hands-on to facilitate participation to learn and practice food preservation and canning skills under the supervision of Dr. Yulonda T. Griffin.

The workshop is a four-hour course that addresses canning basics, food preservation trends, and the science, equipment, and safety practices needed for the canning process. Participants will prepare the pack-a-jar or seal bag process to take home food and preserve up to seven years. In addition, participants will learn how to plant seeds in their backyards and seed potting in the home for those who do not have backyards.

Participants who are on housing assistance and welfare are provided the canning jars and equipment through the program. All other participants are charged a one-time fee of \$35 registration to aid the organization in project expenses.

Workshop Date: January 20, 2024 [Register](#)

Women or men who are receiving housing assistance please contact Beit El at (800) 705-6840.