



# SALSA MAKING CLASS

Meagen Baldy, Food Safety Specialist





# AGENDA



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**INTRO**

2

**OVERVIEW**

3

**PROCESS**

4

**Q&A**

# WHO WE ARE



Started at the University of Arkansas School of Law by Dean Emeritus Stacy Leeds and Founding Director Janie Simms Hipp in 2013.

## **Our Mission**

Enhance health and wellness in tribal communities by advancing healthy food systems, diversified economic development, and cultural food traditions in Indian Country.

# MEET THE SPEAKER



**Meagen Baldy (Hupa)**

Food Safety Specialist

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Courtesy of Nelia Marshall from  
Nelia Marshall Photography.

# OVERVIEW

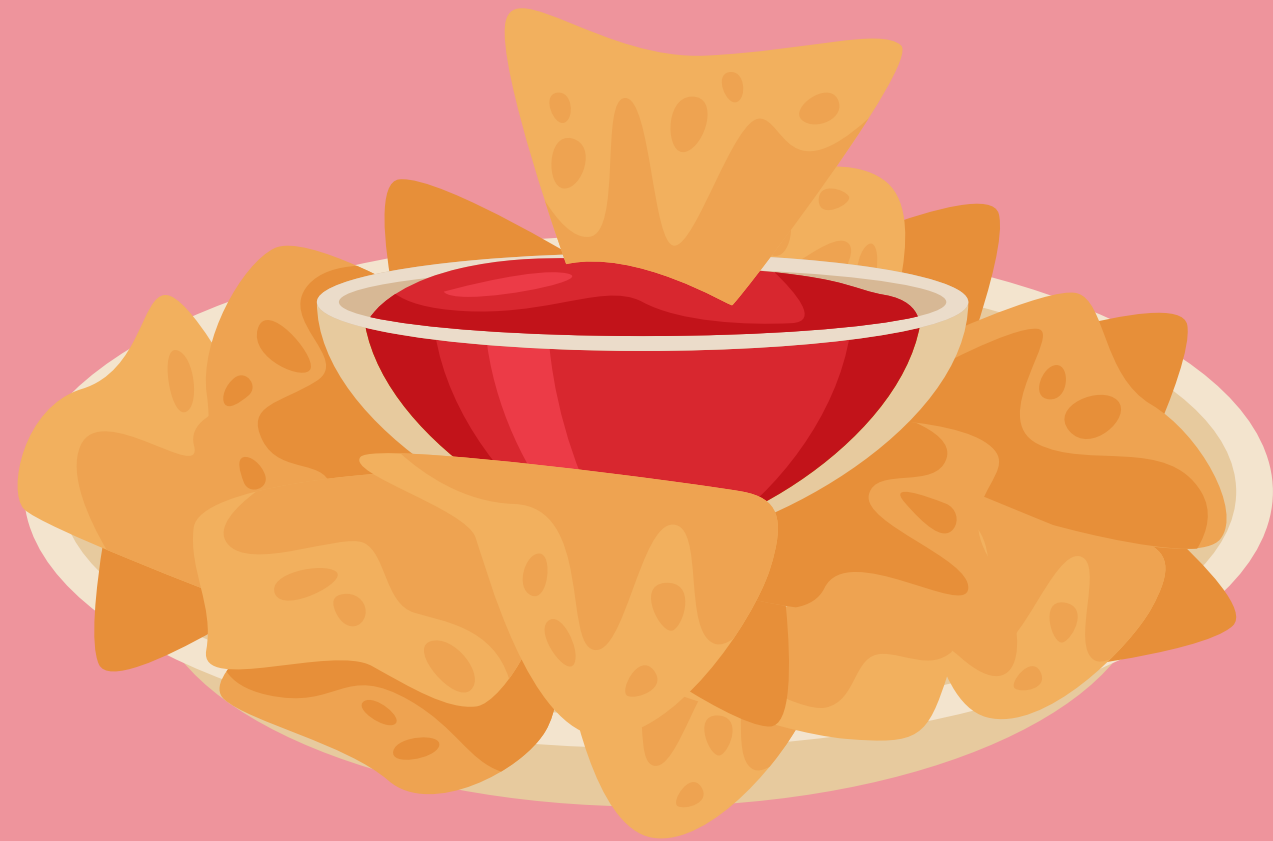


- Find a certified recipes
- Make sure to have all proper equipment, ingredients, and jars.
- Sanitization and hygiene

# TUTORIAL



# HIGHLIGHTS



- Preparation is key.
- Make sure to wear gloves.
- Shelf life of preserved foods.



**QUESTION  
& ANSWER**



# IFAI RESOURCES

- FREE Produce Safety Courses
- In-person Food Preservation
- Online Webinars
- Research & Resources

**[INDIGENOUSFOODANDAG.COM](http://INDIGENOUSFOODANDAG.COM)**



# FIND LIST OF UPCOMING CLASSES, EVENTS, TRAINING & MORE

[NATIVEFOODSAFETY.COM](https://nativefoodsafety.com)

# RESCHEDULED FARMER'S MARKET: COMMUNITY ENGAGEMENT

**MARCH 5 @ 2 P.M. CST**

**REGISTER:**

[bit.ly/FMCOMENG](https://bit.ly/FMCOMENG)



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# THANK YOU



**Meagen Baldy (Hupa)**

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