

2024 Food Preservation Workshop Schedule

Date	Location	Class	Details
Monday, April 8th 6:00-7:30 pm	Memorial Park Community Center	Cooking	Learn to add some flavor to your dishes! In this class, we'll cook with herbs and spices you can find growing in your garden.
Monday, April 22nd 6:30-7:30pm	Memorial Park Community Center	Freezer Meal Prep	Learn how to best prepare meals to store in the freezer and what stores best/what to avoid freezing.
Monday, May 13th 6:00-7:30pm	Memorial Park Community Center	Cooking	Learn how to prepare traditional Greek recipes like Greek salad, tzatziki sauce, and more.
Tuesday, May 28th 6:00-7:30pm	Memorial Park Community Center	Kids Cooking Class!	Ages 5+ welcome! We will be making veggie pinwheels, tri-pepper salad, and strawberry ice cream in a bag!
Monday, June 10th 6:00-7:30pm	Memorial Park Community Center	Dehydrating	Learn the ins and outs of dehydrating fruits and vegetables as a way to preserve food. Powders, sundried, and leathers oh my!
Monday, June 24th 6:00-7:30pm	Memorial Park Community Center	Fermentation	Learn how to make sauerkraut! We will explore ways to incorporate fermentation into the home kitchen.
Monday, July 8th 6:00-7:30pm	Memorial Park Community Center	Water Bath Canning (Pickles)	Learn how to make pickles! We will talk about brines, spice mixes, and learn about the process of water bath canning pickles.
Monday, July 22nd 6:30-7:30pm	Memorial Park Community Center	Pressure Canning	Learn about pressure canning and how to can vegetables with low acidity levels like carrots and green beans!
Monday, August 12th 6:00-7:30pm	Memorial Park Community Center	Water Bath Canning (Tomatoes)	Learn how to preserve the abundance of tomatoes coming out of your garden! We will cover basics of water bath canning and as it relates to tomatoes.
Monday, August 26th 6:00-7:30pm	Memorial Park Community Center	Cooking	Learn to cook yummy recipes with ingredients you'll find in your garden.

*YOU MUST SIGN UP FOR WORKSHOPS YOU PLAN TO ATTEND. Registration links will be sent out prior to the workshops. Some workshops will have a limit on participants, so it will be first come, first serve. If there is more interest, a waitlist will be formed. If you cannot come to a workshop you signed up for, contact me so we can offer that spot to someone else.

*Please inquire about children attending classes. We will be offering a kid specific cooking class this year for kids ages 5+. Kids 10 and older are welcome to attend regular cooking and food preservation classes.