

## Raspberries

Enjoy the sweetness of this berry from morning through evening for months after its best shelf life. No store product compares to that of home made when it comes to raspberries. In this class, you will learn the art of preserving through both canning and dehydration.

Participants will leave with a supply to take home.

**Tuesday, August 9 – 2:00 pm to 4:00 pm**

\$50.00 Includes all supplies\*



\* Prices may vary due to market value at time of class

*Reserved Back-up Date: Thursday, August 11 – 2:00 pm to 4:00 pm*

## Carrots

Bugs never knew what he was missing in this crunchy garden treat. From sweet to savoury to tangy, this class focuses on pickling this colorful veggie while preserving its crunch for your Christmas dinner table. Why not follow up with the most delectable version of sweet? The Waldorf pales to the moist and flavorful carrot cake prepared in the GHHS Kitchen. Yummm!

Participants will leave with a supply to take home.

**Thursday, August 25 – 6:00 pm to 8:00 pm**

\$50.00 Includes all supplies\*



\*Prices may vary due to market value at time of class

*Reserved Back-up Date: Thursday, September 15 – 6:00 pm to 8:00 pm*

## Tomatoes

You say tomaTOE, I say tomAtoe. This highly flavorful fruit is packed with Vitamins A & C. Its' so high in potassium, a cup of tomato juice is one of the quickest ways to restore electrolytes following heat or sun stroke. In this class, we learn to preserve the flavor and color of this tasty fruit and introduce participants to one of the tastiest ways to warm your insides.

Participants will leave with a supply to take home.

**Thursday, September 22 – 6:00 pm to 8:00 pm**

\$50.00 Includes all supplies\*



\*Prices may vary due to market value at time of class

*Reserved Back-up Date: Saturday, September 24 – 1:00 pm to 3:00 pm*