



Free Canning and Fermenting Zoom workshop

Join Grange #966 in a free canning and fermenting workshop. Our teacher will be Jennifer Bryan-Goforth from WSU Skagit County Extension - Consumer Food Safety and Preservation.

Sept 11 from 10 am - noon. Water Bath Canning-introduction to canning, and learn to preserve acidic foods such as jams, jellies, salsa, canned tomatoes, and more

September 18 from 10 - noon Fermentation and Pickling-we'll learn all about sauerkraut and learn to ferment and make quick pickles and more!

Participants will receive a variety of links for free downloadable recipes, guidelines, and articles through a link to a comprehensive Google Drive.

Click here to join:

<https://us02web.zoom.us/j/83418178729?pwd=UmxHTXRHUHpnV2x3UjJVUmtJbExqUT09>

Or click through our Facebook page: [facebook.com/SJIGrange966](https://www.facebook.com/SJIGrange966)