

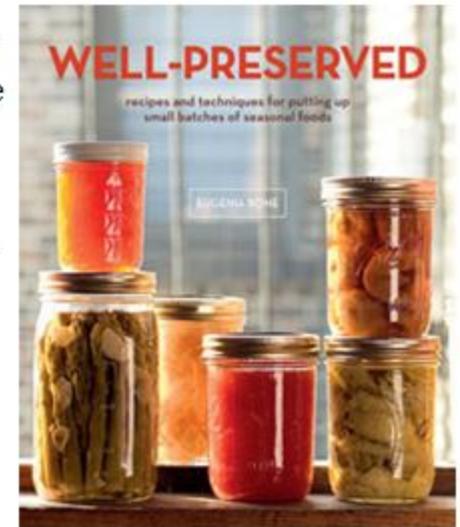
FOOD PRESERVATION

MAKE FOOD LAST

Interested in learning how to store food long-term?

Enjoy preserving food, but it takes too much *time and effort?*

This group will meet to work together to store different foods using a variety of techniques like canning, laco-fermentation, drying, making jams/jellies & other methods our parents and grandparents did out of necessity



The ACC will provide instruction and some of the equipment, but participants will bring the necessary ingredients and the man power to make this a success. Space is LIMITED, call today to reserve your spot! Cost is roughly \$5 per person.

Proposed schedule (subject to change) [5:00pm](#)

October 20th—grape juice / grape ACV

November 4th— freezing squash

Late Nov/Early Dec—deer processing

FOR MORE INFORMATION ON WHAT TO BRING
CONTACT GREG AT THE ACC (716) 945-8119

