





# FAMILY FOOD EDUCATION

## Coos County 2009 Workshop Calendar



DATE	CLASS	TIME
Feb 28	SLOW COOKER CLASS	11 to 1
Mar 14	JERKY AND DEHYDRATION	11 to 1
Mar 28	CHEESE-MAKING AND DEHYDRATING AT FERTILIZE YOUR MIND/MASTER GARDENER SEMINAR (COOS BAY LOCATION) DEMO ONLY	Call for times and location
Apr 11	MAKING FRESH CHEESE	11 to 2
May 9	ARTISAN AND FLAT BREADS	11 to 2
May 30	BASIC CANNING & TASTY PIE FILLINGS	11 to 2
Jun 20	JAMS AND JELLIES, CONSERVES AND PRESERVES	11 to 2
Jul 11	CANNING MEATS AND GAME	10 to 2
Jul 28 to Aug 1	COOS COUNTY FAIR BOOTH OAKS PAVILLION	10 to 6
Aug 8	SALSAS	11 to 2
Aug 29	PICKLES, SAUERKRAUT & FLAVORED VINEGARS	11 to 1
Oct 3	TUNA CANNING AND OTHER FISH DATE SUBJECT TO CHANGE	10 to 2
Oct 24	GIFTS FROM THE KITCHEN	11 to 1
Nov 7	 HOLIDAY BREADS 	11 to 2

**PRE-REGISTRATION REQUESTED BUT WALK-INS ARE WELCOME!**

- **Class Location:**  
Myrtle Point *Ohlsen Baxter Building*  
631 Alder Street (Conference room)
- **Cost: \$7.00 per class**  
Meat and Tuna canning workshops are **\$12.00**

**CONTACT COOS COUNTY EXTENSION FOR MORE INFORMATION:**  
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