

FAMILY FOOD EDUCATION VOLUNTEERS ~ FFEV

TOMATOES AND SALSA (INCLUDING FRUIT SALSA) * Jackson, Auditorium

Date(s)	Day	Time	Cost
9/29/2009	TUE	7PM—9 PM	\$10.00

Instructors: Ellen Scannell & Jeanne Evers, FFEV

Come learn safe techniques for preserving your tomato bounty. Tomatoes are considered borderline in acidity, so learn how to compensate for that. Come learn how to safely preserve tomatoes in combination with other ingredients such as peppers, onions, and fruits.

KNEAD TO LEARN OLD FASHIONED BREAD MAKING * Jackson, Auditorium

Date(s)	Day	Time	Cost
10/20/2009	TUE	7 PM—9 PM	\$10.00

Instructor: Michele Pryse, FFEV

Mmm.....who's baking bread? You are! This class delves into the rich legacy of handmade bread—with a few modern improvisations! Using simple kitchen tools, you will partake in the transformation of a few humble ingredients to wholesome, whole grain bread. We'll provide the ingredients; you go home with 2 raising loaves of old-Fashioned Buttermilk ready to bake in your oven. Class limited to 25 students please call the office for a list of required items to bring to class.

FROM DRURY LANE TO YOU—MUFFIN MAKING * Jackson, Auditorium

Date(s)	Day	Time	Cost
11/3/2009	TUE	7 PM—9 PM	\$10.00

Instructor: Michele Pryse, FFEV

Come bake with us! Learn invaluable techniques and time-saving tips to bake batches of scrumptious muffins. We will walk you through ingredient selection, mixing, and baking a half dozen lovely Blueberry Buttermilk Muffins. Class is limited to 20 students. Participants will receive a special recipe book. Please call the office for a list of required items to bring to class.