



**Oregon State University**  
**Extension Service**

Master Food Preservers Workshop  
**The Yeast of my Worries:  
Dealing with Sourdough Starter**

Does your sourdough fail to rise to the occasion? Does it knead more attention than your dog? Don't be a gluten for punishment, come learn with the experts! Let Douglas County's Master Food Preservers guide you in the creation and care of a starter, help you navigate some of the most common problems, and share some amazing discard recipes. Don't know what a discard recipe is? You should probably take the class.

Pressure canners should have their gauges tested annually. Community members are invited to bring their pressure canner lids to the workshop and we will make sure that they are accurate and safe!

**June 1st 10:00 am - Noon**  
**Camas Valley Grange**  
**332 S. Camas Rd.**  
**Camas Valley, OR 97416**

**Register at**  
**<https://beav.es/iHt>**  
**or call 541-672-4461**  
**registration ends 5/24**  
**Cost is \$10.00**

