

SOURDOUGHS & SOURDOUGHN'TS

SOURDOUGH BREAD MAKING 101



Join the Master Food Preservers for this engaging and informative workshop on the basics of making sourdough bread.

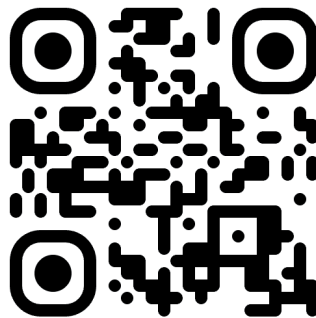
Learn how to feed and care for a sourdough starter, and the difference between active and discard sourdough. Taste samples of both varieties.

Practice feeding a sourdough starter. Get a little hands-on experience using sourdough.

Leave with sourdough starter so you can go home and have fun making your own wonderful creations.

Scan to register

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\$10

per person

NOVEMBER 1, 2025

10am - 12pm

LOCATION

Special People's Depot

178 Glendale Town Rd

Glendale, OR 97416

REGISTRATION REQUIRED

by **10/24/2025**

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