



Extension

Drying & Flavored Vinegars Class

Come and learn the basics of drying fruits, vegetables, and meat as well as how to make flavored vinegars with garden grown herbs & flowers.

With gardens overflowing and farmers markets piled high with fresh produce; why not save some of this bounty to enjoy all year?

Anyone can come - no matter your age, experience or county of residence.

- **Saturday, September 26th, from 9:00 to Noon,**
Boulder County Extension Office, 9595 Nelson Rd.,
Longmont, CO

This workshop will combine DVDs, presentation and fact sheets. Due to time limitations “you” will not actually dry foods.

Cost: \$20.00/person; includes fact sheets, safe tested recipes and the Drying publication from CSU. Please send check payable to **Boulder County Extension** to the Extension office address listed above.

*Master Gardener and 4H volunteers cost is \$15.00/person

***Pre-registration is required due to space.** Pre-register by Wednesday, September 23rd (If you have a disability for which you seek an accommodation, please notify the Extension Office when you register).

For more information please contact Ann Zander
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Colorado State University, U.S. Department of Agriculture, Colorado counties cooperating. CSU Extension programs are available to all without discrimination.

