

**The Master Food Safety Advisors of
Colorado State University Extension
In Chaffee County
present
2007 Food Classes**

The following classes are each \$10.00 and pre-registration is necessary to ensure handouts, recipes, and samples for all participants. All classes will be held at the Chaffee County Fairgrounds.

The ABC's of Pickling, Monday, August 27, 6-9:00 p.m.

Become familiar with the art of pickling by learning how to safely pickle your vegetables.

Herbs, Tuesday, September 11, 6:00 p.m.

Learn how to grow, preserve, and use herbs.

Salsa, Tuesday, September 25, 1:00 –5:00 p.m.

If you have wanted to can tomatoes or salsa, this hands-on workshop will cover these and more. Learn how to safely can these products at our altitude, participate in the canning process and bring something home.

Holiday Breads, Saturday, November 10, from 9-12:00

Learn how to make fancy rolls, coffee cakes, braids and other traditional holiday breads. This hands-on class will take you through the recipes and techniques to make beautiful and delicious breads and rolls.

Gifts in a Jar, Saturday, December 15, 9-11:00 a.m.

If you have wanted to learn how to make unique holiday gifts, this workshop will teach you how to make mixes to put in jars or other containers. Participant will have the opportunity to make something to take home.

Upcoming Classes (date-time TBA) will include:

Eat Well For Less
What's For Dinner? Plan Ahead and Freeze
High Altitude Baking
Making Sourdough Bread

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Call the Extension office at 539-6447 or e-mail chaffee@ext.colostate.edu for more information or to register

Colorado State University Extension, U.S. Department of Agriculture and Colorado counties cooperating. Extension programs are available to all without discrimination.

