Salty, tangy, and crunchy, there isn’t much not to love about pickles. We will having a hands on pickling workshop covering recipes and processes, canning safety, health and nutrition. Don’t think we are going to stick with just regular cucumber pickles either as we are attempting pickled watermelon rimes, peppers, or anything else that comes to mind. It’s time to pickle party!

Tyler Johnson: Health and Nutrition benefits
Barbara Ames: Canning and Safety
James Coover: Pickling Process

Cost - $10 Cash or check payable at door. Please register by calling the Altamont office at 620-784-5337. Please attend if registered, as space will be limited.

Face mask and gloves will be provided for food safety and COVID protocol.

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