



PICKLE PARTY

K-STATE | Wildcat District
Research and Extension

AUGUST 15, 2020 | 1:00 P.M. - 4:00 P.M.
OSWEGO COMMUNITY CENTER
203 NORTH ST., OSWEGO, KS 67356

Salty, tangy, and crunchy, there isn't much not to love about pickles. We will have 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 and attend if registered, as space will be limited.

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

Kansas State University Agricultural Experiment Station and Cooperative Extension Service.
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