



KENTUCKY STATE UNIVERSITY
Cooperative Extension Program

UK Martin-Gatton
College of Agriculture,
Food and Environment
University of Kentucky.

FOOD PRESERVATION THROUGH DEHYDRATING & FREEZING

*Learn about the processes, equipment and supplies needed to preserve foods by freezing or dehydrating in this lecture and hands-on class.
Make and take your own Freezer Apple Pie Filling!*

Thursday, November 2nd
5:30 - 7:30 PM
Free
FSHS Culinary Classroom



Limited to 12 participants
RSVP by calling 270-586-4484

**Workshop will be led by Nancy Doyle,
Simpson Co. FCS Agent for UK and
Megan Treadway, MCA FCS Agent for KSU.**

**Cooperative
Extension Service**

Agriculture and Natural Resources
Family and Consumer Sciences
4-H Youth Development
Community and Economic Development

MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT

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University of Kentucky, Kentucky State University, U.S. Department of Agriculture, and Kentucky Counties, Cooperating.

Lexington, KY 40506



Disabilities
accommodated
with prior notification.