

Preserving workshops starting in Palgrave

A series of preserving workshops is starting June 22 in the Palgrave Community Kitchen at Palgrave United Church.

Palgrave Preserves is a series of workshops and events focusing on food canning and preserving. The cost for participating in the workshops is \$15 each, or pick three for \$30.

The June 22 topic will be Home Canning Basics, starting at 6:30 p.m.; July 15 ? Relishes and Pickles from 1 to 4 p.m.; July 19 ? Dehydration at 6:30 p.m.; Aug. 19 ? Jams and Jellies from 1 to 4 p.m.; Sept. 9 ? Sauces and Salsas from 1 to 4 p.m.; Oct. 21 ? Fermentation from 1 to 4 p.m.; Nov. 4 ? Cheese and Dairy from 1 to 4 p.m.; Dec. 9 ? Freezer meals from 1 to 4 p.m.; and Jan. 27 ? Meats and Sausages from 1 to 4 p.m.

For more information, or to register, phone 905-880-0303, or email to info@plaggravekitchen.org