



Keeping the Harvest

at DANCING BEAR FARM

monthly on (mostly) Thursday afternoons
1:00 – 4:00 PM

May 27: Intro to Canning

Teacher: Lynn James, PSCE

June 25: Jams & Preserves

Teacher: Shelli Bell

July 23: Green & Yellow Beans

Teachers: Hause Family

August 27: Sauce & Salsa

Teacher: Lynn Bressler

October 3: Tomatoes Galore!

Teacher: Therese Miller

October 15: Pickles

Teachers: Jen Partica & Therese Miller

November 12: Chutneys

Teacher: Dee Casteel

At summer's height, the garden teems with fruit and vegetables. If only you could enjoy it all year long! Join us at Dancing Bear Farm for monthly workshops on *Keeping the Harvest*. We will focus on canning, but also dabble in drying, freezing, and root storage. Experienced gardeners and cooks will share their favorite recipes - some handed down for generations.

Begin with a class on the basics of canning, and then make strawberry jam, squash pickles, peach salsa, the best spaghetti sauce, and more. Everyone is welcome - beginning and seasoned canners alike.

Participation Fee: \$25/class

includes produce, canning supplies, recipes & a jar of fresh-canned goodies

10% discount for 3 or more classes

or register for six and get the 7th class free

Fill the cupboards with beautiful and tasty homegrown veggies and look forward to dilly beans in January and peaches in February!

DANCING BEAR FARM

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www.dancingbearfarm.org