

Apple Barrel Do-It-Yourself Cooking Classes

with Kathie N. Lapcevic of Two Frog Home

April 21st – Water Bath Canning: Master the skills of basic water canning. Learn how to safely process high-acid foods in this class to enjoy summer's bounty all year round. 1pm - 4pm. \$25 per person

May 19th – Pickling Vegetables & Fruits: Explore a variety of brined pickles, both in fruit and vegetable varieties. We'll cover sweet, sour, and spicy types and learn to customize for individual tastes. 1pm - 4pm. \$25 per person

June 2nd – Basic Pressure Canning: Master how to safely process low-acid foods in a pressure canner. We'll erase fears of exploding canners and botulism. 1pm - 4pm. \$25 per person

June 23rd – Jams, Jellies & Butter: Discover the differences between soft spreads and how to make and can them in season to enjoy all year round. A great gift giving resource! 1pm - 4pm. \$25 per person

July 21st – Christmas Canning in July: Take advantage of the abundance of summer's bounty by canning up tasty treats in glass jars, perfect for holiday gift giving. 1pm - 4pm. \$25 per person

August 18th – Preserving the Fruits of Summer: Make the most of summer's fruitful offerings by canning, dehydrating, and freezing them in various concoctions to enjoy during the frozen days of winter. 1pm - 4pm. \$25 per person

September 29th – Preserving Apples: Apples have a multitude of uses and can easily be preserved through apple butter, apple sauce, dried bits, cordials, vinegar and more. Learn the basics of the many methods in this exciting class. 1pm - 4pm. \$25 per person

Classes will meet at The Apple Barrel: 3250 Hwy 2 East, Kalispell

All classes require pre-registration as space is limited. Registration is non-refundable.

(Students should bring an apron and sharp chef's knife)

\$5⁰⁰ OFF when you sign up for 2 classes!

To register: Please call 890-1212 or email: mtkatiecakes@yahoo.com

Or fill out and mail the form below with your check to: Two Frog Home, 420 N Hilltop Rd, Columbia Falls, MT 59912

Name: _____

Phone: _____ Email: _____

Circle class / classes: Water Bath Canning Pickling Vegetables & Fruits Basic Pressure Canning Jam, Jellies & Butter
 Christmas Canning in July Preserving the Fruits of Summer Preserving Apples