

Apple Day – 11/10/2012

Are you interested in learning how to preserve apples? Are you familiar with making applesauce and are willing to share your knowledge? Come to our apple preservation workshop and make, taste, and can applesauce, press apple juice and make dried apple rings!

We will begin the day with a display and tasting of apple products people have brought to share. Then we will choose recipes and methods to try together, and spend most of the time cooking and canning applesauce, pressing apple juice, and possibly drying apple rings.

Date: Saturday, November 10, 2012

Time: 10:00 AM to 3:00 PM

Location: 60 Carr Avenue, Aromas

Call to register and reserve a space. Call Linda at 726-2093 or Wendy at 726-3406. If you leave a message, please leave a phone number so we can call you back.

Please let us know if you have apples to share when registering

You will need to bring:

- Apple products you have preserved
- Your favorite paring knife
- A peeler (optional)
- A cutting board
- 4 – 6 clean, pint jars
- A quart container to take apple juice home in

We will supply:

- Jars for those who need them (\$1/jar)
- Jar lids and rings
- Sugar and cinnamon

Apple Day

**Come learn and
share
how to make
applesauce, cider,
dried apples and
more.**

**Date: Saturday, November 10th
Time: 10:00 am - 3:00 pm
Where: 60 Carr Ave., Aromas**

"OF COURSE I CAN!"



**Call to register and reserve a space. Call Linda at 726-2093 or
Wendy at 726-3406. If you leave a message, please leave a
phone number so we can call you back.**

Apple Day

Date: Saturday, November 10th

"OF COURSE I CAN!"

Time: 10:00 am - 3:00 pm

Who:

Anyone interested in learning how to preserve apples and anyone experienced in food preservation who wishes to share their knowledge and lend a hand.



Where:

60 Carr Ave., Aromas

Outline of the Day:

We will begin with a display and tasting of apple products people have brought to share. Then we will choose recipes and methods to try together, and spend most of the time cooking and canning applesauce, pressing apple juice, and possibly drying apple rings.

You will need to bring:

- Apple products you have preserved
- Your favorite paring knife
- A peeler (optional)
- A cutting board
- 4 - 6 clean, pint jars
- A quart container to take apple juice home in

Call to register and reserve a space. Call Linda at 726-2093 or Wendy at 726-3406. If you leave a message, please leave a phone number so we can call you back.

We will supply:

- ✓ Jars for those who need them (\$ 1/jar)
- ✓ Jar lids and rings
- ✓ Sugar and cinnamon

*****Please let us know if you have apples to share when registering*****



For more info see TransitionAromas.org or contact info@TransitionAromas.org