

Persimmon Day – 12/1/2012

We've all marveled at the beauty of persimmon trees, with their dazzling orange fruits hanging like ornaments this time of year. Many of these delicious fruits go uneaten, because people don't know what to do with them. If you would like to learn how to use these scrumptious fruits, join us at Persimmon Day, where you will learn to:

- dry persimmons whole , in the Japanese style of *hoshigaki*
- dry persimmons sliced, in a food dehydrator
- bake pudding, cookies, and bread (samples and recipes will be available)
- freeze pulp for later use

Date: Saturday, December 1, 2012

Time: 10:00 AM to 12:00 noon

Location: 60 Carr Ave, Aromas

Cost: \$2

For more information call (831) 726-3406

It is not necessary to bring persimmons to this event.

Persimmon Day

HOSTED BY TRANSITION AROMAS

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