Preserving Fresh Garden Produce

Learn the proper and recommended ways to preserve fresh-picked produce. The class covers preserving everything from fresh herbs to vine-ripened tomatoes using a variety of methods, including freezing, fermenting, canning, and pickling. In this interactive class, participants prepare fresh salsa for canning while learning the canning process.

Tuesday, October 23rd  
6:30pm to 8:00pm

The ingredients are local, and participants get to sample the food!

Code: F12C1-A  Day(s): Tuesday  Date(s): 10/23  Time: 6:30-8:00 p.m.  Register by: 10/22  Cost: $15

Location: Hilltop Garden and Nature Center, 2367 E. 10th St., Bloomington

Instructor: Chris Gray - Chris is the Food and Beverage Director of IMU Dining, IMU Catering, and Wells Library Cyber Café. He has thirty years of restaurant experience (eighteen of them as an Executive Chef, District Chef, and Regional Chef). He earned a Grand Prize in the Best of Philly Rib Cooking Contest in 2001 and a Grand Prize from the national Chef’s Competition at Ironstone Vineyards in both 1999 and 2000. He has seven years of experience in national recipe development and concept design for Sodexo Campus Services and was part of a development team that worked with the Culinary Institute of America to test over 800 recipes, food-style, photograph, and design a series of six nationally published cookbooks for Sodexo.