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Saving Taste: Food Preservation Workshop Offered by Oberlin Heritage Center

In past summers, have you been troubled by too many tomatoes, bewildered by a bumper crop of beans, or puzzled as to how to keep up with peaches a-plenty? Here's a chance to get out in front of your garden's yield and learn how to preserve some of your harvest this year! The Oberlin Heritage Center presents an introductory food preservation workshop on **Saturday, June 2** from 10 a.m. to 3 p.m. at The First Church in Oberlin, U.C.C. (106 North Main Street).

OHC's Museum Educator Amanda Manahan will lead participants in the basics of how to keep vegetables and fruits safe and delicious throughout the year. You'll explore a bit of the history of various preservation methods from drying and pickling to canning, curing and freezing, and leave with hands-on experience and even some takeaways to try at home.

The food preservation workshop is for adults and youth ages 12 and up; youth participants must be accompanied by a registered adult. Material costs are included in the registration fee of \$40 (\$30 for OHC members). Reserve your place by May 25; space is limited, so sign up soon!

To find out more, or to make a reservation, visit www.oberlinheritagecenter.org or contact the Oberlin Heritage Center by phone or e-mail (440/774-1700; tourinfo@oberlinheritage.org).

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