

CREEKSIDE FARM EDUCATION CENTER

SUMMER "HOMESTEAD SERIES" CLASS SCHEDULE

\$25 per Class or Purchase all 4 Sessions for \$75 (Get One Free)

Register at: <https://creekside-farm-csa.square.site/>

Ashely English, our resident instructor for classes this year at the Creekside Farm Education Center, is the author of 11 books on topics ranging from raising chickens to canning & preserving, and from hosting potlucks to homemade health & wellness products. From handcrafted pies, to natural crafting, Ashley is enamored with all things DIY, slow, and fun! She is an experienced teacher and educator, and her articles have been featured in several national food and lifestyle magazines. She lives in the mountains North Carolina with her husband Glenn, their two young sons, and a menagerie of animals.



HOME CANNING 101: TUESDAY, AUGUST 9, 2022, 10A-11:30A

\$25.00

It's summertime, and produce is abundant. After you've had your fill of fresh fruits and veggies, consider storing up the rest for later use via the alchemy of home canning.

In this class, we'll go on a deep dive into the entire process of home canning. Ashley will chat at length about the nuts and bolts of both water bath and pressure canning, discussing: Equipment, Ingredients (including helpful prepping suggestions), Canning Chemistry (via the pH scale), Microorganisms, Altitude Adjustments, Step-by-Step Methods (Boiling Water Bath and Pressure Canner Processing), and Troubleshooting tips.



HOME CANNING 101
August 9th 10am-11:30am

CREATING AN APOTHECARY: NATURAL HEALTH: TUES, AUG 23RD, 10A-11:30A

\$25.00

Cold and flu season is coming, and you want to be prepared. Let's whip up some homemade remedies together!

In this session, we'll gather together to create a bundle focusing on **natural health**. I'll demo and provide helpful information on the following items: FIRE CIDER, ELDERBERRY SYRUP, COUGH SYRUP, MUSTARD BATH, DECONGESTANT BALM



FALL & WINTER APOTHECARY:
NATURAL HEALTH
August 23rd 10am-11:30am

APPLES TO APPLES: PRESERVING THE HARVEST: TUES, SEPT 6TH 10A-11:30A

\$25.00

I'm making a bold declaration: apples are the most versatile fruit of them all. From sweet to savory dishes, and from beverages to desserts, there's nowhere they are unwelcome, and no dish they don't improve. I said it, and I'm sticking to it.

Join me, from your home kitchen, with me in mine, as we discuss 5 ways to preserve these edible autumnal mascots. Here's what I'll be sharing with you: APPLE CIDER VINEGAR, APPLESAUCE, DRIED APPLES, APPLE BUTTER, CINNAMON & APPLE WHISKEY



APPLES TO APPLES:
PRESERVING THE HARVEST
September 6th 10am-11:30am

HOMEMADE HOLIDAY GIFTS FROM THE KITCHEN: TUES, SEPT 20TH 10A-11:30A

\$25.00

Homemade items from the kitchen are a creative, delicious, and affordable approach to holiday gifting, and they're always well received.

In this session, we'll make a bevy of kitchen gifts together for holiday gift-giving, as well as discuss creative means of packaging and presentation. Registration grants you access to 10 recipes for holiday kitchen gifts, including: INFUSED VINEGARS, HERBED NUTS, FLAVORED MUSTARDS, VANILLA EXTRACT, SEASONED OLIVES, INFUSED SUGARS, SHORTBREAD, BISCOTTI, CHOCOLATE MINT PATTIES, IRISH CREAM



HOMEMADE HOLIDAY GIFTS
September 20th 10am-11:30am

Join these other class at the Creekside Farm Education Center offered by **Organic Growers School (OGS)** including: **Seed Saving WorkShop** on August 9th, 6pm - 8pm. To register for OGS classes visit www.organicgrowersschool.org