



**Oregon State University**  
**Extension Service**

## Master Food Preservers Workshop **Kombucha? You Betcha!**

If you aren't a little weirded out about how kombucha is made, you probably don't know. Like many fermentation techniques, it manages to be fascinating, beautiful, and a little terrifying all at once. But whether you are interested in participating in an ancient food preservation tradition or just want to save money, the Douglas County Master Food Preservers are here to help! Come with questions, leave with a SCOBY, a kombucha you've flavored yourself, and the skills to make more at home! We will discuss safe techniques, flavoring options, and common fermentation pitfalls as we demystify this delicious and healthy beverage.

Pressure canners should have their gauges tested annually. Community members are invited to bring their pressure canner lids to the workshop and we will make sure that they are accurate and safe!

**May 11th 11:00 am - 1:30 pm**  
**Elkton Community Education Center**  
15850 OR-38 W  
Elkton, OR 97436



**Register at**  
**<https://beav.es/iHt>**  
**or call 541-672-4461**  
**registration ends 5/3**  
**Cost is \$15.00**



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This publication will be made available in an accessible alternative format upon request. Accommodation requests related to a disability should be made by May 3rd, 2024. Please contact Aimee Love at (541) 236-3047, [Aimee.Love@OregonState.edu](mailto:Aimee.Love@OregonState.edu)