

## Oregon State University **Extension Service**

## Master Food Preservers Workshop The Yeast of my Worries: **Dealing with Sourdough Starter**

Does your sourdough fail to rise to the occasion? Does it knead more attention than your dog? Don't be a gluten for punishment, come learn with the experts! Let Douglas County's Master Food Preservers guide you in the creation and care of a starter, help you navigate some of the most common problems, and share some amazing discard recipes. Don't know what a discard recipe is? You should probably take the class.

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!

**Register** at https://beav.es/iHt or call 541-672-4461

June 1st 10:00 am - Noon **Camas Valley Grange** 332 S. Camas Rd. Camas Valley, OR 97416

registration ends 5/24 Cost is \$10.00



OSU Extension Service prohibits discrimination in all its programs, services, activities, and materials. This publication will be made available in an accessible alternative format upon request. Accommodation requests related to a disability should be made by May 24th, 2024. Please contact Aimee Love at (541) 236-3047, Aimee.Love@OregonState.edu