



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

**Master Food Preservers Workshop**

# **Kimchi VS Kraut**

**The Battle of the BRINE**

There's a fermentation fight brewing and you'll want to be ringside as these two cultural heavyweights square off. Hailing from the Korean Peninsula, kimchi has been a fan favorite since the Three Kingdoms Period. While some say sauerkraut pales in comparison, this European contender has its roots in the Roman Empire and its eyes on the prize. Don't worry about getting boxed in by picking sides though - in this workshop, you'll be making both! These probiotic powerhouses are easy to make on a budget but really pack a punch when it comes to flavor. The Master Food Preservers are in your corner to help you ferment fearlessly!



**July 18th 1 pm - 4 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 6/14**  
**Cost is \$20.00**



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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 July 12th, 2024. Please contact Aimee Love at (541) 236-3047, [Aimee.Love@OregonState.edu](mailto:Aimee.Love@OregonState.edu)