



# Creating A Local Food Culture

One bite at a time...

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**HAYMAKER  
FARMERS' MARKET**

**KENT, OHIO**



















*Teach. Reach. Feed. Lead.*

















HEALTHY

# KIMCHI WORKSHOP

Saturday, November 23<sup>rd</sup>

11AM - Noon

Haymaker Winter Farmers' Market

Kent, Ohio

\$15 per person (includes all ingredients)

Learn how to make healthy, delicious **kimchi** in this hands-on workshop! Join local fermented foodie Don King, as he explains the ins and outs of creating the national dish of Korea - with a twist!

**FEATURING LOCALLY-SOURCED  
CABBAGE AND ROOT VEGETABLES!**  
Vegan/Vegetarian Friendly!

Each participant will take home  
their own **pint of kimchi!**

(please bring a bowl for mixing,  
pint jars and all other ingredients  
will be provided)

Space is limited, so register asap!  
To reserve a space, contact Kelly Ferry:  
haymakermarket@gmail.com  
330-472-5801

Please register by Tuesday, November 19th!

NUTRITIOUS

EASY













