

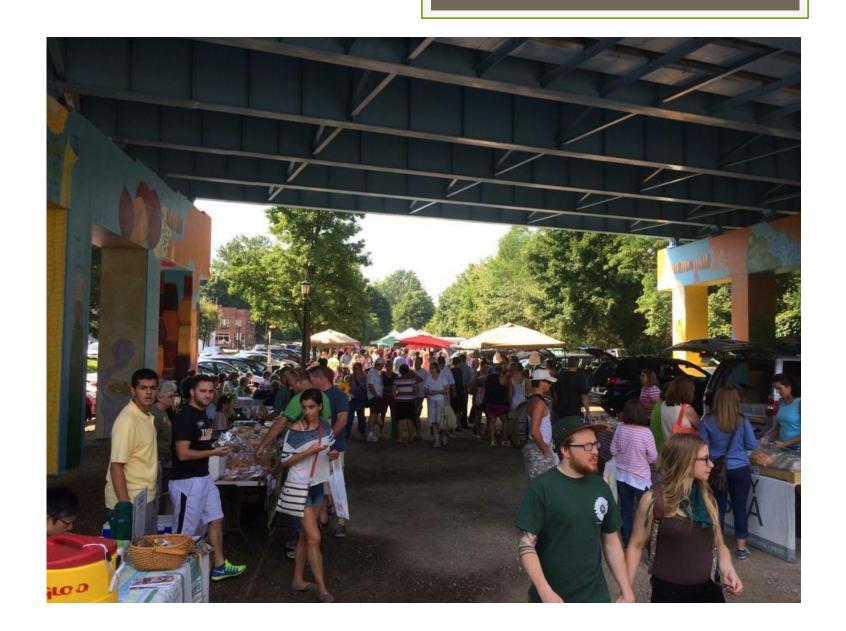
Creating A Local Food Culture

One bite at a time...























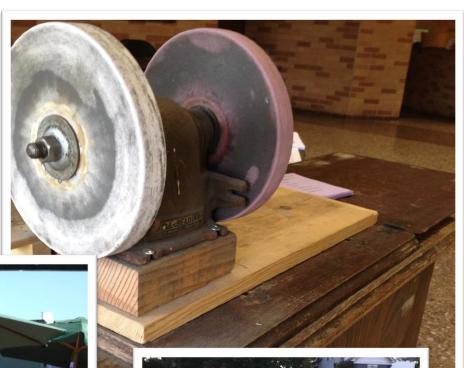
Teach. Reach. Feed. Lead.



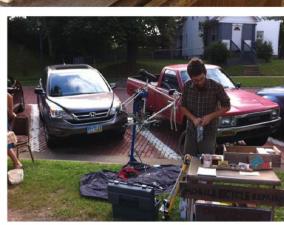
















Saturday, November 23rd 11AM - Noon Haymaker Winter Farmers' Market Kent, Ohio

\$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!





ADOPT-A-SPOT

