



A ZERO WASTE/FOOD WASTE

Workshop CONDIMENTS CHRISTMAS DRINKS FERMENTATION



Ferment it!

There are many benefits of adding fermented vegetables to your diet...and you'll reduce food waste in the kitchen.

Trade Secrets

As well as all the fermented vegetable making and tasting, we'll provide full notes, and lots of hints and tips.



5000Meals Fermentation Workshop

Come and learn about fermenting for condiments and delicious Christmas drinks. Araluen Hagan from 14K Brewery leads this wonderful hands on experience where you learn about the process, do some tastings, and make your own treats.

SATURDAY 28 November 2020 — 9:00 AM to 1:00 PM
Belmont City College

\$35pp

Call to register now on:

0411 444 669



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