

Safely Fermenting Food at Home

Fermenting food at home is becoming an increasingly popular food trend, although home food fermentation has been practiced for centuries around the world as a key way to preserve food. However, as with any food preservation or preparation method, it is essential that it is done safely.

Art Circle Public Library
Cumberland Meeting Room
Thursday, December 13, 2018

1:00 – 4:00 p.m.

Register for this class at
<https://etgleanerscoop.wixsite.com/etgchome/classes>



*Art Circle Public Library - 3 East Street - Crossville Tennessee, 38555
(931) 484-6790 ~ www.artcirclelibrary.info*