



Virginia
Cooperative
Extension

APPALACHIAN
sustainable
DEVELOPMENT

Fermentation Workshop

Ever wondered about how fermentation works or wanted to try it but just didn't know where to start?

Virginia Cooperative Extension Service is offering a beginners **Fermentation Workshop in Abingdon.**

- **Where:** Class will be taught by your local Food Safety Extension Agent , Sandy Stoneman, at the Pleasant View United Methodist Church Kitchen (see address below).
- **When:** Two opportunities are available. Thursday, Oct 26, 2017, 10:00am-2:00pm or Thursday, Oct 26, 2017, 5:00pm-9:00pm.
- **Registration is limited and pre-registration is required.** To register contact the Wythe County Extension office, 276-223-6040, or email, sandyst@vt.edu. Be sure to indicate which class time you wish to attend.
- **Cost is \$20.00 per attendee** (please bring cash or check with you on the day of class)

Class Location:

Pleasant View United Methodist Church Kitchen (park on the left hand side of the building and look for the signs)

**18416 Lee Hwy
Abingdon, VA 24210**

Sandy Stoneman, REHS, CP-FS
Food Safety Extension Agent
SWVA Food Safety - Serving Bland, Carroll, Grayson, Smyth,
Washington, and Wythe Counties



Virginia Cooperative Extension
Virginia Tech • Virginia State University

www.ext.vt.edu

Virginia Cooperative Extension programs and employment are open to all, regardless of age, color, disability, gender, gender identity, gender expression, national origin, political affiliation, race, religion, sexual orientation, genetic information, veteran status, or any other basis protected by law. An equal opportunity/affirmative action employer. Issued in furtherance of Cooperative Extension work, Virginia Polytechnic Institute and State University, Virginia State University, and the U.S. Department of Agriculture cooperating. Edwin J. Jones, Director, Virginia Cooperative Extension, Virginia Tech, Blacksburg; Jewel E. Hairston, Administrator, 1890 Extension Program, Virginia State, Petersburg.