

VENISON

JERKY & PRESSURE CANNING

WHEN

Saturday, January 20
9-5pm

WHERE

Waishkey Bay Farm
Gitigaan Hall

10135 W. Mills Road, Brimley, MI 49715

FEATURING • VENISON • PRESERVING • DEHYDRATING • JARS
TRADITIONAL FOODS • LOCAL FOODS • DOOR PRIZES • STORIES OF
GOOD FOOD • GOOD CONVERSATION

Class is limited to 10 participants. Lunch provided—
For more information or to register contact Connie
Watson 906.248.8363 or cwatson@baymills.org

*Funding made possible by BALAC, Good Health & Wellness
in Indian Country & Waishkey Bay Farm.*

HANDS-ON

SAFE PRACTICES AND EDUCATION ON PRESERVING VENISON

- **JERKY**
- **RAW PACK &
VENISON
STEW
PRESSURE
CANNING**

