



FULL DAY PRACTICAL FOOD PRESERVATION SKILLS WORKSHOP: REDUCING FOOD WASTE





Kilchoan Community Centre
Saturday 23rd March 9.30am - 4.30pm
Delivered by Clare Holohan, Herbalist, Forager and CoAuthor of Scotland's Wild Medicine.

This workshop is aimed at reducing food waste by making the most of excess food from supermarkets, or preserving what you have lots of in your garden. You will learn and share recipes and cover a variety of preservation techniques including:

- home fermentation
- canning
- pickling
- jam making and more.







Booking is essential and places are limited. Use this QR code to get to Eventbrite.



Session subsidised through funding made available by the Highland Community Waste Partnership with funding through the National Lottery Community Fund.

