



FUTURE PROOF YOUR
PANTRY!

PRESERVING THE HARVEST

with *Cindy Bunt*

TICKETS

**THE CLASS WILL BE HELD ON SUNDAY, 25TH FEBRUARY
FROM 10AM - 1.00PM. BOOKINGS CLOSE 17TH FEBRUARY**

A perfect accompaniment to the 150km Feast Food Truck & Wine Festival, Cindy from The Post & Rail will teach you simple methods of getting great produce preserved and ready to store for future use. This new skill will not just help you to survive with food in your pantry but take your meals next level!

Delivered in the middle of the summer season where produce is abundant, these vintage methods will help you preserve that wonderful harvest.

Expect to make this... Capsicum & Chilli Jam, Worcestershire Sauce from scratch, Peach Chutney (to die for!). Cindy will also demonstrate the Fowler's Method of preserving Passata and Dill Pickled Zucchini (that tastes just like Gherkins!)

Begin your preserving journey here and take home a loaded goodie bag with delicious preserves for your family, finishing the day indulging in a preserves-based nibble platter to enjoy the delicious flavours. Grab a glass of wine to match, from one of the wineries on site.