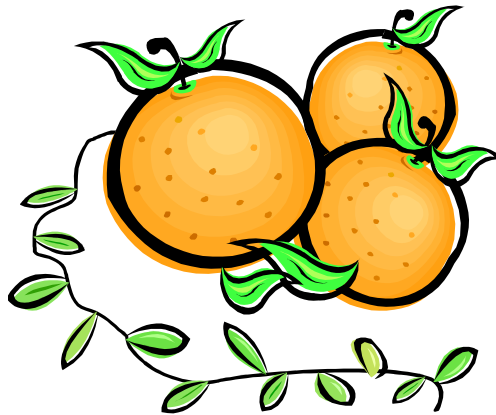


Preserving Citrus

An Apple Barrel Do-It-Yourself Class

with Kathie N. Lapcevic of Two Frog Home



Learn to make the most of the citrus season and all of its sweet & tart flavors so that you can enjoy them all year long.

In this hands-on 3-hour class you'll learn to:

- Make candied citrus peel
- Can a marmalade
- Preserve lemons & limes in salt & their own juices
- Prepare and store lemonade & limeade concentrate for summer drinking
- Make a citrus liqueur

Class registration: \$25 includes hand-outs and materials with samples to take home.

Class size: limited to 12 students. Additional classes will be added upon interest.

**Class will meet on Saturday, February 18, 2012 from 1 PM to 4 PM at
The Apple Barrel 3250 Hwy 2 East, Kalispell.**

Students should bring an apron and a sharp chef's knife.

Please register by calling 890-1212 or emailing mtkatiecakes@yahoo.com

Registration must be paid in advance and is non-refundable.