Making the Most of that Venison

Making Venison Jerky
Thursday, December 11
6:00—8:00 pm

Pressure Canning Venison
Saturday, December 13
10am—2 pm

Location:
Washburn High School
305 W 4th Street
Washburn, WI

Learn how to make jerky and can venison.

Venison and canning equipment provided!

Cost:
$10.00 per class or $15.00 for both classes.

Both classes will be held at the Washburn High School.

Sponsored by: UW Extension Bayfield County
Venison Jerky & Canning Classes

Thursday, December 11 .........................Making Venison Jerky
6:00 - 8:00 pm
Washburn High School
Fee: $10.00
Refreshments provided.

Venison is not only healthy but it is very versatile. It can be made into many different types and flavors of great tasting deer jerky. Join us and learn how to make this great tasting wintertime snack. Participants will try several jerky recipes and take home samples.

Saturday, December 13 .........................Pressure Canning Venison
10:00 am - 2:00 pm
Washburn High School
Fee: $10.00
Lunch included.

Did you shoot a trophy buck? Is he young and tender . . . or old and tough? Canning venison insures tender meat no matter how old the deer. All participants will take home a quart of canned venison.

$15.00 for both classes.
Registration fee covers bulletins and supplies.
Classes will be held at the Washburn High School.
Pre-registration is necessary.
To register call (715) 373-6104. Class size limited to 16.

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