



## Educational Workshops at Plains Mennonite Church

Wednesday, May 23, 6:30 p.m. — Rain Barrel presentation

June ~ TBD — All Things Strawberries

July ~ TBD — All Things Pickles

August/September ~ TBD — Applesauce for All

*SEE BELOW AND OTHER SIDE FOR DETAILS*

**WEDNESDAY, MAY 23, 6:30 P.M. — Rain Barrels by  
Wissahickon Watershed ~ in lower level of church**



Learn about the benefits of a rain barrel and how to assemble one at home. Rain Barrels are available for \$65 and are sourced from camels-hump.com. **Your RSVP and \$25 non-refundable barrel deposit (if you want to buy a barrel) are due by May 13** to Plains Mennonite Church, 50 W. Orvilla Rd., Hatfield, PA 19440. Remaining payment (cash or check payable to Plains Mennonite Church) may be made at the presentation. Learn more about Wissahickon Valley Watershed Assoc. at [www.wvwa.org](http://www.wvwa.org).

*See other side for more workshops!*

Held at Plains Mennonite Church, 50 West Orvilla Road, Hatfield  
**215-362-7640 or [plainsmc@verizon.net](mailto:plainsmc@verizon.net)**  
**[www.plainsmennonitechurch.org](http://www.plainsmennonitechurch.org)**

*See other side for more workshops!*

## SEEDS TO FEED ~ EDUCATIONAL WORKSHOPS

**JUNE ~ TBD — All Things Strawberries ~ in church kitchen**



There is nothing like using seasonal strawberries for jam or preserving them to use during the winter. Learn the simple process of making jam for your freezer or cupboards and preserving strawberries.\* Everyone goes home with a container. **Cost: \$20, payable at event.**

**JULY ~ TBD — All Things Pickles ~ in church kitchen**

Learn how to make your own pickles for delicious enjoyment year-round!\*

Everyone goes home with a jar. **Cost: \$20, payable at event.**



**\*The produce at these two workshops will be provided by Living Hope Farm, a local and certified naturally grown (chemical/pesticide free) farm. The input will be provided by Beth Miller, a volunteer educator in the Master Food Preserver program at Penn State University Extension. Learn more at [www.livinghopefarm.org](http://www.livinghopefarm.org) and [www.extension.psu.edu](http://www.extension.psu.edu).**

**AUGUST/SEPTEMBER ~ TBD — Applesauce for All  
~ in church kitchen**



Come learn how to make applesauce you can enjoy year-round! Everyone will go home with a container! **Cost: \$15, payable at event.**

Held at Plains Mennonite Church, 50 West Orvilla Road, Hatfield  
**215-362-7640 or [plainsmc@verizon.net](mailto:plainsmc@verizon.net)**  
**[www.plainsmennonitechurch.org](http://www.plainsmennonitechurch.org)**



## Educational Workshops at Plains Mennonite Church

Wednesday, May 23, 6:30 p.m. — Rain Barrel presentation

June ~ TBD — All Things Strawberries

July ~ TBD — All Things Pickles

August/September ~ TBD — Applesauce for All

*SEE BELOW AND OTHER SIDE FOR DETAILS*

**WEDNESDAY, MAY 23, 6:30 P.M. — Rain Barrels by  
Wissahickon Watershed ~ in lower level of church**



Learn about the benefits of a rain barrel and how to assemble one at home. Rain Barrels are available for \$65 and are sourced from camels-hump.com. **Your RSVP and \$25 non-refundable barrel deposit (if you want to buy a barrel) are due by May 13** to Plains Mennonite Church, 50 W. Orvilla Rd., Hatfield, PA 19440. Remaining payment (cash or check payable to Plains Mennonite Church) may be made at the presentation. Learn more about Wissahickon Valley Watershed Assoc. at [www.wvwa.org](http://www.wvwa.org).

*See other side for more workshops!*

Held at Plains Mennonite Church, 50 West Orvilla Road, Hatfield  
**215-362-7640 or [plainsmc@verizon.net](mailto:plainsmc@verizon.net)**  
**[www.plainsmennonitechurch.org](http://www.plainsmennonitechurch.org)**

*See other side for more workshops!*

## SEEDS TO FEED ~ EDUCATIONAL WORKSHOPS

**JUNE ~ TBD — All Things Strawberries ~ in church kitchen**



There is nothing like using seasonal strawberries for jam or preserving them to use during the winter. Learn the simple process of making jam for your freezer or cupboards and preserving strawberries.\* Everyone goes home with a container. **Cost: \$20, payable at event.**

**JULY ~ TBD — All Things Pickles ~ in church kitchen**

Learn how to make your own pickles for delicious enjoyment year-round!\*

Everyone goes home with a jar. **Cost: \$20, payable at event.**



**\*The produce at these two workshops will be provided by Living Hope Farm, a local and certified naturally grown (chemical/pesticide free) farm. The input will be provided by Beth Miller, a volunteer educator in the Master Food Preserver program at Penn State University Extension. Learn more at [www.livinghopefarm.org](http://www.livinghopefarm.org) and [www.extension.psu.edu](http://www.extension.psu.edu).**

**AUGUST/SEPTEMBER ~ TBD — Applesauce for All  
~ in church kitchen**



Come learn how to make applesauce you can enjoy year-round! Everyone will go home with a container! **Cost: \$15, payable at event.**

Held at Plains Mennonite Church, 50 West Orvilla Road, Hatfield  
**215-362-7640 or [plainsmc@verizon.net](mailto:plainsmc@verizon.net)**  
**[www.plainsmennonitechurch.org](http://www.plainsmennonitechurch.org)**