

You Can Do It!

bringing the farm to your kitchen

Local, fresh, & fun! Farm-to-table restaurants and farmers markets are popping up everywhere, and with good reason-New Jersey farmers grow some of the best produce in the country! But with such short growing seasons, we have only a brief time to enjoy asparagus, blueberries, and heirloom tomatoes- right?

You can extend the summer & fall harvest! Canning will preserve your favorite local fruits and vegetables, allowing you to enjoy them all year long. Imagine opening a jar of homemade applesauce in December- and knowing that it contains only apples and spices. Now that's fresh.



JOHN O'BOYLE/THE STAR-LEDGER



Curious about canning? Invite your friends to a one-of-a-kind house party! **You Can Do It** is a unique, fun party held right in your own kitchen. You supply your favorite drinks, and I'll bring everything else- a canning pot, jars, and all of the tools you'll need to create your own jam, applesauce, pickles, tomato sauce, mustard, and more. I'll work with you before the party to select a seasonally appropriate recipe.

The party is hands-on- everyone will help to chop, measure, and fill the jars. And every guest will go home with a jar of what we make!

Contact me for more information or to book your party!



Charlie Thyme
a can-do attitude

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