

FRUIT PROCESSING: UNIQUE JAMS WITH ADDED SPICE



Saturday, November 11 | 9:30 a.m.–1 p.m. | MCC Culinary Kitchen, Building B
\$65, includes lunch

Raspberry with habanero? Peach with thyme? Come learn from Bushel & Peck's owner and preserver Jackie Gennett how best to combine fruit with other flavors for a truly exceptional and unique jam. This is a hands-on workshop where participants will make their own small batch of jam to take home in MCC's state of the art culinary test kitchen (ingredients and supplies provided). Presentation topics include recipe development and how to get consistent jam set, as well as navigating food codes and processing requirements for jams and other fruit products.

Seats are limited. An email with room location and more class details will be sent after registration. Registration closes Thursday, November 9.

[Register here](#)



Jackie Gennett

Founder and Co-Owner, Bushel and Peck's (Beloit, WI)

Jackie began her transition to farming in 2001 after outgrowing her 20x20 foot garden in the South Loop. In 2008, Jackie and her partner, Rich Horbaczewski, opened Bushel & Peck's Local Market, a restaurant and retail store featuring local goods. In 2010, she launched the Bushel & Peck's Preservation Kitchen, which produces small-batch, handcrafted pickles, sauces, jams, fermented foods, and relishes. Her farm is Certified Organic and produces fruits and vegetables for her restaurant and preservation kitchen.