Thursday, October 10, 2019 | 6:00pm-8:00pm

Venison: Field to Table



Location:

Barlow Fairgrounds Chicken Dinner Building St. Rt. 339 & St. Rt. 550 Barlow, OH 45712

Field Dressing & Cutting the Carcass

- Live demonstration
- Proper & efficient field dressing
- Skinning & quartering of the deer

 Presented by Moore's Processing

 and assisted by Dean Sinclair, Washington Soil & Water

 Conservation District

Food Safety/Preservation

- Venison Sampling
- How to Preserve Your Venison
 - Recipes

Presented by Amanda Bohlen, Washington County FCS Educator And Lesley Workman, Monroe County FCS Educator

Question and Answer Session

Presented by Ryan Donnelly, ODNR Division of Wildlife



Cost is FREE, but please register by October 4, 2019.

Contact information: Amanda Bohlen (740) 376-7431 or bohlen.19@osu.edu
OR Dean Sinclair, Washington Soil & Water Conservation District
740-373-4857 or dsinclair@wcgov.org



THE OHIO STATE UNIVERSITY

COLLEGE OF FOOD, AGRICULTURAL, AND ENVIRONMENTAL SCIENCES

OSU Extension Washington County

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FREE
Venison Workshop 10/10/19
Barlow Fairgrounds 6-8pm
Call to Register: 740-376-743

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Call to Register: 740-376-7431

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Call to Register: 740-376-743

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Venison Workshop 10/10
Barlow Fairgrounds 6-8pm
Call to Register: 740-376-72

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Barlow Fairgrounds 6-8pi
Call to Register: 740-376-7

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Barlow Fairgrounds 6-8pn
Call to Register: 740-376-7²

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