

101 Ways to Enjoy Squash!

1 to 2:30 pm on Thursday, August 18

At the Market Kitchen

(just west of the Webb City Farmers Market pavilion)

Register at the market or call 417 483 -8139 no later than Tuesday, August 16.

Cost: \$10 per person

What to bring: 3 to 4 medium summer squash like zucchini or yellow squash, some plastic containers in which to take home your creations, a knife and cutting board.

This class will focus on squash in all its glory – summer squash, as well as the winter squash just now coming into season. Learn cooking, preservation and storage techniques that will allow you to enjoy squash all winter long.

Our instructor is Mende Staggs, owner with her husband Brad of Apple Road Farm. On the farm they raise heirloom fruits and veggies, free-range chickens, mushrooms and honey bees. Mende has been an instructor at Franklin Tech for two years, sharing her love of raising chickens and pie making, among other topics. With a passion for sustainability and creative cooking, she focuses on technique, enabling her students to create innovative and satisfying dishes with seasonal ingredients.



The Webb City
Farmers Market



Eat local – Eat fresh