FERMENTED VEGETABLE PRODUCTION DAYS!

Come learn the ancient art of vegetable fermentation. Make Sauerkraut and Kimchi by the barrel in our production kitchen.

Join us on the farm! Production days run from 8:45 am - 3 pm, include a farm fresh lunch, and a jar of ferments we make that day. Sign-up as an individual or a group! Call or E-mail the farm house today!

802-933-7752 **flackfamilyfarm@gmail.com**

PRODUCTION DAYS: **SEPTEMBER** **2021**

Sunday	Monday	Tuesday	Wednesday	Thursday	10	Saturday
12	13				17	18
19			22	23		25
26	27			30		

OCTOBER

Sunday	Monday	Tuesday	Wednesday	Thursday	1	Saturday
			6	7	8	
10	11			14	15	16
17				21	22	23
			27	28	29	

Please **call** or **e-mail** to sign up! 802-933-7752 flackfamilyfarm@gmail.com