

Join us in the historic 1903 Green Briar Jam Kitchen and make your own batch of something special for your table or to give as a gift. All materials are provided, and participants take home four to six (6oz.) jars of finished product.

Following ADULT workshops meet on **WEDNESDAYS 6 - 8pm** Paid advance registration is required for all jam workshops.

**Members \$35 Non-Members \$45**

<b>Jan.- March</b>	(no Wed. evening classes)	<b>Aug. 16</b>	Peach Red Pepper Chutney
<b>Apr. 5</b>	Pear Pineapple Lemon Jam	<b>Aug. 23</b>	Mango Plum Jam
<b>Apr. 19</b>	Carrot Lemon Almond Conserve	<b>Sept. 6</b>	Pear and Lime Jam
<b>May 3</b>	Strawberry Orange Jam	<b>Sept. 20</b>	Pineapple Salsa
<b>May 17</b>	Strawberry Rhubarb Jam <i>or</i> Strawberry Jam	<b>Oct. 4</b>	Spiced Autumn Fruit Jam (apple, pear, plum)
<b>May 31</b>	Mango Chutney	<b>Oct. 18</b>	Cranberry Apricot Jam
<b>June 14</b>	Strawberry Apricot Jam <i>or</i> Strawberry Jam	<b>Nov. 1</b>	Spiced Cranberry Jam
<b>June 28</b>	Rhubarb Orange Jam	<b>Nov. 15</b>	Pear Pineapple Lemon Jam
<b>July 5</b>	Blueberry Peach Jam	<b>Nov. 29</b>	Curried Apricot Chutney
<b>July 12</b>	Mango Chutney	<b>Dec. 6</b>	Berry Holiday Jam
<b>July 19</b>	Plum Rum Jam	<b>Dec. 13</b>	Berry Holiday Jam
<b>July 26</b>	Blueberry Orange Marmalade	<b>Dec. 20</b>	Cranberry Hot Pepper
<b>Aug. 2</b>	Brandied Peach Jam		

Following ADULT workshops meet on **SATURDAYS from 9:30am–11:30am** NOTE: *Adults are also invited to attend the family classes as space allows.*

<b>Feb. 18</b>	Apple Pie Jam	<b>Aug. 12</b>	Pineapple Salsa
<b>Mar. 18</b>	Annapolis Conserve	<b>Aug. 19</b>	Peach Red Pepper Chutney
<b>Apr. 8</b>	Pear Pineapple Lemon Jam	<b>Aug. 26</b>	Mango Plum Jam
<b>Apr. 22</b>	Carrot Lemon Almond Conserve	<b>Sept. 2</b>	Pear and Lime Jam
<b>May 6</b>	Strawberry Orange Jam	<b>Sept. 23</b>	Pineapple Salsa
<b>May 13</b>	Strawberry Rhubarb Jam <i>or</i> Strawberry Jam	<b>Oct. 7</b>	Spiced Autumn Fruit Jam(apple, pear, plum)
<b>May 27</b>	Mango Chutney	<b>Oct. 21</b>	Cranberry Apricot Jam

<b>June 17</b>	Strawberry Apricot Jam <i>or</i> Strawberry Jam	<b>Nov. 4</b>	Spiced Cranberry Jam
<b>June 24</b>	Rhubarb Orange Jam	<b>Nov. 18</b>	Pear Pineapple Lemon Jam
<b>July 1</b>	Blueberry Peach Jam	<b>Dec. 2</b>	Curried Apricot Chutney
<b>July 8</b>	Mango Chutney	<b>Dec. 9</b>	Berry Holiday Jam
<b>July 15</b>	Plum Rum Jam	<b>Dec. 16</b>	Berry Holiday Jam
<b>July 22</b>	Blueberry Orange Marmalade	<b>Dec. 23</b>	Cranberry Hot Pepper Relish
<b>July 29</b>	Brandied Peach Jam		

**Following FAMILY workshops meet on SATURDAY from 1:00pm to 3:00pm**

**Members: \$35 Non-Members: \$45** (*Fee includes one adult and one child*)

<b>Feb. 18</b>	Apple Pie Jam	<b>Aug. 12</b>	Blueberry Pineapple Jam
<b>Mar. 18</b>	Annapolis Conserve	<b>Aug. 19</b>	Peach and Pear Jam
<b>Apr. 8</b>	Pear Pineapple Lemon Jam	<b>Aug. 26</b>	Mango Plum Jam
<b>Apr. 22</b>	Strawberry Jam	<b>Sept. 2</b>	Pear and Lime Jam
<b>May 6</b>	Strawberry Orange Jam	<b>Sept. 23</b>	Apple Pie Jam
<b>May 13</b>	Strawberry Rhubarb Jam <i>or</i> Strawberry Jam	<b>Oct. 7</b>	Autumn Fruit Jam (apple, pear, plum)
<b>May 27</b>	Plum Mango Jam	<b>Oct. 21</b>	Cranberry Apricot Jam
<b>June 17</b>	Strawberry Apricot Jam <i>or</i> Strawberry Jam	<b>Nov. 4</b>	Apple Cranberry Jam
<b>June 24</b>	Rhubarb Orange Jam	<b>Nov. 18</b>	Pear Pineapple Lemon Jam
<b>July 1</b>	Blueberry Peach Jam <i>or</i> Blueberry Jam	<b>Dec. 2</b>	Pear Apricot Ginger Jam
<b>July 8</b>	Blueberry Mango Jam <i>or</i> Blueberry Jam	<b>Dec. 9</b>	Berry Holiday Jam
<b>July 15</b>	Plum Jam	<b>Dec. 16</b>	Berry Holiday Jam
<b>July 22</b>	Blueberry Lime Jam	<b>Dec. 23</b>	Cranberry lemon Pear Jam
<b>July 29</b>	Nectarine Jam		