

Digby Style

Kimchi

making with Yuki Inoue



When: Sunday, July 21, 2019

Time: 10am-12pm

Where: 7231 Highway 201, Lawrencetown

Cost:

- ▶ Workshop Fee - \$60
- ▶ Bring-Your-Own-Jar Discount (\$2 for a jar)
- ▶ HST included

Includes:

- ▶ Hands-on Kimchi Making Experience
- ▶ Fresh Kimchi to take home (your choice of 1L or 500ml jar)
- ▶ Refreshment



What is Digby Style Kimchi?

It is Yuki's invention of ALL VEGETABLE, NO SUGAR and NO GLUTEN Kimchi with local products such as Fundy Dulse flake and BullyGoth Farm oyster mushroom powder.

More [Information](#), [Registration](#) & [Payment](#) - Please contact Yuki
info@ordinaryfamilyfoodlife.ca