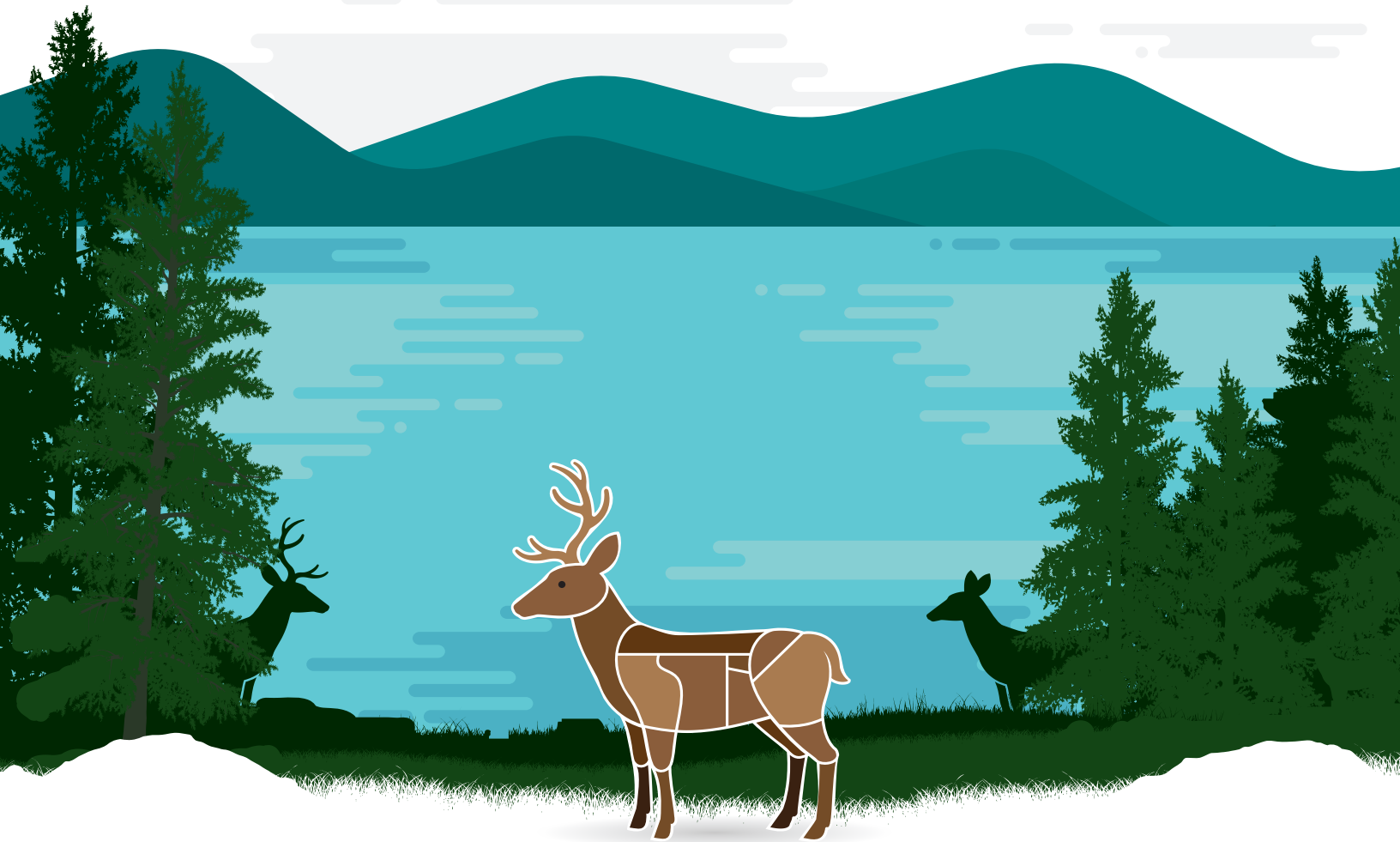


Led by Karen & Richard Charlie and Stephen Sylvester of Penelakut First Nation

Feed the People



Join esteemed Penelakut Elders Karen & Richard Charlie and Stephen Sylvester for a weekend workshop on how to process deer for local food resilience.

SATURDAY, SEPTEMBER 26

From Forest to Freezer - Full Day

Participants will learn how to skin, debone, cube, grind, and bag locally-hunted venison in a food-safe manner.

SUNDAY, SEPTEMBER 27

Sausage-Making & Canning - Half Day

Participants will learn how various parts of the animal are used, and how to preserve venison through canning and sausage-making.

This will be a *hands-on* workshop, where we work together as a group: in Hul'qumi'num, ***nuts'a'maat - working together with one heart and one mind.***

\$125 for both days or \$100 Day 1 and \$50 Day 2

Participants in both workshops will be able to take some venison home.
Participation is limited to 15 people for each day.

– Some bursary funding is available, please inquire. –



Millard Learning Centre

10825 Porlier Pass Rd. Galiano Island, BC

To register, email: restoration@galianoconservancy.ca

For more information, visit: galianoconservancy.ca/deer



Galiano
Conservancy
Association

Supporting Partner: GULF ISLANDS FOOD CO-OP (thanks to Vancity Envirofund and CRD funding)