

Wasting food affects all of us, and we can all learn more ways to reduce wasted food in our own homes. Join us for the Recook Café as we hear about the positive impacts of wasting less food, and interact with experts about how to get the most from the foods in our homes. This is a coming together of community, so bring your own ideas to share. Light refreshments will be served.



On November, 4, 2019 New York State Association for Reduction, Reuse, and Recycling Annual Conference is hosting an event that is OPEN and FREE for the public. Come to the Otesaga Hotel's Iroquois Room from 7:30-9:30 pm.

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Jan Ryder, Master Food Preserver, Cornell Cooperative Extension will discuss preserving and canning food and Jim Perillo, Executive Chef, The Otesaga will demonstrate how to make broth from veggie peels and bones; dishes that can be made with miscellaneous leftover veggies (i.e., soups); uses for lesser utilized veggie parts (e.g., carrot tops, beet greens, zucchini stems, etc.)

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Stop by for a great evening.

