Grill Smart

Hands-on learning the science of great grilling

Friday, May 31, 2019, 5:00 p.m.

A satisfactory eating experience of meat is directly related to the tenderness, juiciness, and flavor of the cooked product. In this program OSU Extension will provide you, the consumer, hands-on education in order to maximize palatability and food safety during the preparation and cooking process when using a grill or cooking outdoors.

This 4 hour class will be held in the Fairfield County Ag Center, 831 College Avenue, Lancaster, OH 43130 on 5/31/19 beginning at 5:00 p.m.

Please return to Fairfield County OSU Extension, 831 College Ave., Suite D, Lancaster OH 43130. Registration fee is $20/person. Class size is limited to 16 participants on first come first serve basis. Fee includes meat product and materials. Call 740-652-7265 for more info.

Name(s): ________________________________________________________________

Phone Number: __________________________________________________________

No. of Attendees: ___________________________ x $20 = _______________________

Any Food Allergies: ___________________________ If Yes List: ______________________

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