



# FALL CLASSES

## KITCHEN SCIENCE

Map your tongue by tasting salt, sweet, sour, and bitter flavors. Experiment with common kitchen items to discover the wonders of chemistry and biology.

SEPTEMBER 16–NOVEMBER 7, 2019  
REGISTRATION OPENS AUGUST 26, 2019

### TYKES // What's in the Kitchen?

**Ages 2–4 (1 child/1 adult)**

Thursdays, September 19–November 7; 8 weeks // 10:00–11:00 AM  
Family members and dedicated caretakers are welcome to join.  
\$125 Members, \$140 non-members

### EARLY LEARNERS // Kitchen Scientist

**Ages 4–6**

Tuesdays (drop off), September 17–November 5; 8 weeks // 3:30–5:00 PM  
\$130 Members, \$145 non-member

## TASTY TRANSFORMATIONS

### After School // Tasty Transformations

**Ages 6–10**

Learn how to prep, cook, and preserve foods. Learn the science behind the recipes and discover age old secrets to the tasty transformations!  
September 18–November 6; 8 weeks // Wednesdays; 3:30–5:00 PM  
\$130 Members, \$145 non-members

### Home School // Tasty Transformations

**Ages 6–12**

In collaboration with **Apples to Zucchini** instructor, learn how to prep, cook, and preserve foods. Learn the science behind the recipes and discover age-old secrets to the tasty transformations!

September 16–November 4; 8 weeks  
Mondays (drop off); 10:00 AM–Noon  
\$20/day Members, \$24/day non-members

#### Pick the classes you want to attend

- September 16: Food Rainbow
- September 23: Pickling
- September 30: Churn, Churn, Churn!
- October 7: Eggs-pectations
- October 14: Acids and Bases
- October 21: Are you a Carnivore?
- October 28: Fermentation and Cheese
- November 4: Yeasty Wonders

For more information or to register, visit [sbnature.org/natureadventures](http://sbnature.org/natureadventures) or call 805-682-4711 ext. 171.

