The Annex
CLAY & CULINARY STUDIO

CULINARY STUDIO

FEBRUARY DROP-IN KITCHEN PROGRAMS

Get ready to chop, mix, and measure! Kids can dive into our fun, hands-on Drop-in Kitchen to learn new kitchen techniques and culinary skills while preparing the recipe of the day.
This skill-building experience is included free with your Museum admission or membership.

Drop-in Kitchen Thursday 2:00pm

2/5 Mini Fudge

2/12 Hibiscus Ginger Tea

2/19 Roasted Sweet Potatoes

2/26 Black-eyed Pea Hummus

Drop-in Kitchen Saturday 2:00pm

2/7 Pineapple GingerJuice

2/14 Chocolate-dipped Pretzels

2/21 Mini Cornbread

2/28 Peach Cobbler

Hibiscus Ginger Tea

Ingredients:

- 1 pineapple 4 cups diced
- 2 inches ginger root
- 2 limes

Directions:

1. Prep: Wash all produce. Peel and core the pineapple; peel the limes. Trim any soft spots from the ginger. Dice everything into 1-inch chunks.
2. Load: Place pineapple, ginger, and lime in the blender with 1 cup of water.
3. Process: Blend on high for 3–5 minutes until smooth.
4. Strain: Filter through a fine sieve or cheesecloth, pressing firmly to extract all juice from the pulp.

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ACROSS FROM THE CHILDREN'S MUSEUM
406 W. MAIN ST.MEDFORD, OR **WWW.TCMSO.ORG**

STAY UPDATED WITH THE ANNEX'S INSTAGRAM
@TheAnnex_ClayCulinaryStudio