



**You have successfully and legally harvested a deer this season – now what?!
Send it off to the processor or try a new technique at home?**

Join Hyde County's FCS Agent to learn the proper way to dehydrate meat and prepare venison jerky. This will be an in-person, hands-on class with practicing knife skills to slice meat for jerky, preparing the marinade, and using a dehydrator for drying meat. While you will not be able to taste test the jerky during the class, you will leave with a small, sealed sample from a previously dried batch to take home with you.

This class is open to anyone 18 years and older. You do not need to live in Hyde County to participate, though the class will be held at the Hyde County Government Center. CDC guidelines will be in place. Registration is FREE.

Two classes will be offered: Wednesday, Nov. 18, 2020, 10:00 a.m.-11:30 a.m. and Thursday, Nov. 19, 2020, 5:30 p.m.-7:00 p.m. These will be the same class. Register for one class only.

Click the date/time below to register for that specific class.

[Wednesday, November 18, 10:00-11:30 a.m.](#)

[Thursday, November 19, 5:30-7:00 p.m.](#)

Contact CatieJo Black with questions at catiejo_black@ncsu.edu
252.944.5354 (cell) or 252.926.4486 (office).