



How to Make Homemade Yogurt

With Stan & Carolyn Taylor February 27th, 2020 6:30pm – 8:30pm

Stan & Carolyn will start with a gallon of whole milk and instruct the class on putting it through the transitions of heating, cooling, inoculating, straining and bottling. The end product will be Greek yogurt. Several batches will be already prepared at different stages to shorten the process. Bring your favorite additive (raisins, banana, fruit, jam, etc.) and enjoy the result.

Instructor: Stan & Carolyn Taylor

When: Thursday, February 27th 6:30pm – 8:30pm

Place: MCC Room 113 – 2715 Dickinson St., Miles City

Cost: \$25 per person – class limited to 10 people only – must pre-register.



To Register:
Contact Tracy Baker
406-874-6168
bakert@milescc.edu

