



OHIO STATE UNIVERSITY EXTENSION

Grill Smart

Hands-on learning the science of great grilling

Two session choices

Thursday, May 23 • 10 A.M. OR 5 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 consumers, hands on education in order to maximize palatability and food safety during the preparation and cooking process when using a grill or cooking outdoors.

Extension Meeting Room
Old Stone Courthouse
201 W Main St
Troy, Ohio 45373

COST: \$20 per person

Registrations due by May 21

Please return to Miami County OSU Extension at 201 W. Main St, Troy, Ohio 45373. Cash, credit or check are accepted in the office as well. Class size limited to 20 participants on first come first serve basis. Fee includes meat product and materials.

Name(s): _____

Email: _____

No. of Attendees: _____ x \$20 = _____

List Food Allergies: _____ Circle Session Choice: 10 A.M. 5 P.M.



THE OHIO STATE UNIVERSITY

COLLEGE OF FOOD, AGRICULTURAL,
AND ENVIRONMENTAL SCIENCES



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