Juneau Extension agent Sarah Lewis will kick off a spring food and home skills series Saturday, Feb. 10, with a Winter Olympics Special: Sausage, Sauerkraut and Homemade BBQ Sauces class.

Participants will make several types of homemade sausage out of wild game, commercial meats and fish, and will learn how to easily ferment cabbage for sauerkraut and make barbecue sauces.

The class will meet from 1-5 p.m. in Room 114 of the Juneau-Douglas High School at 1639 Glacier Ave. The fee is $24 and supplies are $20. Preregistration is required by Friday noon at http://bit.ly/CommunitySchoolsClasses.

Other classes in the series will include Pickling and Fermenting, 1-5 p.m. Feb. 17; Canning Pantry Staples, 1-6 p.m. March 3; The Naturally Clean Home, 1-3 p.m. April 7; Starting a Cottage Foods Business, 1-3 p.m. April 14; and The Waste-Free Kitchen, 1-5 p.m. April 22.

All classes will be offered through Juneau Community Schools and registration and information about the classes is at http://bit.ly/CommunitySchoolsClasses. Most classes involve small registration and supplies fees. For more information about registration, contact Suzanne Ainsworth at 907-523-1761 or, for the classes, Sarah Lewis at 907-523-3280 ext. 1 or sarah.lewis@alaska.edu. Lewis is a family and community development agent for the University of Alaska Fairbanks Cooperative Extension Service.