

July 20, 2015



Spread the Love: All About Jams and Jellies

By Michael Pizza

UCCE Master Food Preservers of El Dorado County

Have you noticed that your store-bought jams and jellies just don't taste like they used to? Too sweet? Not enough real fruit taste? Artificial flavor? Come and join the UCCE Master Food Preservers for a really fun and FREE class and learn how to make some distinctive jams and jellies in just a few hours.

Now is the time, while your fruit is plentiful and in high season, that you should be thinking about making jams and jellies for presents which will be appreciated all year long. When you consider jams and jellies, don't just go to the "norms of yester-year."

Our UCCE Master Food Preservers will teach you to explore beyond the norms of strawberry, grape and peach, while still making absolutely sure that your product is safe for you, your family and your friends. They will teach you what makes a jam or jelly safe and how to determine if a recipe is reputable or is a recipe to avoid.

Perhaps you don't have the time or the desire this summer to sweat over a hot stove to make jams and jellies? No problem. Our Master Food Preservers will teach you how to quickly and easily freeze your fruit now so that you can make your jams and jellies during the winter months.

Join UCCE Master Food Preserver instructors Mike Pizza, Phil Gray and Laura Crowley for this fun and informative class. This is a class for beginners and intermediates, men and women. Making jams and jellies is also a great couples and family thing to do. Now is the time to start a new tradition of jamming and jelling in your family. This FREE class, "Spread the Love: All About Jams and Jellies," will be held on Tuesday, July 21 from 10:00 a.m. to noon at the El Dorado County Fairgrounds, 100 Placerville Drive, Placerville inside the Board Room.

UCCE Master Food Preservers are also available to answer home food preservation questions; leave a message at (530) 621-5506. For more information about the public education classes and activities, go to the UCCE Master Food Preserver website at <http://ucanr.edu/edmfp>. Sign up to

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