2018 Home Food Preservation Classes June—November

Presented by the UCCE Master Food Preservers of Amador and Calaveras Counties

Saturday Morning Themed Food Preservation Classes

9:00-Noon

June 9: Growing and Preserving Culinary Herbs Amador County

July 14: Growing and Preserving Fruit Amador County

August 11: Tomatoes All Ways Calaveras County

September 15: Venison: Field Prep, Aging, Preserving Calaveras County

September 29: Oktoberfest Workshop (\$30, pre-register) Amador County

October 13: Entrees in a Jar Amador County

November 10: Charcuterie Basics Calaveras County

Wednesday Evening Basic Food Preservation Classes

6:30-8:30 pm

June 20: Freezing & Dehydrating Basics Amador County

July 18: Boiling Water & Steam Canning Basics Calaveras County

August 15: Pressure Canning Basics Amador County

September 19: Freezing & Dehydrating Basics Calaveras County

Amador County Class Location: Amador County GSA Building, 12200-B Airport Road, Jackson Calaveras County Class Location: Calaveras Senior Center, 956 Mountain Ranch Road, San Andreas

No reservations required. Presented by the University of California Cooperative Extension Master Food Preservers of Amador and Calaveras counties whose mission is to educate the public about safe home food preservation.

Additional classes may be posted on our website. For more information, call 209-223-6857,

email us at acmfp@ucdavis.edu or visit our website at http://ucanr.edu/mfpcs.



University of California
Agriculture and Natural Resources

UCCE Master Food Preserver Program
Amador and Calaveras Counties





