



July Food Preservation Classes

Presented by UCCE Master Food Preservers

Summer's here and it's prime canning season! Join the UCCE Master Food Preservers at any of the many classes listed below to learn new skills or new ideas and get excited about preserving the bounty from your garden, the extras from your neighbor's garden, or the fresh product from your local farmers market. Unless otherwise noted, all classes are free and no reservations are required.

Amador/Calaveras County

Jams & Jellies

Saturday, July 12, 10-Noon

Location: Calaveras County Senior Center,
956 Mountain Ranch Road, San Andreas

209-223-6857 ▪ acmfp@ucdavis.edu
<http://ucanr.edu/mfpcs>

Sacramento County

Basic Introduction to Safe Water Bath Canning

Saturday, July 12, 10-Noon

Salsa Dancing Tomatoes—Tomatoes & Salsa

Wednesday, July 16, 6:30-8:30 pm, \$5 at the door

Location: 4145 Branch Center Road, Sacramento

916-875-6913 ▪ cesacramento@ucdavis.edu
<http://ucanr.edu/mfpsac>

El Dorado County

All El Dorado County classes are from **10 am to Noon** at the El Dorado County Fairgrounds in the Board Room unless noted otherwise.

	<u>Tuesday</u>	<u>Saturday</u>
Food Safety & Basic Water Bath Canning	July 8	July 12
Jams & Jellies	July 15	July 19
Christmas in July @ Marshall Bldg, El Dorado County Fairgrounds	July 22	
Pickles, Relishes & Sauerkraut	July 29	July 26

530-621-5506 ▪ edmfp@ucdavis.edu ▪ <http://ucanr.edu/mfpcs>

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Should you need assistance or require special accommodations for any of our educational programs, please contact us at 530-621-5502.

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