



September Food Preservation Classes

Presented by UCCE Master Food Preservers

It's prime fall fruit and vegetable 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

Preserving Late Summer Fruits
Saturday, September 13, 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 Dehydration Techniques
Saturday, September 13, 10-Noon

A"peel"ing Apples
Wednesday, September 17, 6:30-8:30 pm, \$5
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>
Vinegars, Condiments & Chutneys		Sept 13
Dehydrating & Freezing	Sept 16	Sept 20
Conserves, Butters & Marmalade	Sept 23	Sept 27
Apples, Pears & More	Sept 30	Oct 4

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.

The University of California, working in cooperation with County Government and the United States Department of Agriculture.



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