



March Food Preservation Classes

Presented by UCCE Master Food Preservers

Amador/Calaveras County

Preserving Fish and Wild Game

Saturday, March 14, 10-Noon, Free



Learn from experienced UCCE Master Food Preserver hunters and fishermen how to safely preserve your catch by curing and smoking, dehydrating, and pressure canning. We'll also cover the benefits of dry rubs, brining, and how to make your own venison jerky and salami. Mark your calendars and arrive early as this has been one of our best-attended classes in past years.

Location: Amador County GSA Building, 12200B Airport Road, Jackson

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

Sacramento County

Vinegars, Oils & Mustards

Wednesday, March 18, 6:30-8:30 pm, \$5

Flavored vinegars and infused oils can add excitement to salads, marinades and sauces, but if made and stored improperly can unfortunately create a perfect environment for *Escherichia coli* and *C. botulinum* bacteria. Learn how to create these delicious vinegar and oil products safely. Also see how to make lemon-sage wine mustard, Oktoberfest beer mustard and more!

Location: 4145 Branch Center Road, Sacramento

For more information: 916-875-6913 ▪ sacmfp@ucanr.edu ▪ <http://ucanr.edu/mfpsac>

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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.