



June Food Preservation Classes

Presented by UCCE Master Food Preservers

Amador/Calaveras County

BBQ Plus

Saturday, June 13, 10-12 Noon, Free

Dust off the grill and have a summer BBQ complete with your own condiments. Learn to make and preserve your own ketchup, mustard, barbeque sauce, pickle relish, dry rub and marinade.

*Location: Calaveras Senior Center,
956 Mountain Ranch Road, San Andreas
209-223-6857 ▪ acmfp@ucdavis.edu ▪ <http://ucanr.edu/mfpcs>*



Photo by Noreen Goff



Photo by Missy Gable

San Joaquin County

Jams & Jellies Workshop

Saturday, June 27, 10-2, \$25

Register online at
<http://ucanr.edu/sites/NSJMFP>

Make jams & jellies using current researched tested techniques In this hands-on workshop.

*Location: UCCE San Joaquin County
Robert J. Cabral Ag Center, 2101 E. Earhart Avenue,
Stockton
209-953-6100 ▪ <http://ucanr.edu/sites/NSJMFP>*

Sacramento County

All Dried Up

Saturday, June 13, 10-12 Noon, Free

Learn the basics of dehydration.

Stone Fruits

Wednesday, June 17, 6:30-8:30 pm, \$5

Peaches, plums, cherries, apricots and more! Learn tips and tricks to preserve your favorite stone fruits to enjoy all year.

*Location: UCCE Sacramento County
4145 Branch Center Road, Sacramento
916-875-6913 ▪ sacmfp@ucanr.edu
<http://ucanr.edu/mfpsac>*



University of California

Agriculture and Natural Resources

UCCE Master Food Preserver

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



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