



February 2019 Food Preservation Events

Presented by UCCE Master Food Preservers

Serving Amador, Calaveras and El Dorado counties

530-621-5502 * For our full class schedules, visit <http://ucanr.edu/mfpcs>.

Amador and Calaveras Counties

Citrus

Saturday, February 9, 2019, 9:00 am - 12 Noon

Learn how to can, dehydrate and freeze citrus so you can use it throughout the year in your family's meals. See how you can use almost all parts of citrus by making marmalades, jellies, jams, curds, candied citrus peel, preserved peels, citrus salt, powdered citrus peel, and edible potpourri. Get tips and tricks to make your frozen citrus maintain top quality in the freezer. Throughout the class you'll receive suggestions on how to incorporate preserved citrus in meals. You'll leave with lots of recipes and ideas to try on your own at home.

Save a seat: Register for this free class at http://ucanr.edu/feb9_mfpclass. (Walk-ins welcome)

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

UCCE Master Food Preserver Training 2019

- Do you enjoy canning or drying food?
- Do you enjoy teaching?
- Do you want to meet new people who share your food passion?

Become a volunteer for the UCCE Master Food Preservers of Amador/Calaveras County!

Learn about the UCCE Master Food Preserver program, community involvement and participation requirements at one of our training information meetings.

- **Friday, February 1**, 3:30 to 4:30 pm at the Calaveras Senior Center, 956 Mountain Ranch Road, San Andreas
- **Monday, February 4**, 12:00 to 1:00 pm at the Foothill Fire Protection District, 3255 Helisma Road, Burson

[RSVP online](#) or by calling 530-621-5528 or email Robin at rkcleveland@ucanr.edu.

El Dorado County

Citrus: From Tree to Table - MFP/MG combo class

Wednesday, February 13, 2019, 9:00 am - 12:00 Noon

UCCE Master Food Preserver and Master Gardener Combo Class.

Join Master Gardener Phyllis Lee and Master Food Preserver Jane Alexander in a wonderful presentation on how to grow and preserve citrus. Come see how you can grow citrus successfully in our community. Phyllis Lee will inform the novice and experienced citrus grower in what makes for successful growing in this county, what pests to watch for, how to protect during our cold nights, and harvest. Jane Alexander will share recipes will for delightful treats that can be made using citrus, including marmalades, citrus peels and salts.

Location: Cameron Park Community Center, 2502 Country Club Drive in Cameron Park.

Make & Take Workshop: Using Your Own Pressure Canner

Saturday, February 16, 2019, 9:00 am - 12:00 Noon

Bring your own pressure canner and learn how to use it! By bringing your own canner, you will learn how use and care the exact equipment you will be using at home. If you do not have one, no worries, we will provide one for your use. This is a hands-on workshop. Pressure canning methods and procedures will be taught and used in this class. We will pressure can chicken and a vegetable. You may bring your own meat, poultry, or vegetable broth to process, too.

Workshop size is limited to 9 so register early.

Workshop fee: \$25.00

Register at: http://ucanr.edu/feb16_mfpclass

Location: Bethell-Delfino Agriculture Building, 311 Fair Lane in Placerville.

Make & Take Workshop: Sauerkraut

Saturday, February 23, 2019, 9:00 am - 12:00 Noon

Probiotics! You hear this more and more these days as being healthy for you and found in fermented food. Sauerkraut is a great way to get probiotics, and who doesn't like sauerkraut on their hot dog or with sausage. You will make your own sauerkraut and at the end of the day you will take it home to finish the product. It doesn't even take any special canning techniques or equipment, just get your hands in there and mix.

Workshop size is limited to 9 so register early.

Workshop fee: \$20.00

Register at: http://ucanr.edu/feb23_mfpclass

Location: Bethell-Delfino Agriculture Building, 311 Fair Lane in Placerville.

[Sustainable Organic Gardening - Zillions of Zucchini](#)

Saturday, February 23, 8:30 am - 3 pm

A workshop offered by the UCCE Master Gardeners and UCCE Master Food Preservers of El Dorado County. Several sustainable organic gardening break-out sessions are being offered; including "What to do with Zillions of Zucchini."

Location: Cameron Park Community Center, 2502 Country Club Drive in Cameron Park.



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

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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