



October 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

Apples 4 Ways

Saturday, October 4, 10-Noon

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

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

Sacramento County

Step by Step, Basic Intro to Safe Water Bath Canning

Saturday, October 11, 10-Noon

Holiday Gifts-Safe and Creative Preserved Food Gifts

Wednesday, October 15, 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

Apples, Pears & More

Saturday, Oct 4, 10-Noon

Peppers and Spices

Saturday, Oct 11, 10-Noon

Olives

Saturday, Oct 18, 10-Noon

Persimmons, Cranberries and Nuts

Saturday, Oct 25, 10-Noon

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

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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