



University of California  
Cooperative Extension

**Master  
Food  
Preserver**

# April Food Preservation Classes

Presented by UCCE Master Food Preservers

## Amador/Calaveras County

### Survival & Camping Foods

Saturday, April 9

10 a.m. to 12 noon, Free

Whether you are an RVer, camper, backpacker or want to prepare for a possible disaster, home preserved foods offer a nutritious and economical alternative to commercial products. Learn to create delicious, sustainable food that lasts for months on the shelf and requires either minimal storage space or refrigeration. Demonstrations will include making jerky, both with and without a dehydrator.

*Location: Calaveras County Senior Center  
956 Mountain Ranch Road, San Andreas*

209-223-6857 [acmfp@ucdavis.edu](mailto:acmfp@ucdavis.edu)  
<http://ucanr.edu/mfpcs>

## Sacramento County

### Preserving Herbs & Seasonings

Wednesday, April 20

6:30 to 8:30 p.m., \$5

Learn how to preserve herbs and use them to make your own seasonings. Leave with lots of recipes and ideas to try at home.

*Location: UCCE Sacramento County  
4145 Branch Center Road, Sacramento*

916-875-6913 ▪ [sacmfp@ucanr.edu](mailto:sacmfp@ucanr.edu)  
<http://ucanr.edu/mfpsac>

## El Dorado County

### Of Course You Can! Boiling Water & Atmospheric Steam Canning Workshop

Saturday, April 9, 9 a.m. to 4 p.m.

**\$60**, Max class size: 12

New to canning? Learn to can multiple fruit-based products during this hands-on workshop under the guidance of UCCE Master Food Preservers.

Register at <http://ucanr.edu/canningworkshop>.

*Location: El Dorado County Fairgrounds, Marshall Bldg,  
100 Placerville Drive, Placerville*

### Jr's Jams & Jellies

Saturday, April 23, 10 a.m. to 3 p.m., Free

Attention kids! Make your own jam or jelly and enter it in the fair! Sign up for a 30 minute class; 10 kids per session.

Register at <http://ucanr.edu/mfp-jr-jams-jellies>.

*Location: El Dorado County Fairgrounds, Marshall Bldg  
100 Placerville Drive, Placerville*

### All Dried Up! Dehydrating & Freezing

Wednesday, April 27, 10 a.m. to 12 noon, Free

Pondering what to do with excess produce? Dry and/or freeze fruits, veggies, and herbs for months of enjoyment. Learn proper freezing methods to prevent freezer burn and spoilage.

*Location: Cameron Park Community Center  
2502 Country Club Drive, Cameron Park*

530-621-5506 ▪ [edmfp@ucanr.edu](mailto:edmfp@ucanr.edu)  
<http://ucanr.edu/edmfp>

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.

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