



**March/April 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**

### **Berries to Jam**

Saturday, April 6, 2019, 9:00 am - 12 Noon

Do you enjoy picking, eating or preserving your own home-grown berries? Quite a variety of backyard berries can be successfully grown in our local area with a little know how. Your berry plants, bushes and vines can produce an abundance of tasty fruit to enjoy year-round. Join the UCCE Master Gardeners and Master Food Preservers of Amador County for their free Public Education class, "Berries to Jam" on Saturday, April 6, 2019. Learn how to successfully select, plant and care for various berries, including cane berries and strawberries, appropriate for a home garden in the foothills. Site selection, care and pruning will be discussed. This class will also include up to date, UC research-based information on food safety and berry preservation. Master Food Preservers will discuss and demonstrate methods to safely preserve berries. They will also provide instruction in the proper use of preservation equipment to help you manage a bountiful harvest and enjoy home grown berries all year long. Handouts will be provided. This class is free and open to the public. Reservations are not required.

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

### **Jams and Jellies**

Saturday, April 13, 2019, 9:00 am - 12 Noon

Join us for this 3-hour introductory class that takes you through the process of making and canning jams and jellies. We will discuss in detail the key ingredients: fruit choices, sugar and alternative sweeteners, the importance of lemon juice, and the role of pectin as a thickening agent. Step-by-step demonstrations will include preparing the fruit and other ingredients, followed by making a freezer jam and two canned jams using boiling water and atmospheric steam canners. You will leave this class with several recipes and the knowledge and skill to safely can jams, jellies, and other fruit spreads in your own kitchen.

**Save a seat:** Register for this free class at [http://ucanr.edu/apr13\\_mfpclass](http://ucanr.edu/apr13_mfpclass). (Walk-ins welcome)

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

[See more UCCE Master food Preservers of Amador County Classes & Events.](#)

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## El Dorado County

### Yes You Can Can!

Thursday, March 7, 2019, 6:00 - 8:00 pm

Curious about canning your own food at home? Did you plant a garden and want to can your surplus fruits and vegetables to enjoy throughout the year? This class introduces boiling water and atmospheric steam canning as safe methods to preserve fruits, sauces, salsas, pickles, and other tasty treats. Learn the most recent research-based canning techniques for high-acid foods, watch several live canning demonstrations and glean tips from experienced canners. Leave inspired and excited to try your hand at canning at home!

**Save a seat:** Register for this free class at [http://ucanr.edu/mar7\\_mfpclass](http://ucanr.edu/mar7_mfpclass). (Walk-ins welcome!)

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

### Make & Take: Low Sugar Canning Workshop

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

More and more people want to learn to do their own canning using either no sugar or low sugar. Learn how to safely preserve these products using the latest science-based methods. You will do a hands-on recipe and when finished you will take your product home with you.

Workshop size is limited to 9 so register early.

**Workshop fee:** \$20.00

**Register at:** [http://ucanr.edu/mar16\\_mfpclass](http://ucanr.edu/mar16_mfpclass).

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

### Tomatoes from Seed to Table

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

In the Master Gardener portion of this class the topics will include selecting and growing healthy and tasty tomatoes with emphasis on varieties for our area, sun exposure, and soil requirements. The Master Food Preserver portion of this class will concentrate on methods used to safely preserve your bountiful harvest which will provide you with delicious products during the winter months. Methods covered will include boiling water and pressure canning along with dehydrating and freezing your tomatoes.

**Location:** El Dorado County Government Center - Building C, 2850 Fairlane Court in Placerville.

### Make & Take: Using Your Own Pressure Canner

Saturday, March 30, 2019, 9:00 am - 2:00 pm

Bring your own pressure canner and learn how to use it! By bringing your own canner, you will learn how to use and care for 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/mar30\\_mfpclass](http://ucanr.edu/mar30_mfpclass)

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

**Deadline to register is March 26, 2019.**

## Spring Pickles

Thursday, April 4, 2019, 6:00 - 8:00 pm

Spring is in the air! Markets and fruit stands are beginning to offer luscious spears of asparagus, beautiful heads of cabbage, plus early crops of carrots and green beans. Come, learn how to preserve those early vegetables as pickles to grace your summer tables.

**Save a seat:** Register for this free class at [http://ucanr.edu/apr4\\_mfpclass](http://ucanr.edu/apr4_mfpclass). (Walk-ins welcome!)

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

[See more UCCE Master food Preservers of El Dorado County Classes & Events.](#)



## SAVE THE DATE! UCCE Master Gardeners Plant Sales

El Dorado County: April 20, 2019 - 8:00 am to 2:00 pm  
at Sherwood Demonstration Garden, 6699 Campus Drive, Placerville

Amador County: April 27, 2019 - 10:00 am to 2:00 pm  
at American Legion Hall, 12134 Airport Road, Jackson



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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UC Cooperative Extension Central Sierra | 311 Fair Lane, Placerville, CA 95667