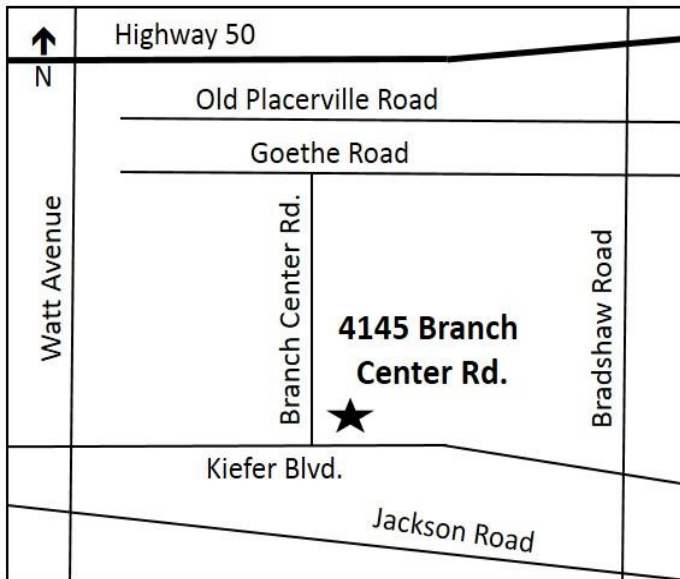
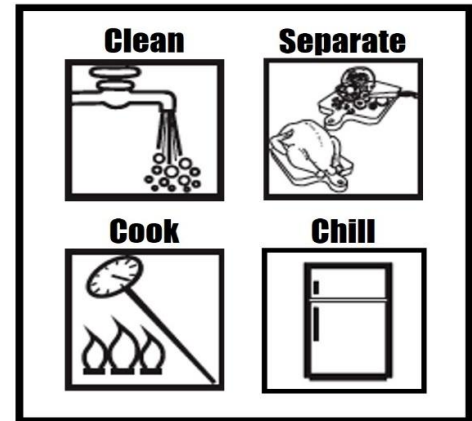


Sacramento County Branch Center



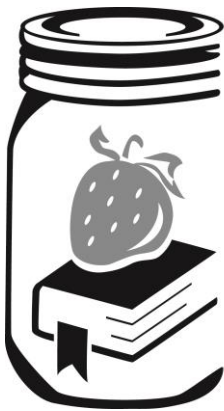
FIGHT BAC!



**KEEP FOOD SAFE
FROM BACTERIA**

Should you need assistance, or require accommodation for any physical challenge, please let us know. Dates and/or topics are subject to change without notice. For additional information, please call (916) 875-6913 or check our website.

Inquiries regarding ANR's nondiscrimination policies may be directed to Linda Marie Manton, Affirmative Action Contact, University of California, Davis, Agriculture and Natural Resources, 2801 Second Street, Davis, CA 95618, (530) 750-1318.



University of California
Cooperative Extension

**Master
Food
Preserver**

**UCCE Master Food Preservers of
Sacramento County**

**2017
Demonstration
Schedule**

- Learn how to can, dehydrate, freeze, ferment, and more!
- Learn different ways to use your preserved foods
- Learn about food safety at home
- Classes are in-depth and economical (some are even free!)
- Master Food Preservers are certified by the UC Cooperative Extension Program

4145 Branch Center Road, Sacramento, CA 95827-3823

(916) 875-6913 • (916) 875-6233 Fax • Email: sacmfp@ucanr.edu • Website: <http://ucanr.edu/mfpsac>



SATURDAY DEMONSTRATIONS

10:00 a.m. – 12:00 p.m. on the Second Saturdays
 These classes are **FREE**; no reservation necessary.

Step-by Step	A basic introduction to safe boiling water bath and steam canning techniques. Learn about canning high-acid foods, such as jams, jellies and pickles. <i>January 14 July 8 October 14</i>
Freezing Tips - CANCELED	A basic introduction to freezing food at home. Learn how to maintain the quality of your frozen food, including packaging, methods & equipment. <i>April 8 - CANCELED</i>
The Pressure's On	A basic introduction to safe pressure canning techniques. Learn about canning low-acid foods, such as vegetables and meats. <i>May 13 CANCELED August 12 November 11</i>
All Dried Up	A basic introduction to safe dehydration techniques. Learn about methods, equipment, and cooking and using dehydrated foods. <i>June 10 canceled September 9 December 9</i>

WEDNESDAY DEMONSTRATIONS

6:30-8:30 p.m. on the third Wednesdays of each month

There is a **\$5⁰⁰** materials fee for each class, payable at the door; no reservation necessary.

January 18	Citrus All Year: including Best Food Storage Practices
February 15 - canceled	To Sweeten or Not To Sweeten: Sugars & Alternatives - canceled
March 15 - canceled	Around the World in 120 Minutes: Tropical & Ethnic Foods - canceled
April 19 - canceled	More Than Fragrant Flora: Preserve Your Plants, Focus on Herbs canceled
May 17 - canceled	Set Up To Jam: It All Begins With Berries canceled
June 21 - canceled	Preserving Summer Favorites: Stone Fruits & Grill Sauces canceled
July 19	Filling The Pickle Jar
August 16	Tomatoes All Year, Plain & Teamed With Peppers
September 20	Autumn Harvest: Apples, Pears & More.....
October 18	Sharing the Bounty: Edible Presents
November 15	Wrapping Up The Year: Meats & Soups, Fall Fruits & Squashes