



Bountiful Strawberries

**Presented by the UC Master Food Preservers
of Amador/Calaveras Counties**

Love strawberries? Learn how to preserve this spring delight for months to come.

We'll teach you the proper way to dehydrate and freeze these luscious fruits. Plus we'll demonstrate and provide recipes for many ways of canning them, from jams to vinegars. Let's enjoy strawberries year round! Join the UC Master Food Preservers of Amador and Calaveras Counties as we answer the questions:

- How do I make strawberry jam and sauces?
- How do I dehydrate & freeze strawberries?
- Why is there so much sugar in jams and jellies?
- Help, I live at 3000 feet! Do I need to do anything differently?

Watch UC Master Food Preservers present live demonstrations from start to finish, then sample the finished products.

Date/Time: Saturday, May 21, 2022, 9:00 am - 12:00 Noon (*Sign-in between 8:45-9 am*)

Fee: \$5 (*pay in advance by credit card, or on-site by cash or check payable to UC Regents*)

Location: First Five Building, 975 Broadway in Jackson, CA

Register at: <http://ucanr.edu/may-21mfpclass> - walk-ins welcome

*Presented by the UC Master Food Preserver Program of Amador/Calaveras Counties
<http://ucanr.edu/mfpcs> • 530-621-5502*

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