



UCCE Master Food Preservers Public Workshop

Gifts From the Kitchen

DATE Tuesday, December 4, 2018

TIME 3:00 to 5:00 pm OR 6:30 to 8:30 pm
(2 IDENTICAL SESSIONS)

COST \$25

LOCATION South Coast Research & Extension Center
7601 Irvine Blvd. Irvine, CA 92618



Rosemary, Oregano, Basil, Oil, Garlic



Flavored Vinegars



Image credit: Charlotte Clarke Geier/Flickr (cropped)

On Tuesday, December 4th, UCCE Master Food Preservers of Orange County will offer 2 identical sessions of our popular *Gifts From the Kitchen* class. Learn to make your own culinary gifts just in time for the holidays! We will be making an **infused oil** and a **flavored vinegar** along with steam canning a festive **pomegranate jelly**. You will leave with a jar of each product we make and a handout with all of the information you will need to safely make the recipes at home.

Plan to join us at the session which best suits your schedule.

Registration: <https://ucanr.edu/survey/survey.cfm?surveynumber=25910>

Each class is limited to the first 24 registrants.

Register and pay online by November 30, 2018, and bring a printed or digital copy of your confirmation proof-of-payment email to class. Wear closed-toe shoes. Bring an apron or borrow one of ours.

Cancellation Policy: No refunds one week prior to workshop as materials will have been purchased.

Questions, contact us at: http://ucanr.edu/sites/MFPOC/Got_A_Question

For more about UCCE Master Food Preservers of OC visit our website <http://ucanr.edu/sites/MFPOC/>



Follow **UCCE Master Food Preserver OC** on Facebook to hear about other events

If you need an accommodation to be able to participate, please contact the Master Food Preserver Program at uccemfp@ucanr.edu at least two weeks prior to the event.

