



Using your Multicooker

DATE Tuesday, February 12, 2019

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

UCCE Master Food Preservers will offer 2 identical classes all about Multicookers. Multicookers are a great tool to help you prepare big-batch recipes that can be safely preserved and stored in a variety of ways (including freezing and pressure canning). Come learn the do's and don'ts of cooking with a Multicooker, and remember pressure cookers are not the same as pressure canners!

You will leave with a container of each product we make and a handout with 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=26468>

Register and pay online by February 11, 2019.

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.



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