



University of California
Agriculture and Natural Resources

UCCE Master Food Preserver Program
Orange County

Free Demonstration Jams and Jellies

Saturday May 18, 2019
1pm - 2pm

Tanaka Farms
5380³/₄ University Drive
Irvine 92612

It's strawberry season at Tanaka Farms where University of California Cooperative Extension (UCCE) certified Master Food Preservers (MFP) will present a demonstration on *Preserving Sweets so you can enjoy them now and in the Winter*. Master Food Preservers will follow tested recipes and use research-based methods to make shelf-stable jars of jam, jelly, preserve or conserve.

Attend this free demonstration to be held at Tanaka Farms in Irvine from 1pm - 2pm on Saturday, May 18, 2019. Watch MFPs turn luscious ripe strawberries and other flavorful ingredients, such as wine and balsamic vinegar into sweets that can be stored in the pantry and enjoyed again when fresh strawberries are no longer in season.



Scan the QR code to go to our website and get more information

<http://ucanr.edu/sites/MFPOC/>



Visit Tanaka Farms website
<https://www.tanakafarms.com/>

Send questions to
http://ucanr.edu/sites/MFPOC/Got_A_Question



**UCCE Master Food
Preserver OC**



MFPOC

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