

Do the sights and smells from local farmers markets give you visions of plums dancing in your head? Would you like to liven up your meals during winter's dreary days?

UC Master Food Preservers can help.

Fruit: Preserve It; Serve It

Let us show you how to make pickles from your fruits. (Yes, fruit pickles!)

How about making quick freezer jam so you can turn it into an upside down cake later?

Wouldn't you like to add delicious fruit to your morning cereal? We'll show you how to freeze and dry fruit to get the best quality possible.

Learn how to can your own pie fillings, chutneys, and even syrups.

How about your breakfasts and desserts; are they lacking something? We'll show you the basics of making jams and jellies to use for more than toast and pbj sandwiches.

If you're not excited yet, we'll share ideas for holiday gifts such as spiced apple rings, flavored vinegars, and fruit sauces.

- SWEET & SAVORY USES
- FREEZE & DEHYDRATE
- PICKLE
- PIE FILLINGS
- JAMS AND JELLIES
- VINEGARS
- SAUCES, SYRUPS AND SO MUCH MORE...



University of California
Cooperative Extension

**Master
Food
Preserver**



DATE: Monday, June 3, 2019 **TIME:** 9am – 3pm
(Check-in begins at 8:30; workshop starts promptly at 9:00.)

LOCATION: South Lake Tahoe Library
1000 Rufus Allen Blvd, South Lake Tahoe,

CLASS FEE: \$15, light lunch or dinner included

REGISTER: <http://ucanr.edu/fruit-june3>

MORE INFO: Robin Cleveland at

530-621-5528 or rkcleland@ucanr.edu

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