



University of California
Cooperative Extension

**Master
Food
Preserver**

Pressure Canning Vegetables & Homemade Soups

Do you have a pressure canner but have never used it or are nervous about using it? Would you like to liven up your meals during winter's dreary days?

UC Master Food Preservers can help.



Learn how and why you should pressure can your vegetables and soups.

Learn how to adjust the recipe of your favorite soups so you can pressure can them.

You'll leave with lots of recipes and ideas to try on your own at home.



MORE INFO: contact Robin
530-621-5528 or rkcleveland@ucanr.edu

DATE: Wednesday, March 11, 2020

TIME: 1 – 4pm (Check-in begins at 12:30; workshop starts promptly at 1:00.)

LOCATION: Alameda County Environmental Health, 1131 Harbor Bay Parkway, Alameda

CLASS FEE: \$15

REGISTER:

<http://ucanr.edu/vegetables-mar11>