



UCCE Master Food Preservers Public Class: Preserving the Season: Fermentation

Date: Thursday, April 9, 2015
Time(s): 3:00-5:00 pm **OR** 6:30-8:30 pm
Location: South Coast Research Extension Center
7601 Irvine Blvd
Irvine, CA 92618
<http://ucanr.edu/sites/screc/>



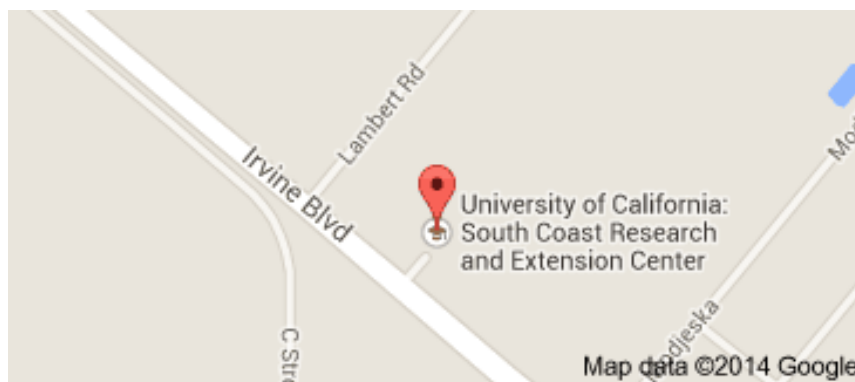
Cost: \$25

Register at: <http://ucanr.edu/survey/survey.cfm?surveynumber=13378>

Join us for our next food preservation class on fermentation. Fermentation is an age-old process that transforms food into a very delicious and more nutritious product as it also helps preserve the food. Come and learn the modern techniques to safely ferment a variety of foods. We will be discussing brine strength and giving other hints and help so you can safely and successfully ferment at home.

Handouts with additional instructions and recipes will be provided. This is also a great opportunity to bring all your questions for our Master Food Preservers!

The class is limited to the first 24 registrants per session. Please register and pay online by April 7, 2015. If you have any questions, please email us at: uccemfp@ucdavis.edu



UCCE Master Food Preservers of Orange County



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