



University of California  
Cooperative Extension

**Master  
Food  
Preserver**

# Vegetables: Preserve & Serve

Are you overwhelmed with summer's bounty of vegetables? Would you like to liven up your meals during winter's dreary days?

**UC Master Food Preservers can help.**



Let us show you how to make gourmet pickles from your vegetables.

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

Learn how to make versatile vegetable powders.

We'll incorporate a few simple hands-on activities to keep you focused and provide a light meal mid-way through the class.

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

● **FREEZE & DEHYDRATE**

● **PICKLE**

● **SAVORY JAMS & JELLIES**

● **SAUCES, & SOUPS**

**MORE INFO:** contact Robin  
530-621-5528 or [rkcleveland@ucanr.edu](mailto:rkcleveland@ucanr.edu)

**DATE:** Monday, September 16, 2019

**TIME:** 9am –3pm

(Check-in begins at 8:30; workshop starts promptly at 9:00.)

**LOCATION:** Madera County Fairgrounds  
1850 West Cleveland Ave, Madera, Ca 93637

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

**REGISTER:** <http://ucanr.edu/vegetables-sept16>