

# If Life Gives You Lemons

with the San Joaquin  
UC Master Food Preservers



If life gives you an abundance of lemons this season, then come to the San Joaquin UC Master Food Preserver hands-on workshop to learn how you can preserve them. You will make two jars of product: one jar of lemon ginger marmalade and one jar of salt preserved lemons. In addition this workshop will be an opportunity to learn atmospheric steam canning which is faster and easier than the traditional water bath canning.

**Saturday, January 19, 2019**

**10:00 am to 2:00 pm**

(Registration begins at 9:30, class begins at 10 am sharp)

**Class fee: \$25.00 (lunch is included)**

**Register: <http://ucanr.edu/jan19>**

**Location: Cabral Agricultural Center**

2101 E. Earhart Ave. Stockton, 95206

Bring an apron and wear comfortable shoes.

**Questions?** Please call 209-953-6100.