

# The Pressures Is On!

with the San Joaquin  
UC Master Food Preservers



Learn why pressure canning is the most important aspect of home food preservation, food safety, how to properly utilize a pressure canner and more in this 'make and take' class. Pressure canning opens up a world of canning broth, soups, meats, and vegetables that you can use throughout the year. In this workshop, we will make a stock and beans that you will get to take home and enjoy.

**Saturday, February 16, 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/feb19>**

**Location: Cabral Agricultural Center**

2101 E. Earhart Ave. Stockton, 95206

Bring an apron and wear comfortable shoes.

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