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.

Pressure Canning Vegetables & Homemade Soups

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.

DATE: Thursday, March 12, 2020
TIME: 1 – 4pm (Check-in begins at 12:30; workshop starts promptly at 1:00.)
LOCATION: Contra Costa County Farm Bureau, 5554 Clayton Rd # 4, Concord
CLASS FEE: $15
REGISTER: http://ucanr.edu/vegetables-mar12

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