



University of California
Cooperative Extension

**Master
Food
Preserver**

Come Preserve with Us!

Applications due December 1, 2023

Apply at: <http://ucanr.edu/2024ucmfp>

Do you enjoy canning or drying food?

Do you enjoy teaching?

***Do you want to meet new people who
share your food passion?***

Become a volunteer for the Intermountain
Master Food Preservers! Modoc, Lassen, Sier-
ra, Plumas and Siskiyou Counties



Photo by Melissa Womack

Learn It!

Attend the initial training series.

Preserve It!

Make jams & jellies, pickled
fruits and veggies, sauerkraut,
jerky, soups, and much more.

Teach It!

Educate your community at
public classes and events.

Learn about the UC Master Food Preserver Program, community involvement and annual
volunteer requirements at one of our two training information meetings.

Friday, October 20, 12:00 Noon—1:00 pm or Thursday, November 9, 6:30—7:30 pm

RSVP at <http://ucanr.edu/2024-mfp-training-mtg> for a meeting or recording link.

11 Online Training Sessions

January—May, 2024; choose 1 track

Track 1: Thursdays, 6:30 –8:30 pm

Track 2: Fridays, 2:00-4:00

4 Hands-on Lab Sessions

March 9, April 13, May 11, June 1

Saturdays, 3-6pm

**Cost: \$75 (includes books and lab materials) Additional class funding sponsored by
Modoc County, Modoc Harvest and Adult Education**

Class Location: online classes via Zoom, hands-on labs at 701 N Main St. Alturas.

For more information, call us 530-233-6400