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## **Elderberry Handling & Preserving: Workshops on Best Practices for Food Safety and More August 27 and 28, Cedar Pass Snow Park**



*Elderberry Harvest. Photo Credit: Evett Kilmartin.*

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**Join us at the beautiful Cedar Pass Snow Park in Modoc County to learn about elderberry handling and preserving techniques with a focus on food safety!**  
*These workshops will feature hands-on activities, expert guest speakers, demos, and taste-testing.*

**Participants will learn:**

- Food safety best practices for harvesting, washing, drying, and preserving elderberries
- Methods for harvesting, washing, drying, and preserving elderberries
- About [California Cottage Food Law](#) as it pertains to making elderberry products
- And sample delicious elderberry products!

**Who should attend:**

- Small-scale elderberry growers and foragers
- Makers of value-added products and Cottage Foods using elderberries
- Anyone interested in food preservation and safe food handling

**Five Dollars per Class**

**Register at: <https://ucanr.edu/modoc-elderberry>**

Or call the Modoc County Farm Advisor's office at (503) 233-6400