



University of California
Cooperative Extension

Master
Food
Preserver

Citrus: Preserve It; Serve It

Presented by UC Master Food Preservers

Learn how to freeze, dehydrate and can a variety of citrus products through multiple live demonstrations, followed by suggestions on how to incorporate preserved citrus in your meals.

- SWEET & SAVORY USES
- FREEZE & DEHYDRATE
- JAMS, JELLIES & MARMALADES

DATE: January 22, 2020

TIME: 1pm – 4pm
(Check-in begins at 12:30, workshop starts promptly at 1:00pm.)

LOCATION: UCCE Yuba County
142A Garden Highway, Yuba City

CLASS FEE: \$15

REGISTER:

<http://ucanr.edu/citrus-jan22>

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



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