



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:** Thursday, February 6, 2020

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

**LOCATION:** Contra Costa County Farm Bureau, 5554 Clayton Rd # 4, Concord

**CLASS FEE:** \$15

**REGISTER:** <http://ucanr.edu/citrus-feb6>

**MORE INFO:** contact Robin at  
530-621-5528 or [rkleveland@ucanr.edu](mailto:rkleveland@ucanr.edu)

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