



# 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 23, 2020

**TIME:** 12pm – 3pm  
(Check-in begins at 12:30, workshop starts promptly at 1:00pm.)

**LOCATION:** Grass Valley Veterans Hall  
255 South Auburn, Grass Valley

**CLASS FEE:** \$15

**REGISTER:**

<http://ucanr.edu/citrus-jan23>

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



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