



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: Wednesday, February 5, 2020

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

LOCATION: The Church by The Side of The Road
2108 Russell Street, Berkeley, CA 94705

CLASS FEE: \$15

REGISTER: <http://ucanr.edu/citrus-feb5>

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

