

Come Preserve with Us!

Applications due December 15, 2022

Do you enjoy canning or drying food?

Do you enjoy teaching?

Do you want to meet new people who share your food passion?

Become a volunteer for the UC Intermountain Master Food Preservers! Modoc, Siskiyou, Lassen, Sierra, and Plumas Counties



Learn It!

Attend the initial training series.

Preserve It!

Make jams & jellies, pickled fruits and veggies, sauerkraut, jerky, soups, and much more.

Teach It!

Educate your community at public classes and events.

Learn about the UC Master Food Preserver Program, community involvement and annual volunteer requirements at a training information meeting.

Friday, November 18, 12:00 Noon-1:00 pm

RSVP at http://ucanr.edu/2023-mfp-training-mtg. Can't make either meeting? Sign up at the registration site to receive a link to a recorded meeting.

10 Online Training Sessions

Fridays, 2:00-4:00: Jan 27, Feb 3, 10, 24; Mar 10, 24; Apr 14, 28; May 5, 19

3 Hands-on Lab Sessions

Saturdays, 3:00-6:00: March 18, April 15, June 3

Cost: \$50 (includes books and lab materials)

Additional Costs Sponsored by UCCE Modoc and Modoc Harvest

Class Location: online classes via Zoom, hands-on labs in Alturas, CA.

For more information, visit cemodoc.ucanr.edu

2023 UC Master Food Preserver Training

Course Schedule: All online classes are on Fridays, 2:00 pm – 4:00 pm In-person labs held at the Modoc Health Hub 701 N Main St. Saturdays 3:00-6:00pm

Date	Class Topic
Jan 26 Thursday, 7:00 pm	Zoom Class Preparation (optional)
Jan 27	Training Orientation
Feb 3	Food Safety
Feb 10	Cold Storage & Being an MFP Part 1
Feb 24	High Acid Canning
Mar 10	Pickling & Fermenting
March 18	High Acid Canning, Pickling & Fermentation Lab
Mar 24	Fruit Spreads
Apr 14	Low-Acid Canning
April 15	Fruit Spreads, Low Acid Canning Lab
Apr 28	Dehydration & Being an MFP Part 2
May 5	Emergency Prep & Being an MFP Part 3
May 19	Being an MFP Part 4 & Wrap Up
June 3	Dehydration, Student Presentations, Graduation Celebration

- Students are expected to attend at least one on-line or in-person public class by April 30, 2023.
- Questions? Contact your local program coordinator.