

MASTER FOOD PRESERVER

Train the Trainer Course

This series of courses teach all forms of food preservation such as canning, freezing and drying. Trainees then share the knowledge they gain by giving demonstrations and workshops throughout the community.



- Canning, Freezing, Dehydrating, Smoking and more!
- Guest speakers will be presenting throughout the course.
- Participants will receive *So Easy to Preserve* book and a training manual.

When: January 20, 2018 Orientation
Courses are Saturday and Monday evenings
February 3 – March 12
Mondays 5:30_{pm}-8:30_{pm} & Saturdays 9:00_{am}-4:00_{pm}

Where: UC Cooperative Extension Office
5630 South Broadway, Eureka

Cost: \$150 Includes a manual, the book *So Easy to Preserve* and other resources.

For an application call the UCCE office at 445-7351 or go to the website http://cehumboldt.ucanr.edu/Programs/Master_Food_Preserver_and_Master_Gardener_Program/

A dedicated core of Master Food Preservers teach the skills needed for safe home food preservation.

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