



Spring Classes



Introduction to Canning

For those of you just getting started with canning, this is the class for you! We'll teach you proper techniques and procedures to safely preserve your garden harvest. We're offering this beginners class twice this Spring. Join us on Saturday, March 11th or at our encore on May 6th. Fee \$10
Register for the March class at <http://ucanr.edu/introtocanning>
Register for the May class at <http://ucanr.edu/introtocanning2>



All About Citrus

Like the name says, we're all about Citrus this month! Join us on Saturday, March 25th and learn all about marmalades and more. We'll show you how to preserve those sweet and tangy delights. Fee \$5
Register at <http://ucanr.edu/allaboutcitrus>



Fantastic Fermentations!

What is fermentation? Join us on April 22nd and learn about proper and safe techniques for making a variety of fermented foods and beverages including kombucha and sauerkraut. Fee \$5
Register at <http://ucanr.edu/fermentation>



All classes will be held in the UCCE Auditorium
2156 Sierra Way, SLO
Space is limited **REGISTER TODAY** at the above links!

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