

# Pantry Press

Volume 5, Issue 5

June 2020

## Who are UC Master Food Preservers?

WE ARE VOLUNTEERS WITH EXTENSIVE TRAINING IN FOOD SAFETY AND PRESERVATION FROM THE UNIVERSITY OF CALIFORNIA COOPERATIVE EXTENSION. WE TEACH CLASSES TO THE PUBLIC AND ARE AVAILABLE TO ANSWER YOUR HOME CANNING AND FOOD PRESERVATION QUESTIONS.

### Mission Statement

*"To teach research-based practices of safe home food preservation to the residents of California."*

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## Reach us

Online:  
<http://cesanluisobispo.ucanr.edu>

Helpline: (805) 781-1429

Email: [slomfp@ucanr.edu](mailto:slomfp@ucanr.edu)

<https://ucanr.edu/blogs/foodpreservation/>

## What's happening in June

### June 5<sup>th</sup> is "Big Dig Day"!

On Big Dig Day—a day to 'dig deep to support the programs you care about' we invite you to support the vital services that sustain our state, country, and world. By donating to the UC Master Food Preserver Program you extend the knowledge and resources of the University to your community. Attached is a link if you are interested in donating to our local master food preserver organization.

<https://ucanr.edu/sites/BigDig/>

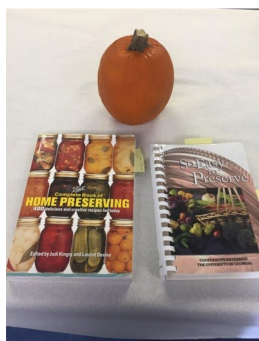


One of our main priorities is teaching **food safety** to the community.

Dawn is demonstrating some of the tools we use in our **food safety** workshops like nail brushes, instant read thermometers, refrigerator thermometers, and a spray bottle for mixing bleach sanitizing solution.

All events provided by the UCCE Master Food Preservers is staffed with volunteers and 100% of your donation stays in San Luis Obispo County.

Currently we are unable to have our classes due to the Covid-19 pandemic. We have started a blog to keep connected with you. Please visit our website for more resources. We have a helpline that is checked weekly and can connect you, one on one, with a master food preserver. See the "Reach us" box to the left for more information. <https://ucanr.edu/blogs/foodpreservation/>





## Some of our community events:



Kristen demonstrating how to preserve citrus at a Saturday monthly workshop.



Debbie teaching how to make broth at the Nipomo Library.



Jojo offering pickle kits at a distribution

We work with the Food Bank Coalition of San Luis Obispo County. We will set up a table at one of the distribution sites and hand out literature on how to preserve the food that is being provided that day, answer preservation questions, and offer reinforcements to help them utilize the skill at home.

We teach freezing methods or simple jam recipes that do not require canning, only refrigeration or freezing. We also give away simple pickling kits, to make refrigerator pickled vegetables.

**We realize there are a lot of organizations that have lost their funding or have an increased utilization of their services. We appreciate your consideration in donating on June 5<sup>th</sup> to help keep the UCCE Master Food Preservers, in our county, to continue our work teaching food safety and safe preservation methods.**

**Our organization is staffed with volunteers and 100% of your donation will be used to provide food preservation education to the people of San Luis Obispo County.**