

Pantry Press

Volume 5, Issue 8

November 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."

Reach Us

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

Helpline: (805) 781-1429

Email: slomfp@ucanr.edu

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

Happy Thanksgiving



Never trust the "pop up" thermometer in your turkey. Always use a meat thermometer and cook until 165 degrees is reached.

Look for our article in the Tribune on November 25th, 2020. Make food safety your priority for Thanksgiving!



Need help on Thanksgiving Day? Try these helpline numbers: [Thanksgiving Help](#)

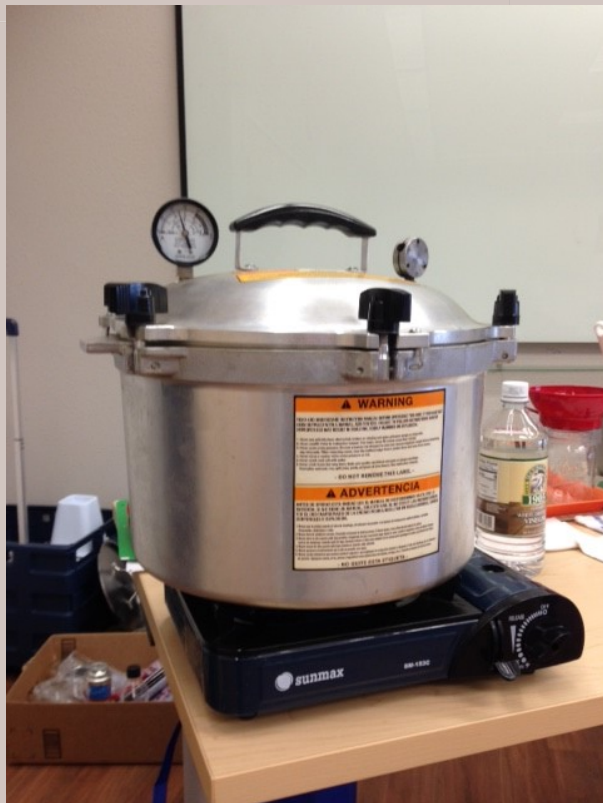
Countdown to Thanksgiving: How to choose a turkey, when and how to thaw and most of all when do you put it in the oven??? [Countdown to Thanksgiving](#)

All events provided by the UCCE Master Food Preservers are staffed with volunteers and 100% of any 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. [SLO/SB Counties Food Preservation Blog](#)



HAPPY THANKSGIVING



With COVID-19 came an increased interest in gardening and food preservation. Canning supplies have been sold out for weeks and some brands of pressure canners will not be available until January. In case you inherited a pressure canner from mom, or you have one on your holiday wish list, the following information is for you!



Is your food low acid? Here is a great website to check out for information about pressure canning and the pH of foods: [Safe Canned Foods](#)



Where can you check the gauge?

The UC Master Food Preservers offer free inspection and accuracy checks of your dial pressure canner gauge and basic assessment of the condition of your canner.

Contact us at 805-781-1429 or slomfp@ucanr.edu to arrange an appointment.



SAVE THE DATE-December 1, 2020-this year's #Giving Tuesday. Stay tuned for campaign details and share how you will make a difference this #GivingTuesday #PushPlayCA!

<https://ucanr.edu/sites/GivingTuesday/>
Your donation will continue to help fund our work we do with the Food Bank Coalition of San Luis Obispo County.