

Christmas in July MFP Style  
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UCCE El Dorado County Master Food Preservers

No matter how clever Santa seems to be, those famous volunteers, the El Dorado County Master Food Preservers, take Christmas to a whole new level with the legendary “Christmas in July” free public education class. Come to the Marshall Building at the El Dorado County Fairgrounds on July 24<sup>th</sup> from 10:00 a.m. to noon and be astounded by the variety of ingenious gifts and treats on display. The MFP volunteers showcase homemade preserves and delicacies anyone would be proud to give come December 25<sup>th</sup>.

Browse the carefully crafted items and feel free to ask the volunteers questions about anything on display. Free recipes, available for all participants, reveal the preserving secrets so anyone can begin to prepare for the holiday season. Take advantage of the home garden summer bounty to stock up on preserved treats which will be so welcome during the cold winter months and get a leg up on the Christmas shopping without ever leaving the house. The volunteers not only explain how to make the items, but each product will be pleasingly packaged for the holiday season. Copying encouraged.

The recipes used for the Christmas in July event have all been thoroughly tested to adhere to the strict standards set for the Master Food Preservers. Follow the directions precisely and rest assured that the canned goods, frozen treats and other delicacies prepared in advance will still taste fabulous come Christmas time. Of course, sometimes those mouth-watering holiday goodies must be tasted, so be sure to get enough ingredients to make another batch for friends and families on the Christmas list!

This event remains the most popular class of the MFP series, so come early so nothing escapes notice.

The MFP schedule of free summer classes on safe home food preservation continues to attract many people in the community. On Saturday, July 21, Cheryl Knapp presents “Dehydrating and Freezing” at the county Bethell-Delfino Agriculture Building at 311 Fair Lane in Placerville, from 10:00 a.m. to noon. Come and learn about these simple methods of preserving food at home. Learn how to properly dehydrate and/or freeze fruits, vegetables and other foods. Just one taste of a dried strawberry without added sugar or chemicals convinces anyone of the benefits of home food preserving.

For questions about safe home food preservation, or to schedule a speaker for organizations or clubs on the topics of food safety or food preservation, call the Master Food Preservers at (530) 621-5506. For more information, be sure to go to the Master Food Preserver website at [http://cecentralsierra.ucanr.edu/Master\\_Food\\_Preservers/](http://cecentralsierra.ucanr.edu/Master_Food_Preservers/). Sign up to receive our new Master Food Preservers E-Newsletter at <http://ucanr.org/mfpenews/>.