

## MFP on the Web

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UCCE El Dorado County Master Food Preservers

The University of California Cooperative Extension website for the Central Sierra region contains invaluable information for the community. The Master Food Preservers of El Dorado County invite everyone to investigate the website, and to delve into the MFP section to learn more about safe home food preservation.

To begin, go to [www.centralsierra.ucanr.org](http://www.centralsierra.ucanr.org). When the web site opens, notice the MFP logo, a blue canning jar with “Master Food Preserver” inside. Click on the logo, and find the MFP site. On the left side of the site, you will notice a list of interesting things. Take some time to explore the options available here. For instance, click on the subject “classes.” You will find some information about the free public education classes available through the Master Food Preservers. Notice that these classes begin in July. Take a moment to click on “Download our 2012 class schedule” link, and find a list of classes for Tuesdays and Saturdays which begin on July 7<sup>th</sup>. These classes provide current safe home preservation methods for many different types of food, with many different types of preserving. The Master Food Preserver volunteers lead the classes, which include complete demonstrations of techniques, provide time for questions and answers. Handouts for the classes summarize the information and include several tested recipes for home use.

Click on “Master Food Preservers’ E-News, Classes, Events & Updates” on the left side menu to read our monthly eNewsletter that started last October. Sign up for this free publication for year-round home food preservation safety tips.

Going back to the menu at the left of the page and click on “food safety.” This link goes to a page that includes links to food safety blogs and information about food safety. Back to the menu at the left, under “Monthly Recipes” find safe, tested recipes for preserving food at home. Of course, the Decadent Brownie recipe has no instructions for preserving since one bite of these delicious brownies will lead to another and there will be no leftovers to preserve!

“Becoming a Master Food Preserver” in the left side menu will take you to the information needed to learn how to be a Master Food Preserver. This page includes a link to an application form and describes the duties of a Master Food Preserver. After taking some public education classes, many people get hooked on food preservation and wish to become experts and to teach others as well. New volunteer training usually starts in March each year.

Have a question about home food preservation? Look at the left side again and click on “Ask a Master Food Preserver.” Fill in the form that appears and send off your question! For phone answers to 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.

Be sure to go to the Master Food Preserver website at [cecentralsierra.ucanr.org](http://cecentralsierra.ucanr.org) and check out the website. Remember to sign up to receive our new Master Food Preservers E-Newsletter at <http://ucanr.org/mfpnews/>.