

## Community Food Preservation Classes TO IYABE



Presented by the UCCE Master Food Preservers of Inyo and Mono counties and

**Toiyabe Indian Health Project Community Wellness Program** 

## FREE TO ATTEND AND OPEN TO THE PUBLIC!! No reservations required.

We will teach you techniques that make delicious, storable foods that will keep your family healthy throughout the year and help your pocket book too!!

Learn to make jerky, jams, freeze fruits and vegetables and much more!

## **Upcoming Classes in Your Community**

4/22/2016 5-8 pm —Edna Beaman Elem. Benton

5/13/2016 12-3 pm —Lone Pine Paiute Shoshone Education Center

5/16/2016 12-3 pm — Bridgeport Indian Colony Admin Office

6/15/2016 5-8 pm — Fort Independence Tribe Admin Office

6/18/2016 1-4 pm — Bishop Indian Head Start

6/22/2016 5-8 pm — Big Pine Paiute Wellness Center

7/23/2016 12-3 pm — Camp Antelope Clinic — Coleville

8/17/2016 5-8 pm — Bishop Indian Head Start

8/20/2016 5-8 pm — Big Pine Paiute Wellness Center

9/10/2016 12-3 pm — Bishop Indian Head Start

9/17/2016 12-3 pm — Big Pine Paiute Wellness Center

## University of California Agriculture and Natural Resources Cooperative Extension of Inyo and Mono Counties

Master Food Preserver Program 207 West South Street • Bishop, California 93514 • (760) 873-7854

The mission of the UCCE Master Food Preserver program is to educate the public about safe food preservation practices using research-based materials developed by the University of California and other land-grant universities.

