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# Preserve Today, Relish Tomorrow

UCCE Master Food Preservers

*Educating our community ...*



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El Dorado County

# Public Classes

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- Basics
  - Food Safety
  - Canning
  - Pickling
  - Fermenting
  - Dehydrating
  - Freezing
- Make & Take Workshops
  - Cheese
  - Kombucha
  - Low sugar
  - Sauerkraut
  - Gravlax



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# Public Classes

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- Joint Classes with
  - Master Gardeners
    - Garlic & Onions
    - Olives
    - Berries
    - Tomatoes
    - Citrus
  - Public Favorites
    - Nuts
    - Cheese (*waiting list!*)
    - Jams & sweet treats
    - Salsas & condiments
    - Berries
  - New Topics
    - BYOPC
    - Waste Not Want Not
    - Steam Canning



# Outreach: Youth & Social Media

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## Youth

- Farm Day
- 4-H Projects
- Scouts
- School classrooms
- JJJ – Public
- JJJ – Home school

## Social Media

- 2,159 followers
- 384,804 reaches in 2019
- International (*9 countries!*)
- Referred to by other states and countries

## Helplines

- Phone
- Email
- Website



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# Where We Teach

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- El Dorado County
  - El Dorado Hills (District 1)
  - Cameron Park (District 2)
  - Placerville (District 3)
  - Garden Valley (District 4)
  - South Lake Tahoe (District 5)



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# Statewide Role Model

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- One of three longest running programs in California
  - 12 Programs in CA spanning 18 counties
  - Training materials used with new programs
  - Class materials used throughout CA
- Environmental Health Policy for Class Tasters
  - Integrated into Statewide UC policy
  - Model for other county programs



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# Community Benefits

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- El Dorado County Fair
  - Food preservation area management
  - Teach fair judging classes (*statewide attendees*)
- Increase Knowledge
  - Stretch food budget & reduce food waste
  - Prevent food poisoning
- Test Pressure Canner Gauges (*free*)



# Return On Investment

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- 1 paid staff member → 40 volunteers
- 2019:
  - 1,654 volunteer hours @ \$24.14/hour = \$39,928
  - Lifetime hours: 25,271 hours = \$610,049 donated!



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# 2020 Preview

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- In addition to our regular activities ....
- Offer Guest Speakers focusing on Reducing Food Waste (in a fun and tasty class) & Food Safety
- Train & certify new volunteers



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# Program Challenges

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- Class space
  - Bethell-Delfino Building, small conference room with break room kitchen
  - Max #9 people for hands-on workshops
  - Max 6-8 people for new-member training
  - Worked with CAO's office to identify county kitchen/classrooms



# Program Challenges

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- Environmental Health Policy:
  - Tasters must be made in class or at commercial kitchen
  - Looking for permanent full kitchen & classroom
  - Juvenile Hall next to office?
    - Have asked to be considered for kitchen & classroom space



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# Preserve Today, Relish Tomorrow

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- Thank you for supporting UCCE Master Food Preservers
- Taste the goodness!



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