

UC Master Food Preservers of Mariposa County Present:

BBQ, Potluck & Condiments, Oh My! **Delicious & Safe Summer Gatherings**

Join us for this tasty introduction to safe summer gatherings. We will show you how to keep your favorite potluck and BBQ dishes safe while at outdoor gatherings. We will also offer demonstrations and hands-on practice making your own condiments and BBQ toppings. Let your imagination go with the possibilities. Recipes for all members of the family. Ditch the expensive store-bought condiments, too!

Saturday, June 10 10:00 am to 1:00 pm

Yosemite New Life Church of the Nazarene

40390 Junction Dr.

Oakhurst, CA

\$15/person

Registration Required

Space is limited



Demonstration & Hands-On Workshop:

- Potluck and BBQ safety
- Recipes & samples of preserving and serving common BBQ and potluck fare
- Easy methods to keep hot foods hot and cold foods cold
- Make and take homemade seasoning and condiments

Visit us https://cemariposa.ucanr.edu or call us at 209-966-2417

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