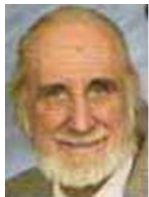


## LET'S MAKE JUICE, JELLY & JAM with No Sugar



Parish Hall  
Faith Lutheran Church  
667 East First Avenue

This is a One Day Class  
1 :00-4:00 pm  
Saturday Mar 28, 2020



Bill Augros

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Most pectin requires sugar to gel for jam/jelly, usually one cup fruit to one cup sugar. Other kinds of sweetener do not work.

So the jam/jelly is 50% sugar!

Pomona's Universal Pectin requires NO SUGAR.

Come learn how to make jam/jelly with NO sugar, very little or sweetener of your choice.

You will be able to take home some jam & jelly samples.

Everything will be provided for this class.

Donations will be accepted.

We will also make some Juices:

- Apple
- Orange
- Parsley
- Spinach

We will make the following:

- Peach Jam (22% sugar)
- Pineapple Jam (21% sugar)
- Grape Jelly (16% sugar)
- Pomegranate Jelly (14% sugar)
- Mango Jam (14% sugar)

(Percentages are amount of sugar in fruit)

If you have a Lap Top or Desk Top Computer go to [www.ChicoClasses.org](http://www.ChicoClasses.org) for class notes & other classes