

August 1, 2015



**Tomatoes: Basic & Fancy
&
Pressure Canning: Confidently Can Soups, Broth, Meats, Vegetables & More**
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UCCE Master Food Preserver of El Dorado County

The UCCE Master Food Preservers are continuing their 2015 series of FREE public classes with two upcoming informative classes. “Tomatoes: Basic and Fancy” will be held on Saturday, August 1st from 9am-12pm in the Board Room at the El Dorado County Fairgrounds. During this class, you will learn the proper techniques for canning those beautiful tomatoes from your garden. We will also teach you recipes that go beyond the basic canned tomato, such as sauces and salsas. A presentation on the basics of water bath canning and the proper equipment will also be included in this class.

Is your garden overflowing with delicious vegetables? Have you just purchased some livestock from the fair? If the answer is yes, then this class is for you! “Pressure Canning: Confidently Can Soups, Broth, Meats, Vegetables & More” will introduce you to the basics of pressure canning, equipment needed and what food should be canned with this method. The class will include recipes for delicious soups, stews and broths to use all winter long. This class will be held on Tuesday, August 4th from 9am-12pm in the Board Room at the El Dorado County Fairgrounds.

UCCE Master Food Preservers are available to answer home food preservation questions; leave a message at (530)621-5506 and a Master Food Preserver will return your call. The Master Food Preservers are also available to speak to organizations and clubs about food safety or food preservation topics. Just call the number above to arrange for a speaker for small or large groups. For more information about the public education classes and activities, go to the UCCE Master Food Preserver website at <http://ucanr.edu/edmf>. Sign up to receive our international E-Newsletter at <http://ucanr.org/mfpnews/>. Find us on Facebook, too (UCCE Master Food Preservers of El Dorado County).

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