

August 3, 2015



Tons of Tomatoes and Zillions of Zucchini

By Michael Pizza

UCCE Master Food Preserver of El Dorado County

Do neighbors pull down their window shades, pretending they are not home, when they see you coming up their driveway, bearing bags of tomatoes and zucchinis? Were your plants so wonderfully productive this season that even the moles, raccoons, skunks and deer didn't finish them off? Great! The UCCE Master Food Preservers and Master Gardeners have prepared just the course for you.

This free community course is titled *Tons of Tomatoes and Zillions of Zucchini* and will be taught by both Master Food Preservers and Master Gardeners. They will briefly cover which varieties to plant in your garden, and how to maintain these plants productively up until frost time. The majority of the presentation, however, will deal with how to utilize your bountiful crops so that you can enjoy them all year long.

What is the easiest way to preserve tomatoes and zucchini? How can you freeze them? How can you dry them? And what about pickling? This presentation will not deal with canning because this course is meant for the person on the go, the person who cannot spend precious hours at the stovetop. You will learn how to pick 'em, quickly preserve 'em and move on to other things!

Even more importantly, class participants will learn how to incorporate these preserved tomatoes and zucchinis into their food preparations throughout the year. Fresh pasta sauces and soups throughout the year? Of course! Chilled summer soups, frittatas, easy breads and muffins, and even apple pie! Yes, apple pie, which is made with, you guessed it: zucchini. And your

August 3, 2015

unsuspecting family will never realize it is zucchini. Would you like to learn how to make an award-winning tomato jam? How about a zucchini jam? They taste nothing like tomatoes or zucchinis, and your friends and family will beg for more.

Come join instructors Mike Pizza and Phil Gray, for this FUN and FREE presentation on either Wednesday, August 12 at the Cameron Park Community Center, 2502 Country Club Drive in Cameron Park or, Saturday, August 15 at the Veterans Memorial Building, 130 Placerville Drive in Placerville. Both classes will be from 9:00 am to noon.

UCCE Master Food Preservers are also available to answer home food preservation questions; leave a message at (530) 621-5506. For more information about the public education classes and activities, go to the UCCE Master Food Preserver website at <http://ucanr.edu/edmfp>. 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)!