

Seriously Drowning in Cherry Tomatoes

Summer Brasuel, El Dorado County Master Food Preserver

So, you got all caught up in the seed catalogs last winter and ordered every color, right? Me too. Now I am drowning in cherry tomatoes.



Yes, I can make salsa; they are perfectly good for tomato sauces of all kinds; more seeds, but good flavor. However, there is another way to preserve tomatoes: dehydrate them.

Do you know the difference between drying a fruit and drying a veggie? A dried fruit is leathery and pliable while a dried vegetable is crisp. Even though you may use a tomato like a vegetable in your kitchen, tomatoes are a fruit.

Make sure you properly condition your dried products before storing them. (See page 7.) If they are not completely dehydrated they can mold! Here is a good resource on the process of dehydration: <http://extension.missouri.edu/p/GH1562>.

First, a little food safety. Remember, dehydrating does not use heat, like boiling water bath canning or pressure canning, to kill pathogens so **make sure all your tools are clean, clean, clean**. Hands are tools, too. For more information, go to http://pubstorage.sdstate.edu/AgBio_Publications/articles/FS961.pdf.

When I loaded my trays I arranged the cherry tomatoes by size. Obviously, smaller tomatoes will dry faster than larger tomatoes. I sorted my tomatoes into small, medium and large sizes and put each size on its own tray.

For the sake of safety, do not leave your dehydrator unattended. Check it periodically and rotate the trays, if necessary. You're basically making sure it does not catch on

(Continued on page 2)

Inside this issue:

Cherry Tomatoes	1
The Curious Canner	2
MFP Facebook	2
Too Hot to Preserve	3
Safe for Canning?	4
Gas Burner Control	5
Canned Food Nutritional Value	6
Spoiled Asparagus?	6
Dehydrated Zucchini	7
Fun with Food	8
Low Sugar Recipes	9
Sept MFP Classes	11
Become a MFP?	11
MGs & MFP Info	12

Got a Food Preservation Question?

Amador/Calaveras County:
209-223-6857
acmfp@ucdavis.edu

El Dorado County
530-621-5506
edmfp@ucdavis.edu

UCCE Central Sierra MFP Website:
<http://ucanr.org/mfpcs>

Drowning in Cherry Tomatoes (Continued from page 1)

fire. If you have to leave then turn off your dehydrator and resume when you return. Also, do not run it all night. You are not attending it if you are sleeping!



One more tip. Place your dehydrator outside in a shady spot. There's no sense heating up the house on a hot day.

Once you have your winter stash of dried tomatoes there are endless possibilities for using them.

- Add them to soups and stews
- Grind them up into tomato powder (including skins and seeds).
 - ◊ You can use tomato powder to flavor soups, stews, and ground meats.
 - ◊ You can make spice mixtures, too.



The Curious Canner

Question: Sometimes after water bath canning my jars seal initially, but later the seal fails. Please explain why this happens.

Answer: There could be multiple reasons why you get seal failure. There could be a growth of organisms in the jar due to under processing, a crack in the jar and/or food particles on the sealing surface of the lid or jar. Too little or too much headspace can also cause a failed seal after storage.

If the seal has been broken for an unknown amount of time, the food has probably begun to spoil and you should dispose of it. If you detect the seal failure within 24 hours of canning, either put the food in the refrigerator and use it right away or reprocess it using new lids.

Question: I know tomatoes that are overripe or have soft spots aren't suitable for canning, but is there a way I can preserve them?

Answer: You can freeze the tomatoes to use later in sauce, soups or stews. You can also make the sauce right away and freeze it.



Master Food Preservers are on Facebook!

Check out the [El Dorado County Master Food Preservers Facebook page](#)! Just search for "El Dorado County Master Food Preservers facebook" to find our site. Be sure to "Like" it so you can see our posts on a regular basis. Please share the page with your friends even if they don't live in our community. Food preserving information has no geographical boundaries. Enjoy!

Too Hot to Preserve?

Summer Brasuel, El Dorado County Master Food Preserver

Got a camp stove? Improvise! Create your own outdoor kitchen.

I do not live in a magazine. I do not have a super-duper deluxe outdoor kitchen including wine bar and fireplace. I have a BBQ, a camp stove and when the weather permits I have a fire ring. (Ok, it's a burn pile.)

Mother Nature does not care about my personal problems. Heat wave? Sounds like a personal problem to ol' Mother Nature. The garden waits for no one. When the produce is ripe ya gotta pick it and do something with it. I was running out of counter, refrigerator and freezer space when I had an epiphany. Create an outdoor kitchen! I have a BBQ with side burner and a two-burner camp stove. I cook my products on the side burner, and the camp stove holds my water bath canner and my pot for heating lids.

Here's an important point: My set-up only works for boiling water bath canning, not pressure canning. I cannot control the heat well enough to use my pressure canner. And there wasn't a breeze blowing stuff into my pots and jars.

Here are some pictures of my first canning session in my outdoor canning kitchen when I made blackberry jam. Can you create a similar setup?



Outdoor kitchen BBQ w/ side burner & 2-burner camp stove



Mmmmmmmmm! Nothing better than wild blackberry jam.



Filling the jars



Done!

Tomatoes & Potatoes Infected with Late Blight—Are They Safe for Canning?

Penn State Cooperative Extension Publication

Late blight is a common disease in tomatoes and potatoes caused by the fungus *Phytophthora infestans*. The disease thrives in cool, moist conditions and can wipe out an entire crop within just a few weeks of infestation. The following advice should help home canners decide whether or not they should process tomatoes or potatoes that show visible signs of late blight infestation.

Tomatoes

Infection initially appears as water soaked lesions on the leaves and stems. Under cool and moist conditions, the fruits may become infected initially with firm, dark brown lesions that rapidly become enlarged, wrinkled, and somewhat sunken. The rotted areas are usually located on the top of the fruit and may remain firm or become mushy.

Both green and ripe tomatoes can be infected. Green fruit that is picked early and ripened indoors may develop symptoms before it is ready to eat.



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Potatoes

Late blight appears as a shallow, coppery-brown, dry rot that spreads irregularly from the surface through the outer 1/8-1/2 inch or more of tissue. Lesions appear on the potato surface as brown, dry, and sunken while infected tissues immediately beneath the skin appear granular and tan to copper-brown. Symptoms can appear before harvest or after harvest. Tuber-to-tuber spread of late blight during storage can be minimized by keeping tubers under cool, well-ventilated conditions.

Canning recommendations

Tomatoes

The [USDA Complete Guide to Home Canning](#) (2009 ed.) recommends that canners select only disease-free, preferably vine-ripened, firm tomatoes for canning. The reason for this recommendation is that fungus infestation may raise the pH of the tomato flesh to a level that makes it unsafe for canning.

Our specific recommendation is that tomatoes showing signs of late blight disease should not be used for canning. This applies even to tomatoes with only minor lesions since we cannot be sure that the infestation has spread to the interior of the fruit and the extent of internal infestation is not always clearly visible.

It is safe, however, to process un-blemished tomatoes that are growing on plants with leaves, stems, or adjacent fruit that show signs of infection. But these tomatoes are at a higher risk for developing late blight lesions after they are harvested. Make sure to eat or process these tomatoes as soon as possible after harvesting. Green tomatoes picked early

(Continued on page 5)

Safe for Canning? *(Continued from page 4)*

to ripen indoors should be regularly checked for signs of disease.

We also cannot recommend that consumers eat fresh or freeze diseased tomatoes. The disease organism by itself is not harmful to consume. But the tissue damage and rise in pH (decrease in acidity) that occurs can create conditions that promote the growth of other potentially harmful microorganisms.

Some may say that this is an unnecessary waste of food. But anytime you are unsure of the safety of food, remember this saying... "When in doubt, throw it out".

As an extra level of protection for home canners, remember to follow the acidification directions for all tomato products in the [USDA Complete Guide to Home Canning](#):

To ensure safe acidity in whole, crushed, or juiced tomatoes, add two tablespoons of bottled lemon juice or ½ teaspoon of citric acid per quart of tomatoes. For pints, use one tablespoon bottled lemon juice or 1/4 teaspoon citric acid. Acid can be added directly to the jars before filling with product. Add sugar to offset acid taste, if desired. Four tablespoons of a 5 percent acidity vinegar per quart may be used instead of lemon juice or citric acid.

Note: Tomatoes that are damaged by frost are also not recommended for canning because the softened tissue may be quickly invaded by fungus. If the home canner insists on recovering a frost damaged crop, the fruit should be picked the morning after the frost and processed that day.



Potatoes

Use firm, disease free potatoes for canning (or freezing). Potatoes showing signs of late blight infection should not be used for home canning. Discard the whole potato rather than cutting off diseased portions since the fungus may spread to the interior. Since potatoes are a low acid food, they should be pressure processed according to directions in the [USDA Complete Guide to Home Canning](#). Acidification procedures are not necessary for potatoes.

Controlling the Temperature on a Gas Burner when Pressure Canning

When you use a pressure canner, you need to keep the temperature as consistent as possible. That can be a challenge on a gas burner stove.

Here's a trick to help regulate the flame: use a stove top diffuser. Just like its name says, this handy device diffuses the heat and helps maintain an even, low or moderate cooking temperature. It's used only with low or medium heat, which is perfect for a pressure canner because once your pressure canner reaches the right pressure, it doesn't need to be at a high temperature to maintain that pressure.

Tip: Look for a diffuser with a removable handle to free up space on the stove.



The Nutritional Value of Canned Food

According to the University of Minnesota Extension, many vegetables begin to lose vitamins when harvested. Nearly half the vitamins may be lost within a few days unless the fresh produce is cooled or preserved. Within one to two weeks, even refrigerated produce may lose half of its vitamins.

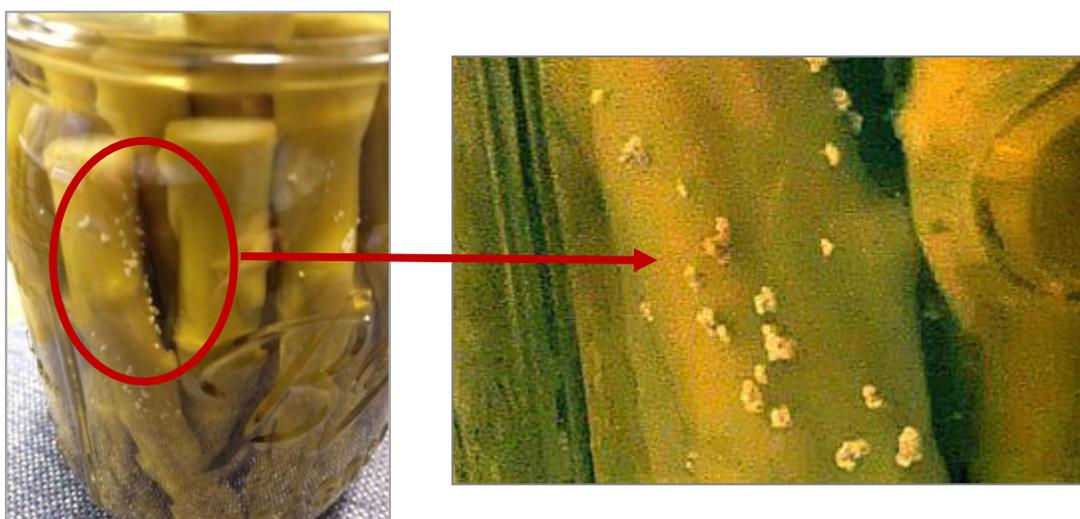
The heating process during canning destroys from $\frac{1}{3}$ to $\frac{1}{2}$ of vitamins A and C, thiamin, and riboflavin. Once canned, the additional losses of these sensitive vitamins are from 5 to 20 percent each year, depending on storage conditions. The amounts of other vitamins, however, are only slightly lower in canned compared with fresh food.



Vegetables handled properly and canned promptly after harvest may be more nutritious than fresh produce held many days after harvest under abusive conditions.

Spoiled Pickled Asparagus? Maybe Not!

Look closely at this jar of pickled asparagus. Notice the white things that at first look like bubbles? Upon closer examination they look like something you'd see growing on a tree! Is the jar spoiled? The recipe was from a trusted source and the MFP who processed the asparagus followed all directions exactly. What could have gone wrong?



The highly visible white and greyish deposits on her pickled asparagus didn't stump one of our senior Master Food Preservers, Jane Alexander. She knew what it was the moment she saw it: deposits of rutin, a pigment which occurs naturally in asparagus. If the asparagus was packed in water with a high iron content, the precipitated rutin may be gray or black rather than yellow crystals. Either way, it is harmless.

According to San Joaquin County Extension, "when asparagus is heated with acid (such as vinegar), rutin is drawn out of the asparagus plant. It then becomes insoluble in the vinegar and crystallizes on the exterior of the asparagus stems. In commercially canned asparagus, a small amount of tin salts are added to the pickling solution, which prevents the rutin from crystallizing."

Rutin is also thought to have health benefits. [Click here for more information.](#)

So no, the jar is not spoiled and the pickled asparagus is safe to eat.

Dehydrated Zucchini

Cheryl Knapp, El Dorado County Master Food Preserver

For those of you interested in dehydrating zucchini, here's some information on its shelf life.

Colorado State University Cooperative Extension:

- When properly stored, dehydrated zucchini, has a shelf life between 6-12 months.

Excaliber: I spoke with the representative in Sacramento who gave me the following information:

- Salt the zucchini for 30 minutes, rinse in cool clear water, paper towel dry, then dehydrate.
- She confirmed the shelf life, when properly stored, to be between 6-12 months.
- Apply the salt to zucchini in the same manner that you would to egg plant. Slice it, lay it out in a dish, sprinkle lightly with salt, add another layer and sprinkle with salt. Let it set for 30 minutes, rinse in cool, clear water, paper towel dry and put on your dehydrating trays.



Follow the manufacturer's directions for using your particular dehydrator. When the zucchini has dried, follow these MFP instructions.

Finishing

1. Condition all dried foods before packing. Too much moisture left in a few pieces may cause the whole batch to mold. Place dried foods in a tightly closed large container, such as a glass jar with a rounded shoulder. Stir or shake each day for a week to equalize the moisture. If moisture forms on the inside of the container the food has not been dried sufficiently. Return the food to the dehydrator for a few more hours.
2. Pasteurizing is necessary for any food products that could have been exposed to insect infestation or larva prior to handling or during the drying process. Freeze the food after it has been conditioned. Pack the food in airtight containers, removing as much air as possible; place in a freezer at 0°F for at least two days.



Storage

Moisture must be kept from dried foods when they are in storage. Containers suitable for freezer use work well for storing dried food, as do glass jars.

I hope this helps those of you that like to use zucchini in soup, stir-fry and other dishes.

Getting into the Food Business?

Master Food Preservers receive a fair amount of questions about how to start a business selling jams & jellies or other preserved foods. We also talk to people who sell preserved foods who say, "I wish I'd come to this class earlier!" The home food processing environment is different than commercial food production, even on a small scale. While we don't work in the food business environment, we can point potential small business owners in the right direction for more information.

For the rules and regulations of preparing and selling food, go to your county's Environmental Health Department. Make sure you find out the steps to have your food preservation process validated.

For food safety and processing information, UC Davis' Food Safety website (<http://www.ucfoodsafety.ucdavis.edu>) has a lot of good information, especially the food processing section (http://ucfoodsafety.ucdavis.edu/Food_Processing) and the food industry contacts section (http://ucfoodsafety.ucdavis.edu/Food_Industry_Contacts).

In his [August 19 entry in barfblog](#), Ben Chapman, assistant professor and food safety extension specialist at North Carolina State University, writes about farmers market vendors who had products recalled because their processes weren't validated. [Check it out; it has good information to know.](#)

Fun with Food

Sue Mosbacher, UCCE Program Representative for Master Food Preservers

If you're like me, you save a lot of email messages, magazine articles, and newspaper articles with recipes for meals and preserved foods. Every once in a while one makes me say, "I gotta try this now!" Hopefully this recap of an experiment with Polka Dot Fruit Leather (aka fruit rollup) will be such a recipe for you. (It was inspired by an online blog entry.)

The ingredients and tools couldn't be easier: 1 ½ cup unsweetened applesauce, a small amount of one or more fresh sauces, and a dehydrator. That's it.

You can make and use your own applesauce or use store-bought unsweetened applesauce. If you use store-bought applesauce, make sure it's unsweetened. The amount of sugar added to commercial applesauce interferes with proper drying, making it sticky and not leathery. But the fruit leather will still taste good.

Make a quick fruit sauce by rinsing and draining the fruit and putting it in a non-aluminum pan. Mash the fruit and heat it on low for about 10-15 minutes until the sauce thickens. Turn off the heat and let it cool. (I used handful of blackberries to make a nice colorful contrast to the applesauce.)

Lightly grease a dehydrator tray liner. (Use a very light touch when spraying or you'll have one side of greasy fruit leather.) Pour the applesauce onto the tray and spread it to about ¼" thickness. The 1 ½ cups of applesauce fills a standard round or rectangular dehydrator tray.



Put the cooled sauce in a squeeze bottle, frosting decorating bag, or just a regular baggie with one corner cut off. Then put dots of fruit sauce in a general circle pattern around the applesauce. Or be creative and write names, love notes, or draw pictures.

Put the loaded tray in the dehydrator and turn the setting to 135°F. The amount of time needed to dry varies depending on the thickness of the applesauce. Start checking the fruit leather after 4 hours. It takes between 6-9 hours to dry.

How will you know when it is done? Finished applesauce-based leather is evenly translucent without any moist spots, but still pliable and leathery, not crisp. Cut it into strips and roll onto wax paper and store in an airtight container.

A couple of tips about making fruit leather:

- Consistent thickness is more important than covering every section of your tray. If you spread the mixture too thinly, it will crack.
- To create a consistent thickness, use an offset spatula. Stick a toothpick into the mixture and measure the moisture level on the toothpick. Check other areas on the sheet with separate toothpicks and compare the moisture line.
- Don't spread the applesauce (or any pureed mixture) too thinly. Yes, it will dry faster, but it will be hard to lift from the tray and will probably tear into shreds. (The shreds are still good to eat, but they're a lot more work to get at.)
- To speed up the drying process, you can flip the fruit leather after about 4 hours when the top is firm and the edges lift easily. Flip the tray onto another tray, carefully peel the leather off, and place it onto the second tray.



Patterned fruit leather is fun to make, fun to show off, and fun to eat!

Low Sugar Recipes

Summer Brasuel, El Dorado County Master Food Preserver

Our fans are asking for low sugar recipes. We can accommodate! (We like requests.)

But first, a little information on low sugar recipes, especially low sugar jams and jellies. You should understand there is always a compromise. Sugar is a preservative. It ties up water molecules and helps prevent mold and other bacteria from growing in the food. When you choose to use less sugar there are things you need to take into consideration.

Quick Facts...

- All fruits can safely be canned or frozen without sugar.
- Sweet relish and pickle recipes do not adapt as well to sugar-free canning as do plain fruits.
- Use recipes from reliable sources. Process all pickles by the boiling-water method using timetables adjusted for altitude.
- Jams and jellies can be made without added sugar (using a recipe from a reliable source) but will resemble more of a fruited gelatin dessert than a true jam or jelly.



The compromises we make with low sugar recipes are:

- A shorter shelf life:
 1. Where full sugar recipes last a year and well beyond, low sugar recipes last 6 months to a year.
 2. They last a week or two in the refrigerator, where a full sugar recipe will last months.
- Flavor, color, texture and nutritional value will start to diminish much sooner than a full sugar recipe.

Because the shelf life of a low-sugar home preserved product is significantly less than the full sugar version, you should plan to make only what your family can eat before the product goes bad. Our recommendation is to use the very small canning jars so you can finish eating the product quickly.

A few more Do's-n-Don'ts for low sugar jams and jellies:

- Use a low sugar recipe from a safe source, such as Ball or the National Center for Home Food Preservation (<http://nchfp.uga.edu/>).
- If using pectin, use a low/no sugar pectin. These are available in most stores where canning supplies are sold.
- Do not simply reduce the amount of sugar in a given full sugar recipe. Chances are your jam/jelly will not gel and you will end up with sauce instead.
- To prevent spoilage, process jars of low-sugar jams and jellies longer in a boiling water-bath canner than regular jams or jellies. Carefully follow recipes and processing times provided with each modified pectin product. Altering the proportion of acids and fruits may result in spoilage.

One more tip: Remember to adjust for elevation, if needed. Not everybody lives at the same altitude. At sea level, water boils at 212° F. All recipes are developed using sea level as the criteria for processing times. At higher altitudes water will boil at a lower temperature. Adjustments have to be made to insure safe canning. If you are at a higher altitude you must adjust the processing times according to the following chart:

Altitude Chart	
Altitude in feet	Increase processing time
1000 - 3000	5 minutes
3001 - 6000	10 minutes
6001 - 8000	15 minutes
8001 - 10000	20 minutes

On with the recipes!

(Continued on page 10)

Low Sugar Recipes *(Continued from page 9)*

This recipe won **1st prize at the El Dorado County Fair** last year. I see the first locally grown pears from Courtland, CA are appearing in our local markets. I think it is an appropriate recipe with which to start.

LOW SUGAR PEAR JAM

4 cups peeled, cored and finely chopped pears. (~9 medium pears)
 2 Tbsp. bottled lemon juice
 1 pkg. No Sugar Needed Pectin
 1 cup unsweetened grape juice
 ¼ tsp. butter or margarine
 3 cups sugar (21 ounces)



- Place chopped pears, grape juice and lemon juice in a non-reactive pot. Gradually stir in pectin. Add butter or margarine to reduce foaming.
- Bring mixture to a boil; then add sugar and bring back to a full rolling boil that can't be stirred down. Stir constantly for 3 minutes at full rolling boil. Remove from heat and skim off foam, if necessary.
- Fill hot jars, leaving ¼" headspace. Remove air bubbles. Wipe the rims clean. Place lids and rings on jars, tightening rings finger tight. Process for 10 minutes in a boiling water bath canner. Adjust for elevation, if necessary.

Yield: 4 to 6 half pints

Source: Ball

REDUCED-SUGAR FRUIT SPREADS: PEACH-PINEAPPLE SPREAD

4 cups drained peach pulp (See procedure below.)
 2 cups drained unsweetened crushed pineapple
 ¼ cup bottled lemon juice
 2 cups sugar (optional)

This recipe may be made with any combination of peaches, nectarines, apricots, and plums.



This recipe may be made without sugar or with up to 2 cups, according to taste or preference. Non-nutritive sweeteners may be added. If aspartame (a low-calorie nutritive sweetener) is used, the sweetening power of aspartame may be lost within 3 to 4 weeks.

Procedure:

- Thoroughly wash 4 to 6 pounds of firm, ripe peaches. Drain well. Peel and remove pits. Grind fruit flesh with a medium or coarse blade, or crush with a fork. (Do not use a blender.)
- Place ground or crushed fruit in a 2-quart saucepan. Heat slowly to release juice, stirring constantly, until fruit is tender.
- Place cooked fruit in a jelly bag or strainer lined with four layers of cheesecloth. Allow juice to drip about 15 minutes. Save the juice for jelly or other uses.
- Measure 4 cups of drained fruit pulp for making spread. Combine the 4 cups of pulp, pineapple, and lemon juice in a 4-quart saucepan. Add up to 2 cups of sugar, if desired, and mix well.
- Heat and boil gently for 10 to 15 minutes, stirring enough to prevent sticking. Remove from heat and skim off foam, if necessary.
- Fill hot jars quickly, leaving ¼" headspace. Remove air bubbles. Wipe the rims clean. Place lids and rings on jars, tightening rings finger tight. Process for 10 minutes in a boiling water bath canner. Adjust for elevation, if necessary.

Yield: 5 to 6 half-pints

Source: National Center for Home Food Preservation



September Master Food Preserver Classes

In the Central Sierra and Sacramento Counties



El Dorado County

El Dorado MFPs teach at several locations and times during September. [Click here to download the full class schedule.](#) No rsvp needed.

September

Tuesdays, 10-Noon, Marshall Grange, Garden Valley

4: Cheese Making
11: Meat Preserving—Deli Meats
18: Vinegars, Condiments & Chutneys
25: Conserves, Butters & Marmalade

Saturdays, 10-Noon, UCCE Office

8: Meat Preserving—Sausages
15: Vinegars, Condiments & Chutneys
22: Conserves, Butters & Marmalade
29: Olives

Amador/Calaveras County

Friday, September 14, 4-5pm

Tantalizing Tomatoes
Fresh Fridays Farmers Market, Angels Camp

No reservations required.

Wondering what to do with all those vine ripened tomatoes? Come to the "Fresh Fridays Farmers Market" on September 14 for demonstrations on several techniques to preserve your tomatoes. Bring your questions and curiosity.

Sacramento County

Saturday, September 8, 10-Noon, Free

Step-by Step: Basic introduction to safe water bath canning techniques

Wednesday, September 19, 6:30- 8:30pm, \$3.00

Gifting Your Goods: Presenting Preserved Presents

All Sacramento MFP classes are taught at the Sacramento County UCCE Office at 4145 Branch Center Road, Sacramento. Reservations are not necessary. [Download the 2012 class schedule.](#)



Interested in Becoming a Master Food Preserver?

You may have seen them at the County Fair or attended one of their classes. Master Food Preservers are agents of the University of California and work through the UC Cooperative Extension to educate their community on the safe practices of food preservation, including pickling, making cheeses, sausages, preserves, dried foods and much more. Our volunteers donate their community service hours in their program's home county of Amador, Calaveras, El Dorado, or Sacramento.

Interested in learning more about joining this volunteer organization and being notified about the next training class?

If you live in Amador, Calaveras, or El Dorado county, visit our [Becoming a MFP](#) website to fill out the interest survey. If you live in Sacramento County, call 916-875-6913 to speak with Joan.

Do you live outside of Amador, Calaveras, El Dorado, or Sacramento County?

You can still contact the county nearest to you, but first priority for accepting trainees is for local residents. Our volunteer hours are primarily completed in our home county.

The National Center for Home Food Preservation has a free, self-paced, online course for those wanting to learn more about home canning and preservation but are not near a county offering the UCCE Master Food Preserver program. To sign up for this online class, go to <http://nchfp.uga.edu>.

El Dorado County University of California Cooperative Extension

**MASTER GARDENERS
FALL PLANT SALE**



Saturday, September 15, 2012 8 AM - 3 PM
Veterans Memorial Building, 130 Placerville Drive, Placerville

Hundreds of garden items for sale
Vegetables, perennials, herbs, natives, shrubs, trees, and more

http://ucanr.org/sites/EDC_Master_Gardeners/
530-621-5512 (Tuesday to Friday from 9-12)

Free bag of bearded iris with any purchase
While supplies last - one to a customer
Offer valid only with this coupon

Free Pressure Canner Testing

With all the vegetables ripening, the pressure canner is sure to be needed soon.

Pressure canners should be tested for accuracy once a year, so call the UCCE Office at (530) 621-5506 to schedule a time to bring in your pressure canner for a FREE test!



Master Food Preserver Services

- Free public classes
- Food preservation hotline
- Free pressure canner testing
- Speakers for custom training for your organization
- Regular articles in local newspapers

To get information about our program, visit our website at http://cecentralsierra.ucanr.org/Master_Food_Preservers/.

Preserving Times is published by the Central Sierra Master Food Preservers.
Editor: Ora Emmerich, edmfpp@ucdavis.edu

Know someone who would like to receive our newsletters and notifications on classes and events?
Sign up at <http://ucanr.org/mfpenews>.

September MG Classes/Events

Join our fellow educators at Master Gardener classes and events. [Click here](#) for full class descriptions and directions.

Amador

1: Tomato Tasting

El Dorado County

- 8: Trash to Garden Treasures
- 15: Native Plants & **Plant Sale**
- 22: Orchids
- 29: Starthistle Control

Calaveras County

22: Open Garden & **Plant Sale**

Tuolumne County

8: Harvest BBQ & Master Food Preserver Demonstration @ Demo Garden



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