

Preservation Notes - Summer 2023

Preserve Today Relish Tomorrow



Fresh Apricot Jam



Our local produce stand happened to have these beautiful apricots yesterday. I love apricot jam! I have just completed the Master Food Preserver training. I hadn't made this jam before, so I thought I'd give making some a try.

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What is Too Hot for Canning and Storing Canned Food?



Any extended periods over 75°F or in direct sunlight can be detrimental to the seal and/or the food contents.

Temperatures above 95°F can cause the growth of harmful pathogens causing the product to spoil and rendering the food potentially unsafe.

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Upcoming In-Person Workshops



Learn it! Preserve it! Take it Home!

- 8/19 Tomatoes
- 9/16 Mustards & Vinegars
- 10/21 Gifts from the Kitchen
- 11/18 Freezing & Dehydrating

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Don't Get Yourself in a Pickle When Buying Vinegar



Vinegar products have various acidity levels. For canning, a 5% acidity level is required for safety reasons. The recipe requiring 5% vinegar level is because the produce that is being used in the recipe is low acid food. Any less than a 5% level will not destroy the dangerous bacteria that cause botulism.

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Sassy Tomatillos



I found a particular delight in tomatillos in my journey of cultivating a sustainable lifestyle through gardening and home food preserving. These vibrant green gems have become a favorite among the many fruits and vegetables I grow and preserve. Here I share the versatility of tomatillos in this salsa-filled adventure!

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August Workshop



Save the date for August 19th. It is all about tomatoes. We are making Choice Salsa and you get to take some home.

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