

Preservation Notes - Summer 2024

Preserve Today Relish Tomorrow



Preserving Tradition: The UUCE Master Food Preserver Program



San Joaquin County
University of California
Cooperative Extension
**Master
Food
Preserver**

Local Roots: San Joaquin County's Journey: The San Joaquin County branch of the program was established in **2013**, adding to the rich tapestry of the statewide initiative.

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Coordinators' Updates



Fingers crossed; this is going to be another great year for San Joaquin Master Food Preservers. There are two new co-coordinators, Kathy Anderson and Colleen Young, that have lots of ideas to get you excited about participating in the program.

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Unlock the Secrets of Sourdough - Join Our Free Four-Part Virtual Series



Have you always dreamed of mastering the art of sourdough breadmaking? Do you crave the satisfaction of creating delicious, homemade sourdough bread right in your own kitchen?

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Zucchini Overload - Turn Your Green Giants into Souper Gold



You'll love using this versatile soup base to whip up a variety of soups all season long. Happy souping!

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How to Check Your Freezer Status After a Power Outage



To ensure the safety of your frozen food after a power outage, especially when you're away from home, use the Frozen Penny Test.

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Help Desk: Overripe Tomatoes



Using overripe tomatoes in home canning is not recommended for several important reasons, primarily related to safety and the quality of the canned product. Here are some key points explaining why overripe tomatoes should be avoided in home canning.

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Summer BBQ Sauces



Imagine a sauce bursting with vibrant flavors, perfectly balancing sweet, tangy, and smoky notes, created right in your kitchen.

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Jams, Jellies and Marmalades... Oh My!



As spring breathes new life into orchards and gardens, it's the perfect time to harness the abundance of fresh fruits for homemade jams and jellies. Have you ever wondered what sets jams and jellies apart? What is a conserve? Marma-what?!?

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Preserving Zucchini's Versatility



This versatile vegetable, known for its mild flavor and tender texture, is a staple in summer dishes and a prime candidate for preservation. By utilizing methods like boiling-water canning, dehydrating, and freezing, you can extend the life of your zucchini harvest and enjoy the bounty of your garden well into the colder months.

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