



UCCE Master Food Preservers Public Class: Preserving the Summer Bounty - Tomatoes

Date: August 14, 2014
Time(s): 3:00-5:00 pm **OR** 6:30-8:30 pm
Location: South Coast Research Extension Center
7601 Irvine Blvd
Irvine, CA 92618
<http://ucanr.edu/sites/screc/>



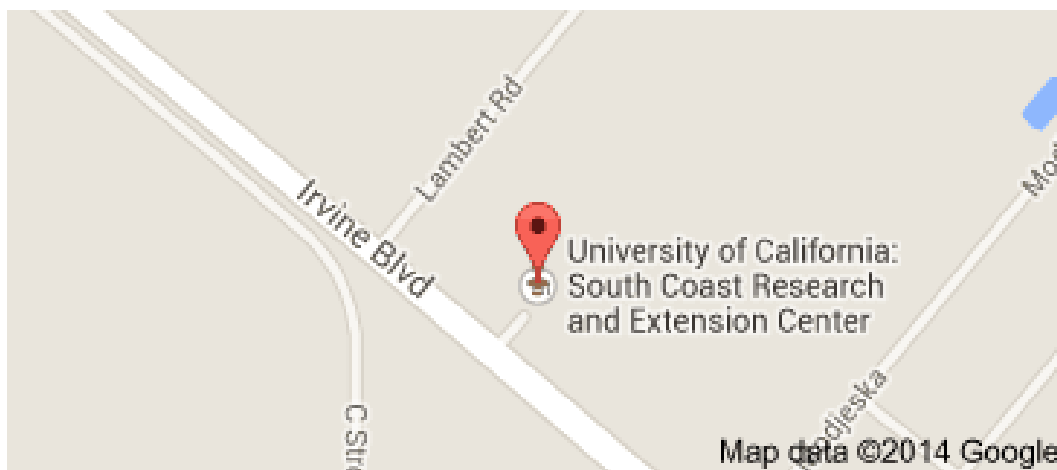
Cost: \$25

Register at: <http://ucanr.edu/survey/survey.cfm?surveynumber=13378>

In this hands-on seminar we will focus on preserving tomatoes: how to freeze, dehydrate, and can them. Learn specific techniques and requirements for canning tomatoes in a boiling water canner. We will also introduce pressure canning techniques.

Handouts with additional instructions and recipes will be provided. This is also a great opportunity to bring all your questions for our Master Food Preservers!

The class is limited to the first 24 registrants per session. Please register and pay online by August 13, 2014. If you have any questions, please write us at: uccemfp@ucdavis.edu



UCCE Master Food Preservers of Orange County

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