



Preservation Notes – Fall 2024

Preserve Today Relish Tomorrow



Sept 21st Workshop Pickle Party

Sign Up Now
Saturday Sept. 21st
 9:00 am - Noon
 In-person Workshop
 "Pickle Party"

Master Steam Canning and
 take home Pickled Brussels
 Sprouts

Cost: \$25
 Location: Agricultural Center
 2101 East Earhart Ave. Stockton, CA
 Advanced Registration Required!
ucanr.edu/MFP3rdSat

PICKLED BRUSSELS SPROUTS
Leave it! Preserve it! Take it home!
 Join our newsletter email list to receive
 notifications and links to register for
 events. <https://zc.vg/Bkx6EQ>

San Joaquin County
 UNIVERSITY OF CALIFORNIA
 Cooperative Extension Program
 UC Master Food Preserver Program

Get ready to roll up your sleeves and dive into the world of pickling at our hands-on workshop! Join UCCE Master Food Preserver Barbara for a fun-filled morning where you'll "Learn it! Make it! Take it Home!" as you master steam canning and water bath canning while creating and preserving delicious, pickled Brussels sprouts.

[Read More](#)

Master Food Preserver Certification Training



Are you passionate about preserving food? Do you love the idea of teaching others how to do the same? If you've got a volunteer spirit and enjoy working with a community of like-minded enthusiasts, the might be your next adventure!

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Packing Kid Friendly School Lunches: A Guide to Preventing Foodborne Illness



The school year is back and packing a nutritious and safe lunch for your child is a top priority. This article speaks about food safety and healthy lunch options.

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Holiday Leftover Transformations and Food Safety Tips



The holiday season will soon be upon us, a time to gather with family and friends and share the bounty of the harvest.

[Read More](#)

HELP DESK Why Baking Cake in a Canning Jar is Not Safe



Baking cakes or breads in canning jars and sealing them immediately after removing them from the oven has become a popular trend on social media. However, this practice is not only unsafe but also poses a significant risk of botulism, a potentially fatal foodborne illness.

[Read More](#)

Preserving a Bountiful Harvest of Apples



Let's explore some of the best ways to capture the essence of autumn by preserving apples, from freezing, dehydrating, and canning to using these products to craft delightful apple treats.

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Butternut and Pear Soup - Freeze Worthy



The harmonious fusion of velvety butternut squash and the natural sweetness of Bartlett pears is simply irresistible, leaving your taste buds yearning for each spoonful.

[Read More](#)

Preparing Your Holiday Turkey Safely



Are you preparing a turkey for your holiday meal? Turkey and its juice can be contaminated with germs that can make you and your family sick. Follow the steps below to safely store, thaw, handle, and cook your turkey.

[Read More](#)

Sweet Pickle Pumpkin



This recipe is surely one you will want to try. If you have never had or made sweet pickled pumpkin, here is an opportunity to expand your epicurean delights.

[Read More](#)



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