

VERSATILE TOMATOES

Tomato Sauce with Herbs & Tomato/Green Chile Salsa



Join the UCCE Northern San Joaquin Master Food Preservers as we celebrate one of the summer harvest's best gifts – the tomato. Long ago tomatoes were called “apples of gold” and had been cultivated by the Aztec since 500 B.C. They love the heat in our Central Valley gardens. Learn to preserve their fragrance and flavor all year long by using safe, modern techniques.

Saturday, July 23, 2016 10:00 am to 2:00 pm

Check in begins at 9:30 am. This is a hands-on class. You will be on your feet much of the time (though accommodations may be made with prior notice), so please wear comfortable, closed-toed shoes.

Price: \$25.00 Includes two jars of tomato goodness to take home.

Classes are held at the Robert J. Cabral Agricultural Center, 2101 E. Earhart Ave., Stockton, CA 95206 in the Calaveras Room.

Registration Deadline is July 15, 2016

For assistance call 209 • 953 • 6100

Space is limited!