

Preservation Notes - Fall 2023

Preserve Today Relish Tomorrow



Check out our Website



Have you visited our website recently? Check it out to see what we have added. We've also added a dedicated Spanish page featuring tested recipes and food preservation guidelines.

[Go to our website](#)

**Learn it! Make it!
Take it Home!**

**10/21/23 Gifts
from the Kitchen**



The holidays are approaching and there are so many wonderful things you can make in your kitchen to give as gifts. We will be making two products just in time for the holidays! Cranberry Chutney and Lemon Ginger Marmalade. Both make great gifts! Cost \$35

[Register Here](#)

Brussels Sprouts: The Love-Hate Veggie



Brussels sprouts - they're the Marmite of the vegetable world; you either love them or loathe them! There may be a simple explanation why.

[Read More](#)

Spice Up Your Pantry with Jalapeño Jelly!



In this article, I will guide you through preserving a Jalapeño Jelly that will have your taste buds dancing and how to use it to add a spicy kick to your culinary creations.

[Read More](#)

Butternut and Pear Soup



What better way to embrace the arrival of fall than with a comforting bowl of Butternut Squash and Pear Soup? Make a big batch and freeze to enjoy during the winter.

[Read More](#)

Score Big on Food Safety at Your Football Tailgate Parties



Football season is back, and that means it's time for tailgate parties! In this article, we'll explore some essential tips to keep your tailgate party food safe and enjoyable for all.

[Read More](#)

Home pH Testing



Using home pH testing for home canning is not recommended for several important reasons, primarily related to the accuracy and safety of the canning process. Here are some key points explaining why home pH testing is discouraged in home canning.

[Read More](#)

Overripe Tomatoes not Recommended for Home Canning



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.

[Read More](#)

Upcoming Workshops



Our workshops for this year is coming to and end with only two remaining:

10/21 Gifts from the Kitchen

11/18 TBD

Check out our webpage for more information

[Read More](#)



Facebook

Our mailing address is: 2101 East Earhart Ave., Stockton, CA 95206

Email: nsjmfpcord@ucanr.edu Phone: (209)953-6106

Website: <https://ucanr.edu/sites/NSJMFP/>

The University of California Division of Agriculture & Natural Resources (UC ANR) is an equal opportunity provider.

Would you like to change how you receive these emails?

Please [update your preferences](#) or [unsubscribe from this mailing list](#).