

Preservation Notes - Winter 2024

Preserve Today Relish Tomorrow



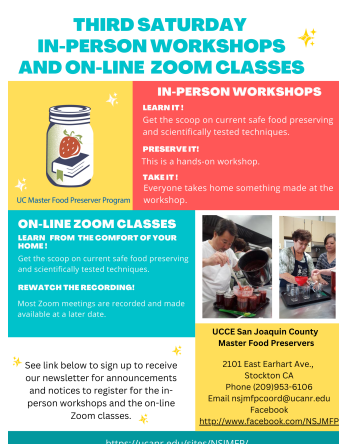
Ensuring a Safe Super Bowl Feast



The Super Bowl is a time of excitement, camaraderie, and of course, indulging in delicious snacks and meals. As you gear up for the big game, it's crucial to prioritize food safety to ensure that your Super Bowl party is not only enjoyable but also free from potential health risks.

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Unveiling Our 2024 Workshops



Get ready for a flavorful journey as we present our fantastic line-up of in-person workshops and Zoom classes for 2024. Whether you're a seasoned pro or just dipping your toes into food preservation, there's something for everyone!

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FermentFest 2024



Unlock the Secrets of Sauerkraut and Yogurt-Making with UCCE San Joaquin Master Food Preservers Linda and Barbara on Saturday February 17th! Virtual Zoom Class 10am-Noon.

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Unveiling the Shocking Reality of Kitchen Waste



Brace yourself for the mind-boggling figures that lay bare the extent of our kitchen waste problem. These numbers not only reveal the sheer magnitude of our discarded food, paper, and plastic, but also prompt reflection on the stark contrast between our excess and the hunger endured by those less fortunate.

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Take Action: Reducing Kitchen Waste



Whether it's minimizing plastic packaging or curbing food waste, there exist numerous measures we can adopt to cut down on waste and champion a lifestyle that is more attuned to sustainability. Let's delve into how we can contribute our share:

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Beeswax Food Wraps



Beeswax cloth presents a sustainable and eco-friendly alternative to plastic film wraps. In contrast to plastic wraps that contribute to pollution and have a slow decomposition process lasting years, beeswax wraps naturally break down, mitigating their environmental impact.

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Honey Orange Slices



Indulge in the delightful flavors of these honey-spiced orange slices, evoking the warmth of sipping a steaming cup of spiced orange-infused tea. Elevate your culinary experience by incorporating them into your salad greens, tossed with a luscious raspberry or balsamic vinaigrette, and generously adorned with the sweet crunch of candied walnuts.

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The Secret for Pith and Membrane Remove from Citrus



My journey into preserving the essence of mandarins has led me to a crucial revelation: the necessity of supreming the citrus (eliminating the pith and tough membranes) for unparalleled enjoyment. Delving into extensive research, I've discovered a pre-canning technique that truly makes a difference.

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Help Desk- What is Flat Sour?



Flat sour is a condition in canned foods characterized by a loss of flavor and the development of an unpleasant taste and odor. This phenomenon is particularly associated with canned vegetables, fruits, and acidic products like tomato-based sauces. The name "flat sour" aptly describes the dull, lifeless taste that results from this spoilage.

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