

Preservation Notes - Fall 2025 Preserve Today Relish Tomorrow



Meet UCCE Master Food Preserver Maricarmen Anaya-Rodriguez



When you meet Maricarmen Anaya-Rodriguez, her enthusiasm for food preservation and community connection shines through immediately.

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Coordinators - Colleen Young



Why did I become a Master Food Preserver? As an adult, I am a learner, I love taking classes and learning new things all the time. I have always felt that if there was something out there that I didn't know that would make my journey better I needed to try it.

Everything Apples



the excitement of apple season here in California's Central Valley! Here are some fun and delicious recipes for preserving apples, with links you can access and try at home.

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Drying Herbs

HELP DESK



Question: What are important points I need to know about drying homegrown herbs?

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Spread the Joy with Jelly,

Jam, Preserves and More



Ever wonder why one jar is

called *jelly* and another jam? Or what on earth a conserve really is? You're not alone! While all these spreads are sweet, fruity, and delicious, each has its own personality. Here's a friendly guide to help you tell them apart—and some insider tips for making them at home.

Mulling Spices

A Cozy Tradition with



notice it right away—the crisp morning air, the golden light in the afternoons, and of course, the abundance of apples.

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Our mailing address is: 2101 East Earhart Ave., Stockton, CA 95206 Email: nsjmfp@ucanr.edu Phone: (209)953-6100

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