



Preservation Notes - Summer 2025

Preserve Today Relish Tomorrow



Meet UCCE Master Food Preserver Linda Driver



If you've ever attended a UC Master Food Preserver class on jellies and jams, chances are you've crossed paths with **Linda Driver**—a longtime volunteer whose passion for preserving is only matched by her generosity and sense of humor.

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A Note from the Coordinators



I hope your summer is going well. Our summer in Central California has been a little cooler than usual and even if my garden is a little behind, I'm not going to complain. I will have plenty of tomatoes in the fall so I better decide how to preserve them.

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Zesty Peach BBQ Sauce



If you find yourself with extra peaches this summer, this a great way to use them up. Not to mention it is a favorite of some of my best friends. If it is a little too spicy for you just use 1 teaspoon of the hot pepper flakes. It is excellent on poultry and pork. You can even use it as a dipping sauce.

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Preserved Lemons



Preserved lemons are a staple in North African and Middle Eastern cooking, prized for their intense citrus flavor and unique tangy-salty punch. This simple recipe uses just lemons and salt, but a few weeks of fermentation transforms them into a vibrant ingredient that can elevate stews, dressings, grain dishes, and more. Whether you're new to preserving or a seasoned cook, these lemons are an easy and rewarding addition to your pantry.

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HELP DESK Using a Lid Sealer Hand Pump



Help Desk Question:

Question:

I know what I am about to ask is not safe canning, and I am not planning on doing it. I just want to know the science behind it. If I make relish from fresh cucumbers with vinegar and sugar, and put lemon in it to increase the acidity, what is the difference between water bath canning versus using a lid sealer hand pump?

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The Benefits of Atmospheric Steam Canning



Home food preservation has seen a resurgence in recent years, with many turning to traditional methods to ensure food security and reduce waste. Among the tools available, the atmospheric steam canner has gained attention as a more efficient alternative to the classic boiling water canner—especially for high-acid foods. But what makes it so appealing, and how does it differ from its water-filled counterpart?

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