

Pantry Press

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April/May 2019

Who are UC Master Food Preservers?

WE ARE VOLUNTEERS WITH EXTENSIVE TRAINING IN FOOD SAFETY AND PRESERVATION FROM THE UNIVERSITY OF CALIFORNIA COOPERATIVE EXTENSION. WE TEACH CLASSES TO THE PUBLIC AND ARE AVAILABLE TO ANSWER YOUR HOME CANNING AND FOOD PRESERVATION QUESTIONS.

Mission Statement

"To teach research-based practices of safe home food preservation to the residents of California."

Reach us

Online:
www.cesanluisobispo.ucanr.edu

Helpline: (805) 781-1429

Email: slompf@ucanr.edu



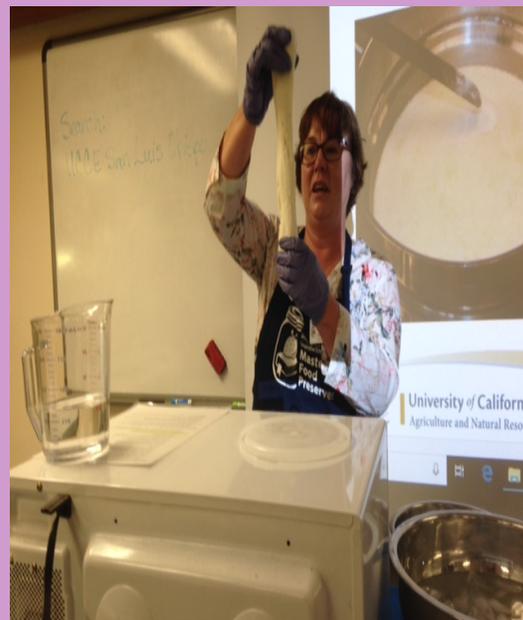
Yogurt and Cheese Making Class is a smashing success!

In March, our own **Karen Weems** (top right) and **Dawn Peters** (right) taught participants how to make yogurt and cheese safely at home.

Links:

[Safety handout](#)

[Mozzarella and Whey Ricotta](#)





LEARN WITH US!



Saving the Seasons- Introduction to Canning

April 27, 2019

10:00-12:00

Class fee: \$10

UCCE Auditorium

If you've always wanted to can foods but felt intimidated, this is the class for you. Learn how to "save the seasons" by canning fruits and vegetables all year round from your own garden harvest or purchased from a farmer's market. You'll learn about boiling water canning, atmospheric steam canning, and pressure canning. Recipes and samples included.

Registration:

<http://ucanr.edu/savingtheseasons>

Berries and Bliss

May 18, 2019

10:00-12:00

Class fee: \$10

UCCE Auditorium

Everyone's favorite—blissful berries! There are blueberries and blackberries, raspberries and strawberries, olallieberries and boysenberries. So many berries! Come out for some berry-licious fun while learning how to preserve berries in a variety of ways. We'll can jam, dehydrate berries for tea or trail mix, and learn how to freeze them properly for those summer smoothies. Recipes and samples included.

Registration:

<http://ucanr.edu/berriesandbliss>

Botulism Outbreak

Linked to Home-Canned Peas

On June 6, 2018, the New York City Department of Health and Mental Hygiene was notified of three related women arriving at an area hospital with symptoms of botulism, a paralytic illness [according to the CDC](#).

The patients had recently shared a homemade potato salad containing home-canned peas. The family's freezer had malfunctioned, and, to preserve some commercially produced frozen peas, one of the patients had home-canned the peas. All three patients survived, but required prolonged intensive care and rehabilitation.

The patient who prepared the peas used a peach preserves recipe with a boiling water technique, replacing the peaches with frozen vegetables. The patient was unaware that low-acid foods (e.g., vegetables) must be canned in a pressure canner. After the jars cooled, the patient correctly checked for jar seal. One of the jars of peas was not sealed, so the patient covered and refrigerated it, and the patients consumed the peas in the potato salad. While the [U.S. Department of Agriculture guidelines](#) state that "foods in single unsealed jars could be stored in the refrigerator and consumed within several days," this recommendation applies only to cans that have been correctly processed. In the absence of a pressure-canning step, *Clostridium botulinum* spores were not eliminated, and the closed jar created an anaerobic environment allowing spore germination and botulinum neurotoxin production.