University of California Cooperative Extension Presents:
**Tomatoes from Seed to Table**
Co-sponsored by:
EDC Master Gardeners and EDC Master Food Preservers
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What are you going to do with all those tomatoes?
Preserving Tomatoes

Part 1

• 3 Basic Methods of Preservation
• Safe Canning
• Differences: Boiling Water, Atmospheric Steam and Pressure Canners
• Equipment for Canning
• Selecting the Tomatoes
• How to Peel a Tomato
3 Basic Methods of Preservation

- Canning
- Dehydrating
- Freezing
Safe Canning

• Boiling water bath, atmospheric and pressure canning methods can safely be used for canning tomatoes.

• **Boiling water canners and atmospheric steam canner should only be used for high acid foods.**

• Contrary to popular belief . . . most tomatoes are not a high acid food.

• It is important to use a recipe from an approved source and to acidify your tomato products correctly.
Boiling Water Canners
Atmospheric Canner

What About Steam Canners?
Pressure Canner

Pressure "COOKERS"
Equipment for Canning
Selecting the Tomatoes

- Choose firm, vine ripened, unblemished tomatoes.
- Green tomatoes are higher in acid. Use a recipe specifically for green tomatoes.
- Don’t can over-ripe tomatoes.
- For thickest sauce, use paste tomatoes . . .
How to Peel a Tomato

• Drop the tomatoes one layer at a time in boiling water for 20 – 60 seconds or until the skin cracks.

• Quickly remove the tomatoes to a bowl of cold water until cool to the touch.

• Use a sharp knife to easily remove skin.
Preserving Tomatoes

Part 2

• Dehydrating Tomatoes

• 3 Methods of Dehydrating
  – Oven
  – Electric Dehydrator
  – Solar
Dehydrating Tomatoes

• For best results – choose paste tomatoes.

• Cut in 3/8” – 1/2” slices.

• Dry at 130 - 145° F until dry and leathery.

• Place in airtight jars and shake daily for one week to check on moisture content.

• To eliminate insect eggs, heat dehydrated food in oven at 175° for 10 minutes or freeze for 48 hours.
3 Methods of Dehydrating

• Oven
• Electric Dehydrator
• Solar
Oven
Oven: Pros and Cons

**Pros**

- Most people already have one.
- Large capacity

**Cons**

- Air circulation is a problem resulting in slower drying times.
- Temperature sometimes cannot be set low enough. (Ex: Recommended temperature 130°.)
Electric Dehydrator
## Electric Dehydrator Pros and Cons

### Pros
- Portable
- Air circulation from fan
- Adjustable temperature
- Some have a timer

### Cons
- $$$ - Initial investment
- $$$ - uses electricity
Selecting an Electric Dehydrator

Things to consider when purchasing a dehydrator . . .

✓ Fan – faster drying times/more even drying
✓ Heating capacity
✓ Timer (not necessary, but nice)
✓ Capacity
✓ Cost
Solar Pros and Cons

Pros
- Available for FREE
- Capacity – possibly unlimited

Cons
- Need climate with low humidity
- Insects and critters
Part 3

• Freezing
• “Tomatoes, Basic and Fancy”
• Questions?
• Reference Websites
Why Freezing?

Pros
• No one will die . . .
• Preserves quality of food.
• Doesn’t require any processing equipment.

Cons
• You need a larger freezer.
• $$$ Electricity
Freezing Tomatoes

• Wash thoroughly, remove skins (or not). Leave whole or cut in halves or quarters.

• Fill freezer safe container, leaving 1” headspace or use FREEZER storage bags.

• Seal, label and freeze.
questions anyone?
TOMATOES

Presented by
UCCE Master Food Preservers
of El Dorado County

Thursday, August 23rd, 6:00 p.m. – 8:00 p.m.
Ag Building
311 Fair Ln., Placerville
For a complete list of upcoming classes visit the UCCE Master Food Preservers of El Dorado County webpage:

http://ucanr.edu/edmf
Useful Links:

Master Food Preserver (MFP)
http://ucanr.edu/edmfp

National Center for Home Food Preservation
http://nchfp.uga.edu

Ball Approved website
http://freshpreserving.com

MFP Volunteer voicemail
530-621-5506
PLANT SALE

SATURDAY, APRIL 21, 2018  8:00AM - 2:00PM

Sherwood Demonstration Garden
6699 Campus Drive, Placerville

CASH OR CHECKS ONLY. SORRY NO CREDIT CARDS!

See our Website at  http://uece.ucdavis.edu/Edc_Master_Gardeners
Or check us out on Facebook.

UCCE Master Gardeners of El Dorado County

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The University of California working in cooperation with County Government and
the United States Department of Agriculture
“Advice to Preserve By . . . Ask Us!”

Thank You for Coming!

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