



The Joy of Preserving the Harvest

Multnomah County Master Gardeners Summer Series 'In the Garden'. In July and August we take our Speaker Series into the garden!

The July and August presentations will take place at our Community Demonstration Garden located at the **Learning Gardens Laboratory, 6801 SE 60th Ave. Portland.**

Tuesday, July 9th

"The Joy of Preserving the Harvest, Part I: Pickling without Canning, Linda Zeidrich, author

7:00pm

Making your own pickles can be a quick, easy, and delicious way to preserve many of your garden vegetables—not just cucumbers, but also beans, peas, radishes, turnips, carrots, cauliflower, peppers, eggplants, zucchini, and more. And pickling these vegetables need never involve toiling over a hot stove or working with quantities inappropriate for a small household or urban home garden. Learn about the difference between fresh and fermented pickles, how to make refrigerator pickles (with vinegar), how to brine vegetables and store brined pickles, and how to make freezer pickles, miso pickles, and even nuka (rice bran) pickles. You'll see brining containers, taste pickles of different types, and take home recipes. Copies of 'The Joy of Pickling' will be available for purchase and signing.

Tuesday, August 13

"The Joy of Preserving the Harvest, Part II: The Many Ways to Preserve Tomatoes", Linda Zeidrich, author

The next best thing to a garden-fresh tomato is a home-preserved tomato. There are so many good ways to preserve your garden tomatoes that you need never be tempted to buy industrial tomatoes. Learn about choosing different tomato varieties for different purposes; boiling-water versus pressure canning (don't worry—you don't need a pressure canner!); acidifying canned tomatoes, and whether it's necessary; how to peel and seed tomatoes and how to avoid doing so; how to make sauces, ketchups, salsas, chutneys, and clear or thick and flavored juice from your tomatoes; how to pickle tomatoes; and how to dry tomatoes and make good use of the dried product. Processing equipment will be displayed.

Linda Ziedrich trained as a Master Gardener in the mid-eighties near Boston, Massachusetts, where she served as volunteer director of a community garden program while also working as a freelance book editor specializing in cookbooks. She started writing her own first cookbook and planning the second—a comprehensive, multicultural guide to pickling--while living in Ben Lomond, California, where she kept a big backyard garden. In the 1990s, after moving with her



*family to a small farm near Scio, Oregon, she took the Master Food Preserver training while finishing up the first edition of *The Joy of Pickling* and starting on *The Joy of Jams, Jellies, and Other Sweet Preserves*. *The Joy of Jams* and the second edition of *The Joy of Pickling* were published simultaneously in 2009. Since then, Linda has continued to experiment with the produce from her orchard and large garden and to study preserving traditions and other food matters from the long view of the gardener-cook. She shares her research, stories, and recipes on her blog at agardenerstable.com.*