



UCCE Master Food Preservers of Amador/Calaveras County

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Holiday Gifts from the Kitchen

For instructions on canning and dehydration procedures, download our process guides at
<http://ucanr.edu/csmfpclasses>.

Fruit Honey	1	Strawberry Vinaigrette Dressing.....	12
Inferno Wine Jelly.....	2	Mulling Spices	13
Apple Pie Filling	2	Herbs de Provence.....	13
Applesauce	3	Southwestern Fiesta Dry Dip Mix	13
Apple Jam, Low-Sugar	3	Candied Citrus Peel.....	14
Black Forest Cherry Preserves	4	Candied Watermelon Rind Chips.....	14
Simply Delicious Cherry Chutney.....	4	Citrus Salt.....	14
Peach Jam	5	Fragrant Herb Salt.....	15
Peach Bourbon Jam	5	Red Wine Flavored Salt.....	15
Spiced Tomato Jam with Powdered Pectin	6	Applesauce Cake Mix in a Jar.....	15
Fig, Red Wine and Rosemary Jam	6	Citrus-Berry Scones in a Jar	16
Red Wine Jelly	7	Cranberry Hooty Creek's Cookies in a Jar	16
Lavender Wine Jelly.....	7	Cowboy Cookies Mix in a Jar	16
Canned Zucchini-Pineapple	8	Pumpkin Bread in Jar (Dry Mix)	17
Zucchini-Pineapple Doughnuts.....	8	Christmas Morning Waffles	17
Praline Syrup.....	9	Pioneer Woman Waffles in a Jar	17
Canned Lemon Curd	9	Brownies in a Jar.....	18
Cranberry Mustard	10	Ty's Herbed Beer Bread Mix	18
Oktoberfest Beer Mustard	10		
Cranberry Ketchup.....	11		

Fruit Honey

Save fruit peelings from fruit you have preserved or pickled. Keep refrigerated or frozen.

1. Sterilize canning jars by boiling for 10 minutes at altitudes of less than 1,000 ft. At higher elevations, boil jars 1 additional minute for each additional 1,000 ft. elevation.
2. Cover fruit peelings with water and cook slowly in a covered saucepan until soft.
3. Pour mixture through a cheesecloth bag and press to remove all juice. Drip the juice through a jelly bag and measure. Measure out sugar at the rate of half as much sugar as juice.
4. Heat juice in sauce pan to a vigorous boil. Add sugar. Boil rapidly until the consistency of honey.
5. Ladle syrup in jars. Leave 1/4-inch head space. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
6. Process 5 minutes in boiling-water or atmospheric steam canner, adding 1 additional minute per 1,000 feet above sea level.
7. Remove jars from canner. Let cool, undisturbed, 12-24 hours and check for seals. Clean and label jars. Store sealed jars in a cool, dry, dark location.

Source: *So Easy to Preserve*, 2014

Inferno Wine Jelly

Yield: about 7 four-ounce mini jars

1/2 cup minced seeded red bell pepper	3-1/2 cups granulated sugar
2 tablespoons minced seeded jalapeño pepper	3 tablespoons lemon juice
3 dried hot chili peppers, halved lengthwise	1 pouch (3 ounces) liquid pectin
1-1/2 cups sweet white wine, such as Sauternes	

1. In a large, deep stainless steel saucepan, combine red pepper, jalapeño pepper, chili peppers, wine and lemon juice. Stir in sugar. Over high heat, stirring constantly, bring to a full rolling boil that cannot be stirred down.
2. Stir in pectin. Boil hard, stirring constantly for 2 minutes. Remove from heat and quickly skim off any foam.
3. Quickly pour hot jelly immediately into hot, sterile jars, leaving 1/4-inch headspace. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
4. Process in a boiling water or atmospheric steam canner for 10 minutes at 0-1,000 feet elevation, 15 minutes at 1,001-3,000 feet, 20 minutes at 3,001-6,000 feet, 25 minutes at 6,001-8,000 feet, and 30 minutes at 8,001-10,000 feet.
5. Remove jars from canner. Let cool, undisturbed, 12-24 hours and check for seals. Clean and label jars. Store sealed jars in a cool, dry, dark location.

Source: Ball Complete Book of Home Preserving, 2012

Apple Pie Filling

Yield: 1 quart or 7 quarts

Quality: Use firm, crisp apples such as Stayman, Golden Delicious, Rome. If apples lack tartness, use an additional 1/4 cup of lemon juice for each 6 quarts of slices.

Quantities of Ingredients Needed For

	1 Quart	7 Quarts
Blanched, sliced fresh apples	3-1/2 cups	6 quarts
Granulated sugar	3/4 cup + 2 tablespoons	5-1/2 cups
Clear Jel®	1/4 cup	1-1/2 cup
Cinnamon	1/2 teaspoon	1 tablespoon
Cold Water	1/2 cup	2-1/2 cups
Apple juice	3/4 cup	5 cups
Bottled lemon juice	2 tablespoons	3/4 cup
Nutmeg (optional)	1/8 teaspoon	1 teaspoon
Yellow food coloring (optional)	1 drop	7 drops

1. Wash, peel, and core apples. Prepare slices 1/2-inch wide and place in water containing ascorbic acid to prevent browning.
2. For fresh fruit, place 6 cups at a time in 1 gallon of boiling water. Boil each batch 1 minute after the water returns to a boil. Drain, but keep heated fruit in a covered bowl or pot.
3. Combine sugar, Clear Jel®, and cinnamon in a large kettle with water and apple juice. If desired, add food coloring and nutmeg.
4. Stir and cook on medium high heat until mixture thickens and begins to bubble.
5. Add lemon juice and boil 1 minute, stirring constantly.
6. Fold in drained apple slices immediately and fill jars with mixture without delay, leaving 1-inch headspace. Remove air bubbles. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
7. Process pint and quart jars in either a boiling water or atmospheric steam canner for 25 minutes between 0-1,000 feet elevation, 30 minutes between 1,001-3,000 feet, 35 minutes between 3,001-6,000 feet, and 40 minutes above 6,000 feet.
8. Remove jars from canner. Let cool, undisturbed, 12-24 hours and check for seals. Clean and label jars. Store sealed jars in a cool, dry, dark location.

Source: USDA Complete Guide to Home Canning, 2015

Applesauce

Yield: about 8 pints

12 pounds apples, peeled, cored, quartered, treated to prevent browning* and drained (about 36 medium)

Water

3 cups granulated sugar, optional

4 tablespoons lemon juice

1. Combine apples with just enough water to prevent sticking in a large stainless steel saucepan. Bring to a boil over medium-high heat. Reduce heat and boil gently, stirring occasionally, for 5 to 20 minutes, until apples are tender (time will depend upon the variety of apple and their maturity). Remove from heat and let cool slightly, about 5 minutes.
2. Transfer apples, working in batches, to a food mill or a food processor fitted with a metal blade and purée until smooth.
3. Return apple purée to saucepan. Add sugar, if using, and lemon juice. Bring to a boil over medium-high heat, stirring frequently to prevent sticking. Maintain a gentle boil over low heat while filling jars.
4. Ladle hot applesauce into hot jars leaving 1/2-inch headspace. Remove air bubbles. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
5. Process pint jars in either a boiling water or atmospheric steam canner for 20 minutes between 0-1,000 feet elevation, 25 minutes between 1,001-3,000 feet, 30 minutes between 3,001-6,000 feet, 35 minutes between 6,001-8,000 feet, and 40 minutes between 8,001-10,000 feet.
6. Remove jars from canner. Let cool, undisturbed, 12-24 hours and check for seals. Clean and label jars. Store sealed jars in a cool, dry, dark location.

Source: Ball Complete Book of Home Preserving, 2012

*To treat apple slices to prevent browning, apply ascorbic acid, citric acid, or Fruit Fresh according to the manufacturer's instructions or submerge cut apples in a mixture of 1/4 cup lemon juice and 4 cups water.

Apple Jam, Low-Sugar

Yield: Makes about 6 pints

6 cups peeled, chopped Granny Smith apples or other tart apples (about 6 medium)

1 teaspoon ground cinnamon

3 tablespoons Ball® Real Fruit™ Low or No Sugar Needed Pectin

Juice and grated zest of 1 med. lemon

1-1/2 cups sugar or SLENDA© No Calories Sweetener Granules

2 cups unsweetened apple juice

3/4 cup raisins

1. Combine apples, lemon peel and juice in a large saucepan. Bring to a boil. Reduce heat and simmer until apples begin to soften. Remove from heat and whisk in pectin. Add raisins and cinnamon. Return mixture to a boil. Boil 5 minutes. Remove from heat and stir in sugar. Skim off foam, if necessary.
2. Ladle hot jam into hot jars leaving 1/4 inch headspace. Wipe rim. Center lid on jar. Apply band until fit is fingertip tight.
3. Process pint jars in either a boiling water or atmospheric steam canner for 10 minutes between 0-1,000 feet elevation, 15 minutes between 1,001-3,000 feet, 20 minutes between 3,001-6,000 feet, 25 minutes between 6,001-8,000 feet, and 30 minutes between 8,001-10,000 feet.
4. Remove jars from canner. Let cool, undisturbed, 12-24 hours and check for seals. Clean and label jars. Store sealed jars in a cool, dry, dark location.

Source: Fresh Preserving, <http://www.freshpreserving.com/recipes/apple-jam>

Black Forest Cherry Preserves

Yield: About seven 8-ounce jars

- 6 1/2 cups granulated sugar
- 1/3 cups sifted unsweetened cocoa powder
- 3 cups firmly packed coarsely chopped pitted sweet black cherries
- 1/2 cup lemon juice
- 2 pouches (each 3 ounces) liquid pectin
- 4 tablespoons amaretto liqueur (or 1/2 teaspoon almond extract)

1. In a small bowl, combine sugar and cocoa powder. Stir well and set aside.
2. In a large deep stainless-steel saucepan, combine cherries and lemon juice. Stir in reserved cocoa mixture.
3. Over high heat, stirring constantly, bring to a full rolling boil that cannot be stirred down.
4. Stir in pectin. Boil hard, stirring constantly, for 1 minute. Stir in amaretto liqueur. Remove from heat and skim off foam.
5. Ladle hot preserves into hot jars, leaving 1/4 inch headspace. Remove air bubbles and adjust headspace, if necessary. Wipe rim. Center lid on jar. Apply band until fit is fingertip tight.
6. Process pint jars in a boiling water or atmospheric steam canner for 10 minutes at 0-1,000', 15 minutes at 1,001-3,000', 20 minutes at 3,001-6,000', 25 minutes at 6,001-8,000', and 30 minutes at 8,001-10,000'.
7. Remove jars from canner. Let cool, undisturbed, 12-24 hours and check for seals. Clean and label jars. Store sealed jars in a cool, dry, dark location.

Source: Ball Complete Book of Home Preserving, 2012

Simply Delicious Cherry Chutney

Yield: about six 8-ounce jars

- 4 1/2 teaspoons whole allspice
- 1 cinnamon stick (about 6 inches) broken
- 10 cups frozen red tart or sweet black cherries, partially thawed, coarsely chopped
- 2 large apples, peeled, cored and chopped
- 1-1/2 cups finely chopped red or other sweet onion
- 1 cup white vinegar
- 2 cloves garlic, finely chopped
- 1/2 teaspoon salt
- 1 cup lightly packed brown sugar
- 1-1/2 cups raisins

1. Tie allspice and cinnamon stick in a square of cheesecloth, creating a spice bag.
2. In a large stainless steel sauce pan, combine cherries, apples, onions, vinegar, garlic, salt and spice bag. Bring to a boil over medium-high heat and boil hard, stirring frequently, for 20 minutes. Add brown sugar and stir to dissolve. Reduce heat and boil gently, stirring frequently, until thick enough to mound on a spoon, about 20 minutes. Add raisins and return to a boil, stirring constantly. Remove from heat. Discard spice bag.
3. Ladle hot chutney into hot jars, leaving 1/2 inch headspace. Remove air bubbles and adjust headspace if necessary. Wipe rim. Center lid on jar. Screw band down until resistance is met, then increase to fingertip-tight.
4. Process pint jars in a boiling water or atmospheric steam canner for 10 minutes at 0-1,000', 15 minutes at 1,001-3,000', 20 minutes at 3,001-6,000', 25 minutes at 6,001-8,000', and 30 minutes at 8,001-10,000'.
5. Remove jars from canner. Let cool, undisturbed, 12-24 hours and check for seals. Clean and label jars. Store sealed jars in a cool, dry, dark location.

Source: Ball Complete Book of Home Preserving, 2012

Peach Jam

Yield: about 6 half-pints

3-3/4 cups crushed fully ripe peaches (about 3 pounds peaches)
1/4 cup lemon juice
1 package regular powdered fruit pectin
5 cups granulated sugar

1. Sterilize canning jars by boiling for 10 minutes at altitudes of less than 1,000 ft. At higher elevations, boil jars 1 additional minute for each additional 1,000 ft. elevation.
2. Measure crushed peaches into a kettle. Add lemon juice and pectin; stir well. Place on high heat and, stirring constantly, bring quickly to a full boil with bubbles over the entire surface.
3. Add sugar, continue stirring, and heat again to full bubbling boil. Boil hard for 1 minute, stirring constantly. Remove from heat and skim off foam if necessary.
4. Ladle hot jelly into hot, sterile jars, leaving 1/4-inch headspace. Remove air bubbles. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
5. Process 5 minutes in boiling-water or atmospheric steam canner, adding 1 additional minute per 1,000 feet above sea level.
6. Remove jars from canner. Let cool, undisturbed, 12-24 hours and check for seals. Clean and label jars. Store sealed jars in a cool, dry, dark location.

Source: National Center for Home Food Preservation, 2018

Note: If unsterile jars are used, the filled jars should be processed 10 minutes. Use of sterile jars is preferred, especially when fruits are low in pectin, since the added 5-minute process time may cause weak gels.

Peach Bourbon Jam

Yield: about 6 half-pints

4 pounds fresh peaches, peeled*
6 tablespoons Ball Classic Pectin
1/4 cup bottled lemon juice
1/4 cup bourbon
2 tablespoons finely chopped crystallized ginger
7 cups sugar

1. Pit and coarsely chop peaches. Measure 4-1/2 cups chopped peaches into a 6-quart stainless steel or enameled Dutch oven. Mash with a potato masher until evenly crushed. Stir in pectin, lemon juice, bourbon and ginger.
2. Bring mixture to a full rolling boil that cannot be stirred down, over high heat, stirring constantly.
3. Add sugar, stirring to dissolve. Return mixture to a full rolling boil. Boil hard 1 minute, stirring constantly.
4. Remove from heat. Skim foam, if necessary.
5. Pour hot jam into hot jars, leaving 1/4-inch headspace. Remove air bubbles. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
6. Process in a boiling water or atmospheric steam canner for 10 minutes at 0-1,000 feet elevation, 15 minutes at 1,001-3,000 feet, 20 minutes at 3,001-6,000 feet, 25 minutes at 6,001-8,000 feet, and 30 minutes at 8,001-10,000 feet.
7. Remove jars from canner. Let cool, undisturbed, 12-24 hours and check for seals. Clean and label jars. Store sealed jars in a cool, dry, dark location.

Source: freshpreserving.com, 2018

*May substitute frozen sliced peaches (4-1/2 cups), coarsely chopped

Spiced Tomato Jam with Powdered Pectin

Yield: about 5 half-pint jars

3 cups prepared tomatoes (about 2-1/4 pounds)
1-1/2 teaspoons grated lemon rind
1/2 teaspoon ground allspice
1/2 teaspoon ground cinnamon
1/4 teaspoon ground cloves
4-1/2 cups sugar
1 box powdered pectin
1/4 cup lemon juice

1. Wash firm-ripe tomatoes. Scald, peel, and chop tomatoes. Cover and simmer 10 minutes, stirring constantly. Measure 3 cups tomatoes into a saucepot. Add lemon rind, allspice, cinnamon and cloves.
2. Boil canning jars for 10 minutes to sterilize them if under 1000' elevation.
3. Place prepared fruit into a saucepot. Add lemon juice. Measure sugar and set aside.
4. Stir powdered pectin into prepared fruit. Bring to a boil over high heat, stirring constantly.
5. At once, stir in sugar. Stir and bring to a full rolling boil that cannot be stirred down. Then boil hard for 1 minute, stirring constantly.
6. Remove from heat. Skim off foam.
7. Pour hot jam into hot jars, leaving 1/4-inch headspace. Wipe rims. Apply lids and rings.
8. Process half-pint jars in a boiling water or atmospheric steam canner for 5 minutes at 0-1,000 feet, 10 minutes at 1,001-6,000 feet, and 15 minutes above 6,000 feet.

Source: So Easy to Preserve, 2015

Meal Ideas

- Use as the "T" in BLTs
- Add to lentil soup
- Use in baked beans for part of the molasses
- Mix with mayo for a hamburger's secret sauce
- Use in meatloaf instead of ketchup

Fig, Red Wine and Rosemary Jam

Yield: about 4 half-pint jars

1-1/2 cups merlot or other fruity red wine
2 Tablespoon fresh rosemary leaves
2 cups finely chopped fresh figs
3 Tablespoons Ball® Classic Pectin
2 Tablespoons bottled lemon juice
2-1/2 cups sugar

1. Bring wine and rosemary to a simmer in a small stainless steel or enameled saucepan. Turn off heat; cover and steep 30 minutes.
2. Pour wine through a fine wire-mesh strainer into a 4-quart stainless steel or enameled saucepan. Discard rosemary. Stir in figs, pectin, and lemon juice. Bring mixture to a full rolling boil that cannot be stirred down, over high heat, stirring constantly.
3. Add sugar, stirring to dissolve. Return mixture to a full rolling boil. Boil hard 1 minute, stirring constantly. Remove from heat. Skim foam, if necessary.
4. Ladle hot jam into a hot jar, leaving 1/4-inch headspace. Remove air bubbles. Wipe rims. Apply lids and rings.
5. Process half-pint jars in a boiling water or atmospheric steam canner for 10 minutes at 0-1,000 feet, 15 minutes at 1,001-6,000 feet, and 20 minutes above 6,000 feet.

Source: www.freshpreserving.com, 2016

Red Wine Jelly

Yield: about 6 half-pints

3-1/4 cups dry red wine
1/2 cup lemon juice
1 package regular powdered pectin
4-1/2 cups granulated sugar

1. In a large, deep stainless steel saucepan, combine wine and lemon juice. Whisk in pectin until dissolved.
2. Bring to a boil over high heat, stirring frequently.
3. Add sugar all at once and return to a full rolling boil, stirring constantly.
4. Boil hard, stirring constantly, for 2 minutes.
5. Remove from heat and quickly skim off foam if necessary.
6. Pour hot jelly immediately into hot, sterile jars, leaving 1/4-inch headspace. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
7. Process in a boiling water or atmospheric steam canner for 10 minutes at 0-1,000 feet elevation, 15 minutes at 1,001-3,000 feet, 20 minutes at 3,001-6,000 feet, 25 minutes at 6,001-8,000 feet, and 30 minutes at 8,001-10,000 feet.
8. Remove jars from canner. Let cool, undisturbed, 12-24 hours and check for seals. Clean and label jars. Store sealed jars in a cool, dry, dark location.

Source: Ball Complete Book of Home Canning, 2012

Lavender Wine Jelly

Yield: about 4 four-ounce mini jars

2 cups dry white wine
1 tablespoon dried lavender flowers
2 cups granulated sugar
1 pouch (3 ounces) liquid pectin

1. In a large saucepan, combine wine and lavender. Bring to a boil over high heat. Remove from heat, cover and let steep for 20 minutes. Transfer to a dampened jelly bag or strainer lined with several layers of dampened cheesecloth set over a deep bowl. Let drip, undisturbed, for 20 minutes. Measure 1-3/4 cups.
2. Transfer infused wine to a clean large, deep stainless steel saucepan. Stir in sugar.
3. Over high heat, stirring constantly, bring mixture to a full rolling boil that cannot be stirred down.
4. Stir in pectin. Boil hard, stirring constantly, for 2 minutes.
5. Remove from heat and quickly skim off foam. Quickly pour hot jelly into hot jars, leaving 1/4-inch headspace. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
6. Process in a boiling water or atmospheric steam canner for 10 minutes at 0-1,000 feet elevation, 15 minutes at 1,001-3,000 feet, 20 minutes at 3,001-6,000 feet, 25 minutes at 6,001-8,000 feet, and 30 minutes at 8,001-10,000 feet.
7. Remove jars from canner. Let cool, undisturbed, 12-24 hours and check for seals. Clean and label jars. Store sealed jars in a cool, dry, dark location.

Source: Ball Complete Book of Home Canning, 2012

Canned Zucchini-Pineapple

Yield: About 8 to 9 pint jars

4 quarts cubed or shredded zucchini
46 ounces canned unsweetened pineapple juice
1-1/2 cups bottled lemon juice
3 cups sugar

1. Peel zucchini, remove seeds and either cut into 1/2 –inch cubes or shred. Mix zucchini with other ingredients in a large saucepan and bring to a boil. Simmer 20 minutes.
2. Fill hot jars with hot mixture and cooking liquid, leaving 1/2-inch headspace. Remove air bubbles. Wipe jar rims. Apply lids and rings.
3. Process in boiling water or atmospheric steam canner for 15 minutes at 0-1,000', 20 minutes at 1,001-6,000', 25 above 6,000'.
4. Remove jars from canner. Let cool, undisturbed, 12-24 hours and check for seals. Clean and label jars. Store sealed jars in a cool, dry, dark location.

Source: So Easy to Preserve, 2015

Zucchini-Pineapple Doughnuts

Yield: about 9 doughnuts

Doughnuts

1 1/4 cups shredded Zucchini in Pineapple Juice
1 egg
1-1/2 cups all-purpose flour
1-1/2 teaspoons baking powder
3/4 cup sugar
4 tablespoons unsalted butter, melted
1/4 teaspoon baking soda
3/4 cup sour cream
1/4 teaspoon salt
2 teaspoons clear vanilla
1/2 teaspoon cinnamon

Glaze

4 ounces cream cheese
1/4 cup milk or reserved zucchini-pineapple juice
1/2 cup Confectioner's sugar
1/2 cup lightly toasted coconut, optional
1 teaspoon clear vanilla

1. Drain zucchini-pineapple using a sieve or colander placed over a large bowl. Press gently on zucchini to extract juice; reserve juice.
2. Lightly coat the wells in the doughnut pans with nonstick cooking spray.
3. Stir together flour, baking powder, baking soda, and cinnamon in a large bowl; set aside.
4. In a medium bowl, whisk together egg, melted butter, and sugar until thick and creamy. Stir in sour cream and vanilla.
5. Combine flour mixture and egg mixture, stirring to slightly moisten ingredients; some dry ingredients will remain. Fold in drained, shredded zucchini-pineapple until all ingredients are evenly incorporated.
6. Ladle doughnut batter into wells of doughnut pans to 3/4 full. Bake doughnuts at 350°F for 18 to 20 minutes. Place pans on a wire cooling rack to cool. Allow doughnuts to cool completely before removing from pans.
7. Heat cream cheese in a warm oven or microwave just until it begins to melt. Stir in Confectioner's sugar and vanilla. Stir in milk or reserved juice, gradually adding 1 tablespoon at a time, stirring to the desired glaze consistency.
8. Dip doughnuts into glaze to coat the top. Sprinkle with toasted coconut, if desired.

Source: Ball Blue Book, 2014

Praline Syrup

Yield: about 3 half pints

2 cups dark corn syrup
1/2 cup water
1/3 cup lightly packed dark brown sugar
1 cup pecan pieces
1/2 teaspoon vanilla

1. In a saucepan, combine corn syrup, water and sugar. Heat over medium heat, stirring constantly, until sugar dissolves. Increase heat to medium-high, bring to a boil and boil for 1 minute.
2. Reduce heat and stir in pecans and vanilla. Boil gently, stirring constantly, for 5 minutes.
3. Ladle hot syrup into hot jars, leaving 1/4-inch headspace. Wipe rim and apply two-piece metal canning lids.
4. Process in a boiling water or steam canner for 10 minutes at 0-1000', 15 minutes at 1,001 -3,000', 20 minutes at 3,001 – 6,000', 25 minutes above 6,000' elevation.
5. Remove jars from canner. Let cool, undisturbed, 12-24 hours and check for seals. Clean and label jars. Store sealed jars in a cool, dry, dark location.

Source: Ball Complete Book of Home Preserving, 2012

Canned Lemon Curd

Yield: 3 to 4 half-pint jars

2-1/2 cups superfine sugar
1/2 cup lemon zest (freshly zested)
1 cup bottled lemon juice
3/4 cup chilled unsalted butter, cut into approximately 3/4 inch pieces
7 large egg yolks
4 large whole eggs

1. Combine the sugar and lemon zest in a small bowl, stir to mix, and set aside about 30 minutes.
2. Heat water in the bottom pan of the double boiler until it boils gently. In the top of the double boiler, whisk the egg yolks and whole eggs together until thoroughly mixed. Slowly whisk in the sugar and zest, blending until well mixed and smooth. Blend in the lemon juice and then add the butter pieces to the mixture.
3. Place the top of the double boiler over boiling water in the bottom pan. (The water in the bottom should not boil vigorously or touch the bottom of the top pan.) Stir gently but continuously with a silicone spatula or cooking spoon, to prevent the lemon mixture from sticking to the bottom of the pan. Continue cooking until the mixture reaches a temperature of 170°F. (Use a food thermometer to monitor the temperature.)
4. Remove the double boiler from the stove and place on a protected surface, such as a dish cloth or towel on the counter top. Continue to stir gently until the curd thickens (about 5 minutes). Strain curd through a mesh strainer into a glass or stainless steel bowl; discard collected zest.
5. Fill hot strained curd into clean, hot half-pint jars, leaving 1/2 –inch headspace. Ladle mustard into hot jars leaving 1/4-inch headspace. Remove air bubble. Wipe rims. Apply lids and rings.
6. Process in boiling water or atmospheric steam canner for 15 minutes at 0-1,000', 20 minutes at 1,001-6,000', 25 minutes above 6,000'.
7. Remove jars from canner. Let cool, undisturbed, 12-24 hours and check for seals. Clean and label jars. Store sealed jars in a cool, dry, dark location.
8. Shelf Life: Plan to use canned lemon curd within 3 to 4 months. Browning and/or separation may occur with longer storage; discard anytime these changes are observed.

Source: So Easy to Preserve, 2014

Cranberry Mustard

Yield: five 4-ounce jars

1 cup red wine vinegar	2-3/4 cups cranberries (fresh or frozen)
2/3 cup yellow mustard seeds	3/4 cup sugar
1 cup water	1/4 cup dry mustard
1 tablespoon Worcestershire sauce	2-1/2 teaspoons ground allspice

1. In a medium stainless steel saucepan, bring vinegar to a boil over high heat. Remove from heat and add mustard seeds. Cover and let stand at room temperature until seeds have absorbed most of the moisture, about 1-1/2 hours.
2. In a blender or food processor fitted with a metal blade, combine marinated mustard seeds with liquid, water and Worcestershire sauce. Process until blended and most seeds are well chopped. You want to retain a slightly grainy texture. Add cranberries and blend until chopped.
3. Transfer mixture to a saucepan and bring to a boil over medium heat, stirring constantly. Reduce heat to medium-low and boil gently stirring frequently, for 5 minutes. Whisk in sugar, dry mustard and allspice. Continue to boil gently over low heat, until volume is reduced by a third, about 15 minutes.
4. Ladle mustard into hot jars leaving 1/4-inch headspace. Remove air bubble. Wipe rims. Apply lids and rings.
5. Process in boiling water or atmospheric steam canner for 10 minutes at 0-1,000', 15 minutes at 1,001-3,000', 20 minutes at 3,001-6,000', 25 minutes at 6,001-8,000', and 30 minutes at 8,001'-10,000'.
6. Remove jars from canner. Let cool, undisturbed, 12-24 hours and check for seals. Clean and label jars. Store sealed jars in a cool, dry, dark location.

Source: Ball Complete Book of Home Preserving, 2012

Oktoberfest Beer Mustard

Yield: five 4-ounce jars

1-1/2 cups beer	1/2 cup lightly packed brown sugar
1 cup brown mustard seeds	1/4 cup dry mustard
1 cup water	1 tablespoon onion powder
1/2 cup malt vinegar	

1. Combine beer and brown mustard seeds in a medium saucepan. Bring to a boil. Remove from heat, cover and let stand at room temperature until seeds have absorbed most of the moisture, about 2 hours.
2. Prepare canner. Heat jars until ready for use. Do not boil water. Wash lids in warm soapy water and set bands aside.
3. Place mustard seeds and remaining liquid in a food processor or blender. Process until chopped and slightly grainy.
4. Transfer mixture to a large saucepan. Whisk in water, vinegar, brown sugar, dry mustard and onion powder. Bring to a boil. Reduce heat and simmer, stirring frequently, until volume is reduced by a third, about 15 minutes.
5. Ladle hot mustard into hot jars leaving 1/4-inch headspace. Remove air bubbles. Wipe rims. Apply lids and rings.
6. Process in boiling water or atmospheric steam canner for 10 minutes at 0-1,000', 15 minutes at 1,001-3,000', 20 minutes at 3,001-6,000', 25 minutes at 6,001-8,000', and 30 minutes at 8,001'-10,000'.
7. Remove jars from canner. Let cool, undisturbed, 12-24 hours and check for seals. Clean and label jars. Store sealed jars in a cool, dry, dark location.

Source: Ball Complete Book of Home Preserving, 2012

Cranberry Ketchup

Yield: about 8 half-pints

11 cups cranberries (fresh or frozen)	2 teaspoons dry mustard
2 cups chopped onions	1 teaspoon ground cloves
5 cloves garlic, finely chopped	1 teaspoon salt
1-1/2 cups water	1 teaspoon freshly ground black pepper
3 cups lightly packed brown sugar	1/2 teaspoon ground allspice
1 cup vinegar	1/2 teaspoon cayenne pepper

1. Combine cranberries, onions, garlic and water in a large stainless steel saucepan. Bring to a boil over high heat, stirring constantly. Reduce heat and boil gently for 6 to 10 minutes, until cranberries pop and become soft.
2. Transfer mixture to a blender or food processor fitted with a metal blade, working in batches, and purée until smooth.
3. Return mixture to saucepan. Add brown sugar, vinegar, mustard, cloves, salt, black pepper, allspice and cayenne. Bring to boil over medium-high heat, stirring frequently. Reduce heat and boil gently, stirring frequently, until mixture is almost the consistency of commercial ketchup, about 30 minutes.
4. Ladle hot ketchup into hot jars leaving 1/2-inch headspace. Remove air bubbles. Wipe rims. Apply lids and rings.
5. Process in boiling water or atmospheric steam canner for 15 minutes at 0-1,000', 20 minutes at 1,001-3,000', 25 minutes at 3,001-6,000', 30 minutes at 6,001-8,000', and 35 minutes at 8,001'-10,000'.
6. Remove jars from canner. Let cool, undisturbed, 12-24 hours and check for seals. Clean and label jars. Store sealed jars in a cool, dry, dark location.

Vinegars

Raspberry Vinegar

Yield: about 1 pint jar

- 1 cup raspberries
- 2 cups white or wine vinegar

1. Wash 1 cup fresh raspberries in clean water. Bruise raspberries lightly and place in a hot, **sterilized** quart jar.
2. Heat vinegar to just below boiling (190°F). Pour over raspberries in jar and cap tightly.
3. Allow to stand two to three weeks in cool, dark place.
4. Strain mixture through a fine meshed sieve lined with cheesecloth into a 2-cup glass measuring cup, pressing firmly on the solids to extract as much liquid as possible. Discard solids.
5. Pour vinegar into a clean **sterilized** pint jar. Seal tightly and store in the refrigerator.

Source: Colorado State University Extension, Flavored Vinegars and Oils, 2012

Fruit Flavored Shrub Syrup

2 cups fruit flavored vinegar (*plain fruit flavored vinegar, no added sugar*)

1-1/2 to 2 cups sugar

Sparkling water

1. Sterilize container by boiling for 10 minutes.
2. Make the shrub syrup by placing the fruit-infused vinegar and sugar in a saucepan. Heat to just below the boiling point, or at least 180°F. Pour the shrub syrup into a sterilized quart canning jar, leaving at least 1/4-inch headspace in the jar. Wipe the rim with a clean, damp cloth, and cap tightly.
3. Store the shrub syrup in the refrigerator. Tightly sealed, it can last up to 6 months. Taste before using to make sure the flavor is still good. Discard immediately if it has mold or any signs of fermentation, such as bubbling, cloudiness, or sliminess.
4. To serve, mix 8 ounces of shrub syrup with 24 ounces of sparkling water. Taste and add more syrup, if desired. Shrub syrups may also be used as cocktail mixers, in salad dressings, and more.

Source: www.thekitchn.com

Strawberry Vinaigrette Dressing

Yield: varies depending on amount of strawberries used; use 4 ounce or half-pint jars

Whole strawberries, washed and stemmed

Sugar

White distilled vinegar (5%)

1. Place strawberries in a large stainless steel sauce-pot or plastic container. Pour enough vinegar over strawberries to cover them. Cover container tightly with plastic wrap and let stand overnight in a dark, cool place (70°F to 75°F).
2. Strain liquid from strawberries, collecting in a large liquid measurer. Liquid should be red and clear (no pulp). Measure liquid.
3. Place strawberry vinegar in a clean, large stainless steel saucepan. Add an equal amount of sugar, stirring to combine. Bring mixture just to a boil. Remove from heat and skim foam if needed.
4. Ladle hot vinaigrette into hot jars leaving 1/4-inch headspace. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
5. Process in either a boiling water or atmospheric steam canner for 10 minutes between 0-1,000 feet elevation, 15 minutes between 1,001-3,000 feet, 20 minutes between 3,001-6,000 feet, 25 minutes between 6,001-8,000 feet, and 30 minutes between 8,001-10,000 feet.
6. Remove from canner. Let cool, undisturbed, 12-24 hours and check for seals. Clean and label jars. Store sealed jars in a cool, dry, dark location.

Source: *Adapted from freshpreserving.com, 2018*

Strawberry Flavored Shrub

8 oz Shrub syrup

24 oz Sparkling water

Mix strawberry vinaigrette with sparkling water. Taste and add more syrup, if desired. Shrub syrups may also be used as cocktail mixers, in salad dressings, and more.

Dried Mixes

Mulling Spices

3 whole Cinnamon sticks
1 Nutmeg nut
1 tablespoon whole Cloves

1 tablespoon whole Allspice
1 tablespoon Cardamom seeds

1. Crush Cinnamon sticks into about 1/2 inch pieces. Pop open Nutmeg nut, but still leave chunks. (A hammer works well for this process). Add the remaining spices and mix in bowl.
2. For hot apple cider or cranberry juice, use 1 – 2 tablespoons per half gallon. (Here's where you can add a floating wedged orange.) Place the spices in a cheesecloth if desired.
3. For flavored coffee, put 1 teaspoon in the drip basket or simmer 2 tablespoons in a small pot of water to scent the home.
4. For 750 ml bottle (red) wine, use 1 tablespoon spices plus 1 tablespoon brown sugar over low heat for 20 minutes to round out the flavor nicely.

Herbs de Provence

1/2 cup dried thyme
1/4 cup dried marjoram
2 tablespoons dried rosemary
2 tablespoons dried savory
1 teaspoon lavender flowers (lightly ground-optional)
2 teaspoon dried orange zest (optional)
1 teaspoon ground fennel

1. Remove the zest of one orange. Dry in an oven on lowest setting or a dehydrator.
2. Mix all ingredients in a jar or bowl until mixed (do not grind up the herbs).
3. Store in air tight jar. Excellent in soups, on chicken, turkey or on roasted vegetables.

Chicken Roasted with Lavender Wine Jelly and Herbs de Provence

1 whole roasting chicken
1 4 oz jar Lavender-Wine Jelly
2-4 T. Herbs de Provence
Salt and Pepper to taste

Rub chicken with jelly, Herbs de Provence, and salt and pepper.
Roast in 350°F oven until meat thermometer reaches poultry setting.

Southwestern Fiesta Dry Dip Mix

Yield: 2 cups mix

1/2 cup dried parsley
1/3 cup dried onion, minced
1/4 cup dried chives
1/3 cup chili powder
1/4 cup ground cumin
1/4 cup salt (optional)

Combine all dry ingredients in a bowl.
Store in airtight container.

Dip Recipe:

1 cup mayonnaise
1 cup sour cream
3 tablespoons fiesta dip mix

1. Whisk the mixture together until smooth. Check to see if you like the taste or want more mix.
2. Refrigerator for 2-4 hours or overnight.
3. Serve with tortilla chips or fresh veggies.

Candied Citrus Peel

Yield: about 2 pints

Peels, including pith, from 6 oranges or other thick-skinned citrus fruit

1 cup water, plus more for boiling peels

5 cups sugar

1 vanilla bean

1. Cut the peels into 1/4-inch strips. Cover the peels with cold water in a large nonreactive saucepan and bring to a boil, stirring to ensure that all of the peels are heated through. Strain and repeat two more times to remove the bitter flavor from the pith and to soften the peels. After the third round, set aside the peels to drain while you make the syrup.
2. Bring 1 cup water to a boil and gradually add 4 cups of the sugar, stirring to dissolve. Add the peels and the vanilla bean. Return to a boil, and then reduce to a simmer, cooking gently until the peels are translucent and tender, about 1 hour.
3. Using tongs, remove the peels to a drying rack placed over a baking sheet and separate them so they don't touch. Let drain, and then dry for 4 to 5 hours. When quite dry but still tacky, roll the peels in the remaining 1 cup sugar to coat. Peels keep, stored in an airtight container, for up to 1 month.

Source: Put 'em Up!

Candied Watermelon Rind Chips

Watermelon rinds

1 cup sugar

2 cups water

3-4 cloves

1. Trim the pink flesh and outer green skin from thick watermelon rinds. Cut into 1-inch squares or fancy shapes as desired.
 2. Bring water, sugar and cloves to a boil in a wide pot.
 3. Add just enough rinds to have a single layer. Simmer on each side for about 7 minutes. Rinds should be fairly translucent when finished.
 4. Dry at 135°F in dehydrator, turning over pieces halfway through. It can take up to 4-6 hours until rinds are pliable but not tacky.
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Citrus Salt

Yield: 1-1/4 cups

1 cup flake salt, such as Maldon, or coarse salt

3 tablespoons citrus zest (any kind)

1. Mix salt and zest in a bowl; work zest into salt with your fingers to release oils and flavor.
2. Spread on a baking tray. Air-dry until dried completely, 8 hours to overnight. Or, heat oven to 200°F, then turn off. Place baking tray in warm oven overnight.
3. Zest's color will fade over time, but this won't affect taste. Keeps 2 months, kept airtight at room temperature.

Source: MyRecipes.com. December 2012

Fragrant Herb Salt

Yield: 3/4 cup

4 to 5 garlic cloves, peeled

Scant 1/2 cup kosher salt

About 2 cups loosely-packed, pungent fresh herbs such as sage, rosemary, thyme, savory, basil, or small amounts of lavender

1. Cut each garlic clove lengthwise through the center, remove the sprout (if any) in the center and discard.
2. Mound the salt and garlic on a cutting board. Use a chef's knife to mince the garlic, blending it with the salt as you work.
3. Place herbs in a mound and coarsely chop them. Add the herbs to the garlic salt and chop them together to the texture of coarse sand.
4. Spread the salt on a baking sheet or in wide flat bowls and leave near an open window for a couple of days to dry. Store in clean, dry jars.

Red Wine Flavored Salt

1 bottle of robust red wine, such as Syrah, Red Zinfandel, or Cabernet Sauvignon

1-1/2 cups course sea salt

1. In a small saucepan, bring the wine to a boil, then reduce to a simmer, and cook until thick but not syrupy, and about a tablespoon of liquid remains. Allow to cool to room temperature.
2. Add 1 cup of salt to the pot, and stir gently to combine. If the salt doesn't absorb all of the wine reduction, keep adding salt until all of the liquid is absorbed, up to 1-1/2 cups salt.
3. Spread the salt on a parchment-covered baking sheet to dry. (This may take a couple days.)
4. Store in an airtight jar.

Meal Ideas

Use as a finishing touch on rich meats, seafood, and robustly flavored vegetables, such as Brussels sprouts.

Applesauce Cake Mix in a Jar

Dry ingredients layered in quart jar:

1 cup finely chopped walnuts

1/4 teaspoon allspice

1/2 teaspoon cloves

1/4 teaspoon salt

1 cup raisins

1-1/2 cups flour

1/4 teaspoon nutmeg

1 teaspoon cinnamon

1/4 teaspoon baking soda

1/4 cup brown sugar*

**Brown sugar should be last layered ingredient*

Wet ingredients to add when baking:

1 egg

1/2 cup butter or margarine, softened

1 cup unsweetened applesauce

1. Preheat oven to 350°F.
2. Beat butter on high speed until creamy. Scoop 1/2 of the brown sugar from the jar and add to butter. Beat on high speed for 3 to 5 minutes; then beat in egg.
3. Add half of the remaining Applesauce Cake Mix and half of the applesauce and beat on low speed until incorporated.
4. Add the remaining mix and applesauce and continue beating on low speed until completely incorporated.
5. Scrape batter into a greased 9-inch round pan or greased Bundt pan.
6. Bake for 25 to 30 minutes in round pan, or 50 to 55 minutes in Bundt pan.

Citrus-Berry Scones in a Jar

Dry ingredients layered in quart jar:

1-1/2 cups whole wheat pastry flour
3 teaspoons baking powder
1/2 teaspoon salt
1/4 cup sugar mixed with zest of one orange (or lemon)
1/2 cup dried cranberries (or blueberries)

Wet ingredients to add when baking:

1/4 cup of butter
1/2 cup buttermilk or water (or add dehydrated buttermilk to dry ingredients in jar)
1 egg

1. Pre-heat oven to 400°F.
2. Add contents of jar to bowl. Cut butter into flour. Add buttermilk or water if not using dehydrated buttermilk. Add egg.
3. Mix dough lightly. Pat dough into circle. Cut into 8 wedges, but do not separate.
4. Bake for 20-25 minutes, until scones are golden on top.
5. Serve with jam.

Cranberry Hooty Creek's Cookies in a Jar

Dry ingredients layered in quart jar:

1-1/8 cup sifted flour, all-purpose
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup rolled oats, uncooked
1/3 cup granulated sugar
1/3 cup brown sugar, packed
1 cup dried cranberries
1/2 cup white chocolate baking chips
1/2 cup walnuts or pecans, chopped

Wet ingredients to add when baking:

1/2 cup softened butter,
1 egg
1 teaspoon vanilla

1. Preheat oven to 350°F. Grease cookie sheet.
2. In a medium bowl, beat together wet ingredients until fluffy. Add contents of jar, and mix.
3. Drop rounded tablespoons onto the prepared cookie sheet. Bake for 8 to 10 minutes, until edges start to brown. Cool on wire rack. Makes 18-24 cookies.

Cowboy Cookies Mix in a Jar

Dry ingredients layered in quart jar:

1-1/3 cups rolled oats
1/2 cup packed brown sugar
1/2 cup white sugar
1/2 cup chopped pecans
1 cup semisweet chocolate chips
1-1/3 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/4 teaspoon salt

Wet ingredients to add when baking:

1/2 cup melted butter or margarine
1 egg
1 teaspoon of vanilla.

1. Preheat oven to 350°F. Grease cookie sheets. In a medium bowl, mix together:
2. Stir in the entire contents of the jar. Shape into walnut sized balls. Place 2 inches apart on prepared cookie sheets. Bake for 11 to 13 minutes. Cool on wire racks.

Pumpkin Bread in Jar (Dry Mix)

Yield: 2 loaves

Dry ingredients layered in jar:

1-1/2 cups all-purpose flour
1-1/2 teaspoons pumpkin pie spice
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/3 cup brown sugar, packed
1 cup granulated sugar
1/2 cup chopped pecans
3/4 cup dried cranberries

Wet ingredients to add when baking:

1 cup canned pumpkin puree
1/2 cup vegetable oil
2 eggs

1. Preheat oven to 350°F. Grease and flour two 7 x 4 inch loaf pans.
2. In a large bowl mix jarred ingredients. Add wet ingredients. Mix well. Divide batter evenly between the prepared pans.
3. Bake for 40-50 minutes. Cool and Enjoy!

Christmas Morning Waffles

Dry ingredients layered in quart jar:

1 cup oat flour
1/2 cup potato flakes
1/4 cup brown rice flour
2 tablespoons baking powder
1 tablespoon sugar
1/2 teaspoon salt

Wet ingredients to add when baking:

1/4 cup melted coconut oil
2 eggs
1-1/2 cup whole milk

1. Heat waffle iron and spray with non-stick spray or grease before adding mix.
2. Mix all dry and wet ingredients in a mixing bowl until smooth. Let stand for a couple minutes before placing batter onto a heated waffle iron.
3. Serve with your favorite syrup, berries and whip cream.

Pioneer Woman Waffles in a Jar

Dry ingredients layered in quart jar:

1 cup quick-cooking oats
1/2 cups all-purpose flour
1/2 cups whole wheat flour
1/4 cup packed brown sugar
1/4 cup nonfat dry milk powder
1 tablespoon baking powder
1/2 tablespoons ground cinnamon
1 teaspoon salt
1/8 teaspoon cream of tartar

Wet ingredients to add when baking:

2 eggs
1/3 cup vegetable oil
1 cup water

1. Heat and grease waffle iron or pancake skillet.
2. Mix all dry and wet ingredients in a mixing bowl until smooth.
3. Pour batter by 1/4 cup onto a light greased hot griddle on medium-low heat. Cook until browned. (Flip if using as pancake batter.)
Yield: 10 pancakes per batch.

Brownies in a Jar

Dry ingredients layered in quart jar:

1 cup sifted flour, all-purpose
1/2 teaspoon baking powder
1/4 teaspoon salt
1-1/2 cup sugar, granulated
1/3 cup DARK Cocoa
1 cup Peanut Butter, White or Mint Chips
1/2 cup Semi-Sweet Chocolate chips

Wet ingredients to add when baking:

1/2 cup (1 stick) melted and cooled butter
2 slightly beaten eggs

1. Heat oven to 350°F. Grease and flour an 8x8x2-inch baking pan.
2. Mix the wet ingredients in a large bowl.
3. Gently stir in jar contents. Spread in prepared pan.
4. Bake for 35 minutes. Cool in pan. Cut into bars. Makes 16 bars.

Ty's Herbed Beer Bread Mix

Yield: 1 quart of mix

Dry ingredients mixed together in quart jar:

3 cups all-purpose flour
3 tablespoons granulated sugar
1-1/2 tablespoons baking powder
1 tablespoon dried parsley flakes
1 tablespoon dried sage
1 tablespoon dried rosemary
1 tablespoon dried thyme
1-1/2 teaspoons salt

Wet ingredients to add when baking:

12 ounces of warm beer
Butter
1 tablespoon of shredded parmesan cheese

1. Preheat oven to 350°F. Butter a 9x5" loaf pan.
2. In a medium bowl combine the bread mix with 12 ounces of warm beer and stir until just combined (a few lumps are ok).
3. Pour into prepared pan and dot with 2 tablespoons butter (cut into small pieces) and parmesan cheese.
4. Bake for 45-50 minutes, until crust is golden brown.
5. Top the batter with about 1 tablespoon of parmesan cheese.

Resources

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