

# PRESERVING CALENDAR

## WINTER



### PREPARE:

- take inventory of what's left
- order new equipment- jars, lids, accessories
- reserve books at library or order
- research new recipes
- plan for next season
- select new recipes for the year

## SPRING



### FREEZE:

- rhubarb
- asparagus
- strawberries
- spinach
- peas
- broccoli

### CAN:

- cabbage (sauerkraut)
- strawberry jam
- strawberry-rhubarb pie filling

### DEYHYDRATE:

- kale
- strawberries

## SUMMER



### FREEZE:

- |             |                 |
|-------------|-----------------|
| corn        | shredded squash |
| green beans | diced peppers   |
| berries     | diced onions    |

### CAN:

- peppers (pickled)
- cucumbers (relish and pickles)
- corn (plain and relish)
- tomatoes (juice, diced, whole, sauce, crushed, paste, salsa)
- peaches (jam, or packed in syrup)

### DEHYDRATE:

- fruit leathers with berries
- herbs
- sun dried tomatoes

## FALL



### FREEZE:

- pumpkin puree

### CAN:

- apples (sauce, pie filling, juice)
- plums (jam)
- pears (sauce, or packed in syrup)
- beets (pickled)

### DEYHYDRATE:

- fall fruit leathers

(also late plantings of many spring and summer crops)