

PRESS RELEASE: August 18, 2015

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TITLE: Easton Grange 196 Presents  
Heirloom Tomato Canning Class/Basics 101  
September 2 or September 9, 2015

“Canning is a way to sustain flavor with every meal prepared. It sets the table in a way that only summer can produce. Canning is not only a way to preserve freshness, but also a way to preserve methods which allow us to continue traditional values which sometimes get lost in our hectic everyday life.

When I can food it sets off my memories of my childhood. I remember the importance of why my family canned all of the foods we would enjoy on those long winter nights when the wind howled.” Artisanal Chef, Rosa Galeno

Students will have lots of hand on experience. They will learn: to detect which tomatoes are ready and which need more ripening; Safety specifications when cooking and preserving and the methods of canning tomatoes; to estimate how preserve tomatoes and proper methods. They will be provided with visual information as to understand canning in whole and participate in an open discussion on canning. Students will also learn how to preserve fresh herbs.

Students will leave with three quarts of tomatoes using three different methods of canning tomatoes- Tomato passatta, Tomato paccatelle, Tomato peeled and broth, along with Preserved fresh herbs that last long after the season.

Class will be taught by Artisanal Chef, Rosa Galeno, and will be limited for maximum experience  
Cost is \$40

Classes are available Wednesday, September 2 or Wednesday, September 9, 2015. 6:30-9:30 p.m., Oakes Ames Memorial Hall, Barrows St., No. Easton.

To sign up or for more information contact: Carolyn Cole, Easton Grange 196, at [fairewind7@aol.com](mailto:fairewind7@aol.com) or 508 230 5874.

This program is subsidized by a grant from the Easton Local Cultural Council/Massachusetts Cultural Council and Easton Grange 196.