

ABOUT MY PRESERVATION PLAN

A plan is just that—a plan, not a record. I don't meet my "Grow Goals" for every food, every year. That's just life.

If I don't grow enough cabbage, no worries. I will simply source a great deal and continue the plan that way.

Some items are used for all sorts of things, and I'll simply put "Meal Ingredient" for those.

For zucchini rampicante, you will notice I have "LOTS" under *Amount Needed*. It is a special plant that I call my "meal stretcher" crop.

I plant 3 whole trellises of them and grow as much as I possibly can until the plant dies. It is so productive and versatile that I don't concern myself with calculating volume.

If something unexpected happens and I fall short, I will source a great deal on traditional zucchini to fill in the gaps.

Beyond specific canning projects, I use zucchini rampicante to stretch the crops I need for other canning projects like salsas, relishes, and sauces.

With the exception of basil, I don't calculate my herbs. I have a 4 ft x 2 ft perennial herb bed, which keeps us stocked in fresh herbs and allows me to dehydrate enough for off-season use.

I also don't calculate our fresh salad greens. We grow enough to enjoy fresh for as long as possible throughout the year.

If we have a preservation tutorial for the item, it is hyperlinked for your convenience.

JORDAN'S PRESERVATION PLAN

Swipe File

CROP	AMOUNT NEEDED	BUY OR GROW	PRESERVATION METHOD	MEAL
BASIL, WHOLE	4 PLANTS	GROW	FRESH	<u>PESTO</u>
BASIL, CRUSHED	4 PLANTS	GROW	DEHYDRATING	SEASONING
BLUEBERRY, SYRUP (12 HALF-PINTS)	18 PINTS	BUY	CANNING	<u>PANCAKE SYRUP</u>
CABBAGE, SHREDDED (18 PINTS)	9 HEADS	GROW	DEHYDRATE	FRIED CABBAGE SIDE DISH
CABBAGE, SHREDDED (12 QUARTS)	12 HEADS	GROW	DEHYDRATING	<u>UNSTUFFED CABBAGE ROLL CASSEROLE</u>
CABBAGE, MINCED (24 PINTS)	7 LARGEST HEADS	GROW	CANNING	<u>COLESLAW STARTER</u>
CARROTS, SLICED (16 PINTS)	20 LBS	GROW	CANNING	MEAL INGREDIENT
CARROTS, SLICED (16 QUARTS)	40 LBS	GROW	CANNING	SIDE DISH
CUCUMBERS, SLICED (16 PINTS)	16 LBS	GROW	CANNING	BREAD & BUTTER PICKLES
CUCUMBERS, SPEARS (26 PINTS)	26 LBS	GROW	CANNING	<u>DILL PICKLE SPEARS</u>
CUCUMBERS, MINCED (18 PINTS)	10 LBS (mixed with other ingredients)	GROW	CANNING	SWEET PICKLE RELISH
GREEN BEANS, WHOLE (24 QUARTS)	48 LBS	GROW	CANNING	SIDE DISH
ONIONS, RED	50-75 ONIONS	GROW	COOL, DRY STORAGE	FRESH EATING

JORDAN'S PRESERVATION PLAN

Swipe File

CROP	AMOUNT NEEDED	BUY OR GROW	PRESERVATION METHOD	MEAL
ONIONS, SWEET (24 PINTS)	25 LBS	GROW	CANNING	SWEET ONION RELISH
ONIONS, YELLOW	10 LBS	BUY	FRESH	RELISH/SAUCE
PEPPERS, SWEET	(2) #10 CANS	BUY	DEHYDRATING	MEAL INGREDIENT
PEPPERS, SWEET	5-10 LBS	GROW	FRESH	RELISH/SAUCE
POTATOES, DICED (16 PINTS)	21 LBS	GROW	DEHYDRATING	SOUP
POTATOES, HERBED (24 QUARTS)	30 LBS	GROW/BUY	CANNING	SIDE DISH
POTATOES, SHREDDED (16 PINTS)	24 LBS	GROW	<u>DEHYDRATING</u>	SOUP, HASHBROWNS
POTATOES, SLICED (16 QUARTS)	21 LBS	GROW	DEHYDRATING	SIDE DISH
STRAWBERRIES, JAM (16 PINTS)	8 QUARTS	BUY	<u>CANNING</u>	PB&J
SWEET POTATOES, WHOLE	60 LBS	GROW	COOL, DRY STORAGE	SIDE DISH
TOMATOES, SALSA (48 PINTS)	72 LBS	GROW	<u>CANNING</u>	TEXMEX NIGHT
TOMATOES, SAUCE (26 QUARTS)	156 LBS	GROW/BUY	CANNING	SPAGHETTI/PIZZA
ZUCCHINO RAMPICANTE	LOTS	GROW	CANNING/ DEHYDRATING	<ul style="list-style-type: none"> • MEAL STRETCHER • MOCK PINEAPPLE • MOCK APPLE PIE FILLING • FRIED SQUASH • ZUCCHINI BREAD