Preparation\n

Select firm, ripe tomatoes with deep red color.\n

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Raw\n

Wash and dip in boiling water for 30 seconds to loosen skins. Core and peel. Freeze whole or in pieces. Pack into containers, leaving l-inch headspace. Seal and freeze. Use only for cooking or seasoning as tomatoes will not be solid when thawed.\n

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Juice\n

Wash, sort and trim firm, vine-ripened tomatoes. Cut in quarters or eighths. Simmer 5 to 10 minutes. Press through a sieve. If desired, season with 1 teaspoon salt to each quart of juice. Pour into containers, leaving headspace. Seal and freeze.\n

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Stewed\n

Remove stem ends, peel and quarter ripe tomatoes. Cover and cook until tender (10 to 20 minutes). Place pan containing tomatoes in cold water to cool. Pack into containers, leaving headspace. Seal and freeze.\n