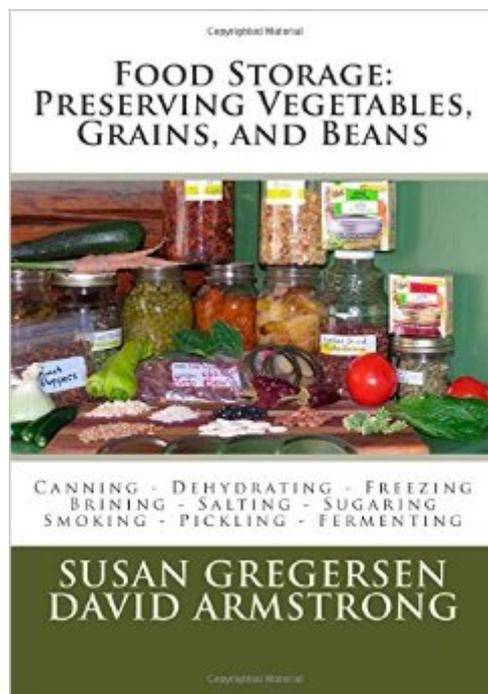


The book was found

Food Storage: Preserving Vegetables, Grains, And Beans: Canning - Dehydrating - Freezing - Brining - Salting - Sugaring - Smoking - Pickling - Fermenting



Synopsis

There are a lot of books about food preserving but what sets this book (and the first two of this series, *Preserving Meat, Dairy, and Eggs* and *Preserving Fruits, Nuts, and Seeds*) is that each food and all of the methods for preserving that particular food are described in their own chapters. In Part I of this book it begins with vegetables and works its way through each vegetable in alphabetical order. Then on to Grains and then Beans (legumes). All methods of preserving that work well with each food are explained along with directions for the preparation and processing of that food. There is also information about what doesn't work and why. In Part II it explains the preservation methods and how to do them, and what you'll need for: Canning, Dehydrating, Freezing, Salting, Brining, Sugaring, Smoking, Pickling, and Fermenting, as well as some not-as-often heard-of methods: Ash, Oil, and Honey for food preservation. Everything is something that the authors have personally done or tried, or in a few cases, spoke to someone who had. Both authors have been preserving food for about half a century, first as kids helping their parents, and then as adults (and parents) preserving food for their families. The authors live on opposite ends of the country (North and South) and bring some of their own regional flavor to the book, making it interesting as well as informative.

Book Information

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Customer Reviews

If you're thinking about buying a book on food preservation, this book and Susan's other books are the only books you will ever need. I personally have had the pleasure of meeting Susan and her husband and they "walk the walk and talk the talk". While I have not had the pleasure of a "face to

face" with Susan's co-author David Armstrong, I have had "chats" with him and his knowledge and abilities are second to none. These books are first rate, top shelf. BUY THEM ALL

The information within the book is great--I would give that a 5; but the presentation of the book is terrible and would rate that as a 1-2. Some pages have no top margins--sentence is at the very edge of the top page or there is one word on the next page. Borders of the pages are all over the place. Keeping the book because it has a ton of info within it--just needs better publication/printing.

Good recipes for canning, preserving, etc.

LIKED THE FOOD STORAGE BOOK. I LOVE MY GARDEN AND IT MAKES GOOD SENSE TO HAVE A " GO TO " BOOK.THANK YOU.SANDY HATTON

I have ordered all of these books.They have been very helpful.

Kind of a waste of time and \$\$\$. There are other books and online info that is more complete

Useful information. Get it and learn.l

Well written. Great advice.

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