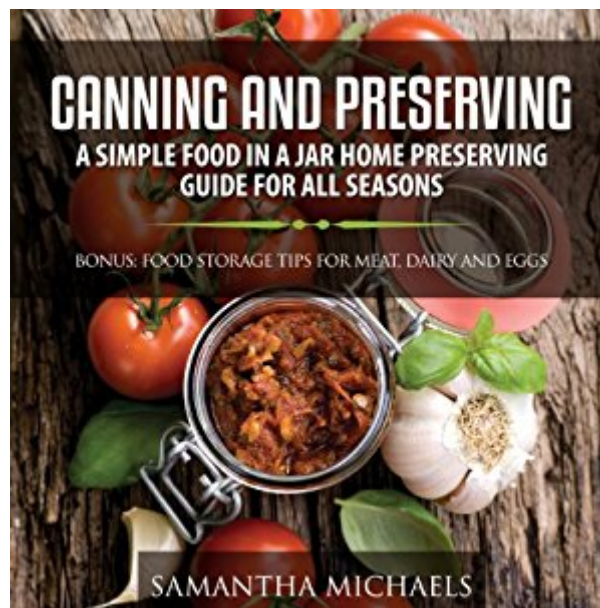


The book was found

Canning And Preserving: A Simple Food In A Jar Home Preserving Guide For All Seasons: Bonus: Food Storage Tips For Meat, Dairy And Eggs



Synopsis

These days, it is very important that you do everything you can to save money, and to make sure that you have something to eat, in case calamities or unprecedented events occur. It is also important that you have some food that will see you through your everyday life. Canned or preserved food is essential in every household because it is easy to make and very delicious, too. This audiobook, *Canning and Preserving: A Simple Food in a Jar Home Preserving Guide for All Seasons: Bonus: Food Storage Tips for Meat, Dairy and Eggs* is filled with fresh and new ways to preserve nature's bounty throughout the year. Organized by season and type of foods, it offers detailed instructions and recipes for making canned, pickled, dried, and frozen foods, as well as bonus recipes for meat, dairy and eggs. Basic information on canning techniques for beginners is also included. Listen to *Canning and Preserving: A Simple Food in a Jar Home Preserving Guide for All Seasons* today!

Book Information

Audible Audio Edition

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Customer Reviews

I hate to say this, but I have serious reservations about this book. I've been canning for years and so I know I'm not the intended audience for this book, however, that is what scares me most. While I think it's great to inspire people to can, because it really isn't that hard and can be great in emergencies and for saving money, it is vitally important to cover the basics of food safety, especially in a book intended for beginners. This book, however, contains no mention of the dangers that come with canning, namely food poisoning. For example, there's no mention in this

book about the difference between water bath and pressure canners and why and when one might use one versus the other (note: it's about the acidity of foods). And yes, there's some dispute among canners regarding the need for pressure canners, mostly along the lines of, "My mother only used a water bath canner and canned everything and we survived," but to not even cover it? Questionable at best. And to not even mention that you should really sterilize your jars? Hm. Everything you need to can? Not really. Not at all. Another thing that strikes me about this book is how brief it is and how few actual recipes are in the book. If you've canned before and know about food preserving, you know that it's critically important to have a recipe that factors in the correct acidity levels for safety reasons. You can't just say, "Make sure you throw in something acidic like lemon juice or vinegar," and hope for the best. Also, there were some odd lines in this book. For example, "You may have heard of dried mangoes or dried pineapple, but surprise, surprise; there's also such a thing as dried tomatoes."

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