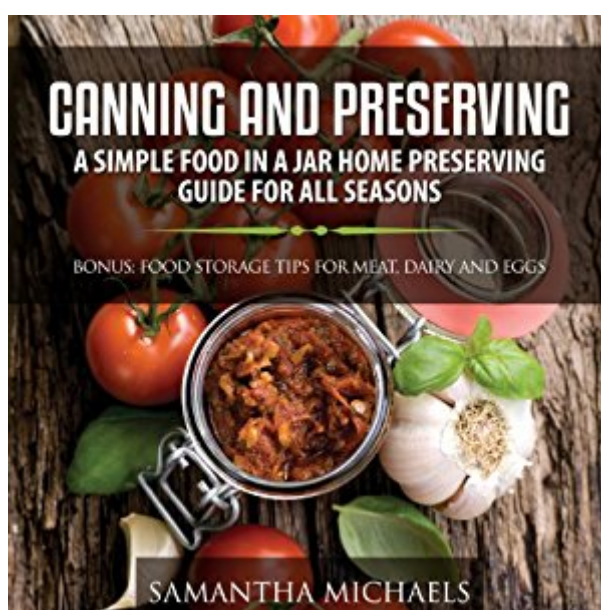


The book was found

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

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Customer Reviews

Canning is no longer for generations past. A great way to save money, have foods that are peak of the season during off seasons as well as versatility for planning ahead. This book is a good for beginners or those familiar with the process looking for tips and new recipes. The book addresses so many things that can be canned/jarred like jams, jellies, preserves, pickles as well as salsas and relishes. The jelly section even teaches two different ways to check if there is enough pectin in your product to make a good jelly texture. You can use either the alcohol test or jel meter test which are

both addressed in this book. Samantha Michaels does a good job also of explaining how pickling is full of probiotic microbes and healthy bacteria and how the process happens. Not only are the recipes in this book good for fruits and vegetables but there are great tips on dry goods as well as nuts and nut butters. There is also another section that goes into detail about the importance of seasonal canning and tips for beginners on everything from types of produce that is best for what method to what tools are needed to complete this process. An added section to the book is how to store meat, dairy and eggs for the best long term results. It is great to learn about the different methods needed to start building my cupboards for when times are harder, but also to help avoid chemicals and processed foods and turn to a more self sustainable way of living. I highly recommend this book for anyone doing research on canning and preserving and learning new tricks to the trade. I received this product at discount or free for an honest and unbiased review.

I am not a great canner or experienced canner but the topics in the book seem quite a lot different from what I am used to seeing in books about canning. I wouldn't use this book as the only source of canning information. I think it could be used for inspiration and for giving some ideas on how to combine different ingredients. I also like how the book is divided into chapters about what you can can and preserve. If I were to collect resources about canning, I would supplement this book with 5 others just to be sure I am getting good trustworthy information - canning is a serious process where you need to be sure you are doing it correctly not to get a food poisoning. Sample was provided free of charge for reading and a review.

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." Are there really people who are surprised by dried tomatoes or who would know about dried mangoes and not dried tomatoes? It just struck me as a really odd comment, and that, along with other comments, almost made me think that this book was ghost written by someone in another country. The book is an odd collection of beginner tips, scattered recipes, mentions of recipes that aren't in the book, and references to things you *can* do, but no information about *how* to do them. For example, the book says, "It is known that hanging peppers by the door will allow them to stand the test of time." What does that mean? How do you hang them? How close to the door, and why does hanging them by the door preserve them? I wanted to like this book because I love canning and preserving. But if you're looking for a true beginner's guide to canning and preserving, look at the Ball Blue Book or go to the FDA web site. There are *safe* recipes for beginners, and you'll actually learn how to can properly and safely. Disclosure: I received this product at no charge for my honest review. I am not required to give a good review. I am also not associated with the seller in any way. This disclosure is in accordance with Federal Trade Commission's 16 CFR, Part 255: Guides Concerning the Use of Endorsements and Testimonials in Advertising.

Canning and Preserving: A Simple Food In A Jar Home Preserving Guide for All Seasons : Bonus: Food Storage Tips for Meat, Dairy and Eggs Kindle Edition This book has taught me so much more about the canning and preserving world, i thought i knew many good tips and tricks but my mind has been blown with this guide. i have confidence i can not stock my shelves better for my family. Now i did find a slight flaw in this ebook it appears there is no beginning table of contents which makes you have to flip page to page to see what is in it and what you are looking for. I received this kindle edition book as a discount of free

I ordered this book because I am new to canning. I have been an avid gardener for over 10 years, though I've never canned before. I am trying to get all of the information I can on prepping, canning and preserving our harvests. I do know there are a lot of things to worry about as far as safety goes when it comes to canning, such as food poisoning, botulism and various other cautions. I will say this book does not touch on the safety issues of canning, botulism, food poisoning, and more. That being said there is a lot of information in this book that I learned from.

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