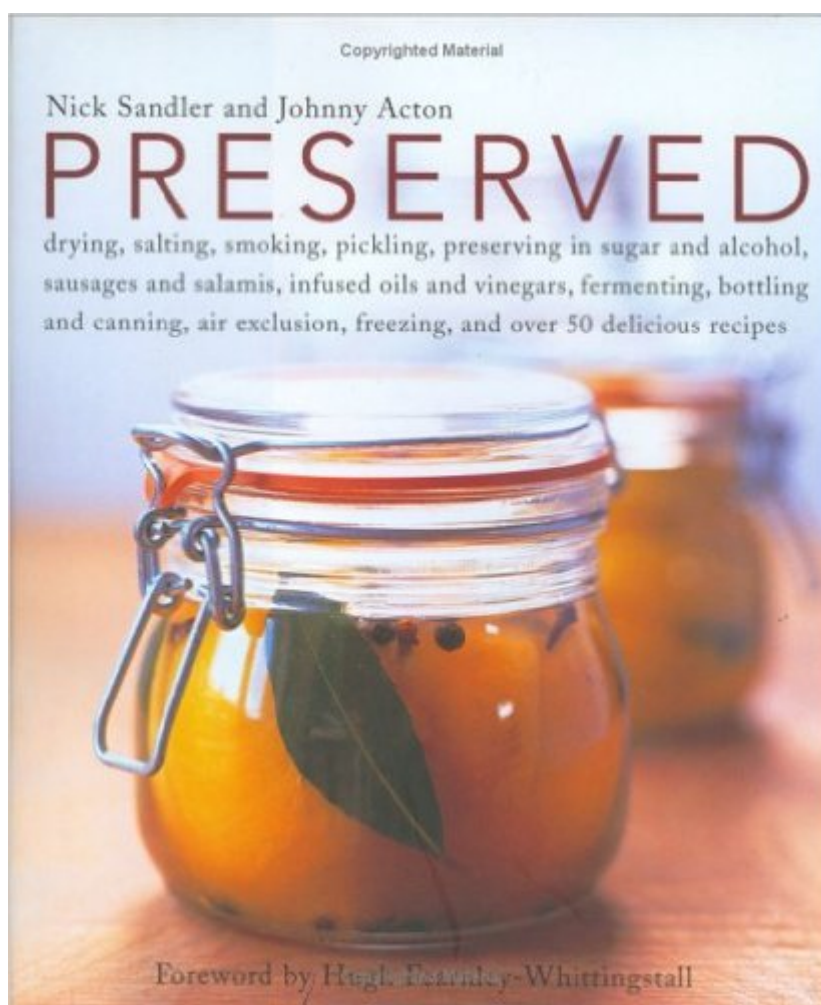


The book was found

Preserved



Synopsis

A panoramic introduction to a world that will consume and seduce you with its intensity of flavors.

Book Information

Hardcover: 224 pages

Publisher: Kyle Books (September 30, 2004)

Language: English

ISBN-10: 1904920012

ISBN-13: 978-1904920014

Product Dimensions: 9.3 x 0.9 x 10.3 inches

Shipping Weight: 2.6 pounds

Average Customer Review: 4.3 out of 5 stars [See all reviews](#) (7 customer reviews)

Best Sellers Rank: #723,084 in Books (See Top 100 in Books) #272 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Fruits](#)

Customer Reviews

Great recipe ideas to use finished products. Lots of editorial mistakes. Beware foreign and non-kitchen-tested preserving techniques, most especially for meats. Saltpeter is NOT the same as Pink Salts #1 or #2. Worth having if you can get it REALLY cheaply.

I have over a dozen canning and preserving books, so I'm always on the lookout for something different, and this book fits the bill. What it is not: a comprehensive canning or preserving book, such as the Ball Canning book or "Putting Food By." What it is: a beautifully photographed book that provides an overview, with recipes, of twelve different techniques used to preserve food. The authors are English and very witty, and I found myself enjoying their commentary as much as the recipes. For Americans, it will be hard to find kippers to smoke or nasturtium buds with which to make capers, but the recipes are a fun read. More accessible are the salami, sausage, jams, chutneys, etc. This book has a "search inside the book" option, which will allow you to see the table of contents and a sample page or two. You can click on that link at the top of the page, right below the photo of the book, and that info may help you decide if this book is right for you.

This book gets the highest marks for being gorgeous, creative and reader-friendly. It loses points for the practicality of its recipe choices. Oranges in Brandy, Pickled Onions and other relatively ubiquitous fare seem doable and inspiring, but many pages contain items your average preserver

would have trouble finding an audience for - pickled baby octopus, anyone? Smoked Cod's Roe? This is so well done its worth reading and gleaning from, even if most of the recipes aren't to your taste. But if you have limited space on your shelf, definitely flip through this somewhere before investing in your own copy to make sure it's right for you!

This book is gorgeous. It has many really artistic and appetizing pictures. It also covers a huge variety of ways to preserve foods. It covers canning, dehydrating, candying, pickling, salting, fermenting, drying, and a few others I'm sure. It's great to be able to create long term storable foods for yourself. It will also assuredly save you money. Home preserved foods are often far cheaper than the store bought equivalents. For example, store bought beef jerky often runs \$15/lb or more, and there's no reason not to make it yourself for \$3-\$4.

Super creative, inspiring, but easy recipes with accessible ingredients. I have a lot of books on preserving and it's a must for anyone who wants to preserve! Beautiful photography.

Like it!

This is a very helpful book if you want to start out preserving. The recipes are clear and easy to follow. It covers all aspects of preserving. Money well spent.

[Download to continue reading...](#)

Well-Preserved: The Ontario Heritage Foundation's Manual of Principles and Practice For Architectural Conservation
The All New Ball Book Of Canning And Preserving: Over 350 of the Best Canned, Jammed, Pickled, and Preserved Recipes
Preserved Emily Dickinson's Poems: As She Preserved Them
Store Front II - A History
Preserved: The Disappearing Face of New York

[Dmca](#)