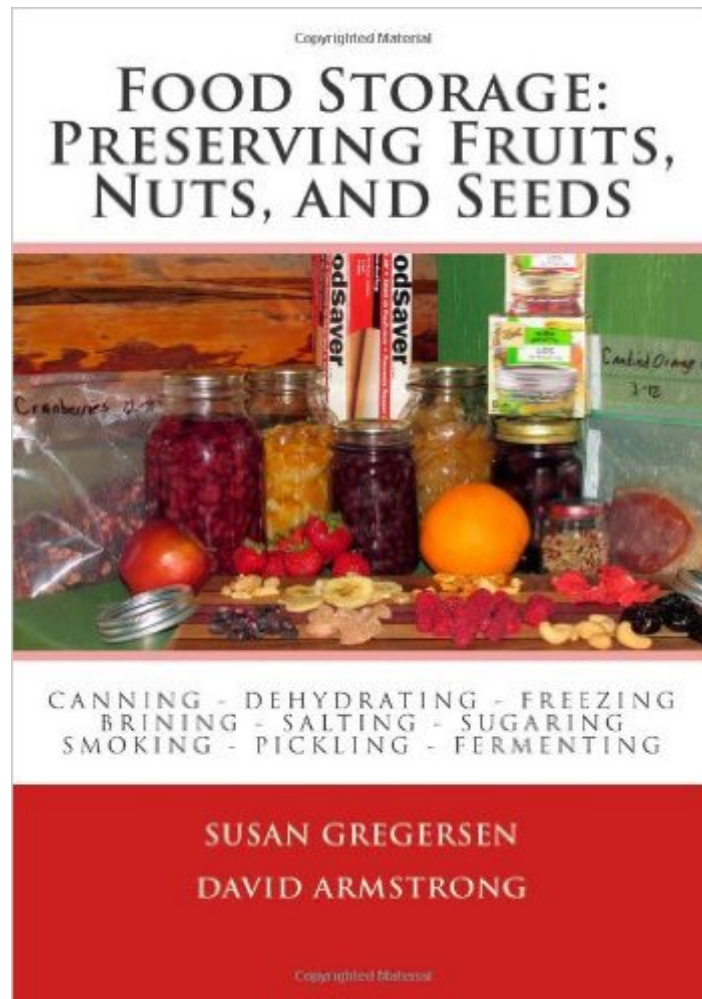


The book was found

Food Storage: Preserving Fruits, Nuts, And Seeds



Synopsis

There are a lot of books about food preserving but what sets this book (and the first volume, Preserving Meat, Dairy, and Eggs) apart is that each food and all the methods for preserving that particular food are described in their own chapters. In Part I, it begins with fruits and works its way through each fruit in alphabetical order, then on to nuts and seeds. All methods 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, there is an explanation of the preserving methods, how to do them, and what you'll need: Canning, dehydrating, freezing, salting, brining, sugaring, smoking, pickling, and fermenting, as well as some not-as-often heard of ones as ash, oil, and honey for preservation. 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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Average Customer Review: 4.1 out of 5 stars Â Â See all reviews Â (25 customer reviews)

Best Sellers Rank: #185,239 in Books (See Top 100 in Books) #27 in Â Books > Cookbooks, Food & Wine > Kitchen Appliances > Dehydrators #207 in Â Books > Cookbooks, Food & Wine > Canning & Preserving

Customer Reviews

Cost too much for the content it contains. Has a very large font--and it wasn't a long book to start with. Does NOT contain basic information on the use of pressure canner, water bath canning, dehydrator, etc. This is basically a 50 page book and if I had realized that, I would have bought something else.

well written, clear instructions and great ideas, so I have it in my go to reference books. I really appreciated the conversational tone of the book that followed the real life experiences of what

worked and what...well, didn't work quite as well as they expected. Easy to learn and remember from their mistakes in order to avoid repeating and wasting your supplies and /or money. It is thin and easily fits into a bug out bag.

I used this book last fall and will use it again. Much of it I already knew but I've done my own preserving, canning, freezing for many decades because I grow many of my own veggies and fruits. I still learned info from this book. It would be good for people new to preserving.

So grateful someone wrote a book with all this information, all in one handy place! Covers a lot of ways to store, and keep fresh longer, etc...

I find all the information in this book to be really do-able rather than just wishing I could do something. I am using this book already and so far, everything I have tried to do has worked.

I love the works of this author. I bought all the other titles by Susan Gregersen that I could find. Very useful information and affordable too!

this book is full of useful, practical, simple information. I regularly reference and have several projects planned from this book.

great for the beginner or the experienced cant wait for the next book in set a must have to any collection

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