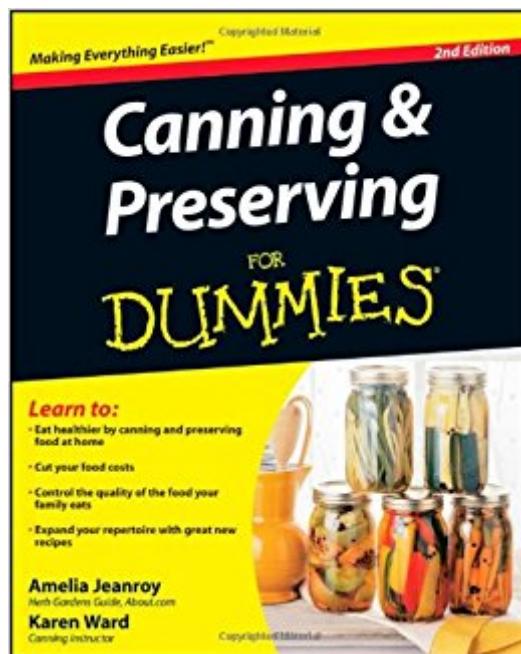


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# Canning And Preserving For Dummies



## **Synopsis**

Everything you need to know to can and preserve your own food With the cost of living continuing to rise, more and more people are saving money and eating healthier by canning and preserving food at home. This easy-to-follow guide is perfect for you if you want to learn how to can and preserve your own food, as well as if you're an experienced canner and preserver looking to expand your repertoire with the great new and updated recipes contained in this book. Inside you'll find clear, hands-on instruction in the basic techniques for everything from freezing and pickling to drying and juicing. There's plenty of information on the latest equipment for creating and storing your own healthy foods. Plus, you'll see how you can cut your food costs while controlling the quality of the food your family eats. Everything you need to know about freezing, canning, preserving, pickling, drying, juicing, and root cellaring Explains the many great benefits of canning and preserving, including eating healthier and developing self-reliance Features new recipes that include preparation, cooking, and processing times Amy Jeanroy is the Herb Garden Guide for About.com and Karen Ward is a member of the International Association of Culinary Professionals If you want to save money on your grocery bill, get back to basics, and eat healthier, Canning & Preserving For Dummies, 2nd Edition is your ideal resource!

## **Book Information**

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## **Customer Reviews**

Canning & Preserving for Dummies Making Everything Easier! second edition Learn to: Eat healthier by canning and preserving food at home Cut your food costs Control the quality of the food your family eats Expand your repertoire with great new recipes

Amelia Jeanroy is a syndicated columnist and the Herb Gardens Guide at About.com. An organic sustainable farmer, she has been canning and preserving foods for 20 years. Karen Ward is a life-long home canner, home economist, recipe developer, and cookbook author. She has been a featured guest on many television shows including QVC and HGTV's Smart Solutions.

Very impressed, but I should have known! The Dummies books are always so easy to understand, written in laymans terms. This one I found very extensive in educating a newbie to canning such as myself. I have other books but they seem to be vague and focus more on recipes.

This book was received much quicker than the estimated shipping date stated and came in better condition than the seller stated! I'm trying to read the book from beginning to end, as canning season is a ways off. I'm hoping to fully understand canning before I begin the fun. So far, so good! It's easy to read and very informative. Later in the season I hope to have a co-worker over, so we can can together, as she wants to learn how to as well. Can't wait to get into the veggie freezing section and, for the kids making fruit leather.....sounds exciting to make homemade with their favorite fruits. (I wonder, can I sneak in any veggie, we shall see!)

Love this book! Perfect weather your just a beginner or Veteran caner.

This title is a little hard to use on the Kindle - but it is well organized and has very good step by step instructions for both pressure and water bath canning - I have used several of the recipes and they have all turned out as they should have.

Good read

This book contains very useful information about ALL types of preserving foods from using the two different types of caners to dehydrating food.

Pretty straight forward but not a great resource. Good for getting started but if you're looking for something more helpful long-term, this would not be a good option.

I have a small vegetable garden and this year decided to can and pickle a few things from the garden. This book has everything I need to know in order to perform those tasks. It has a lot of good

information.

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