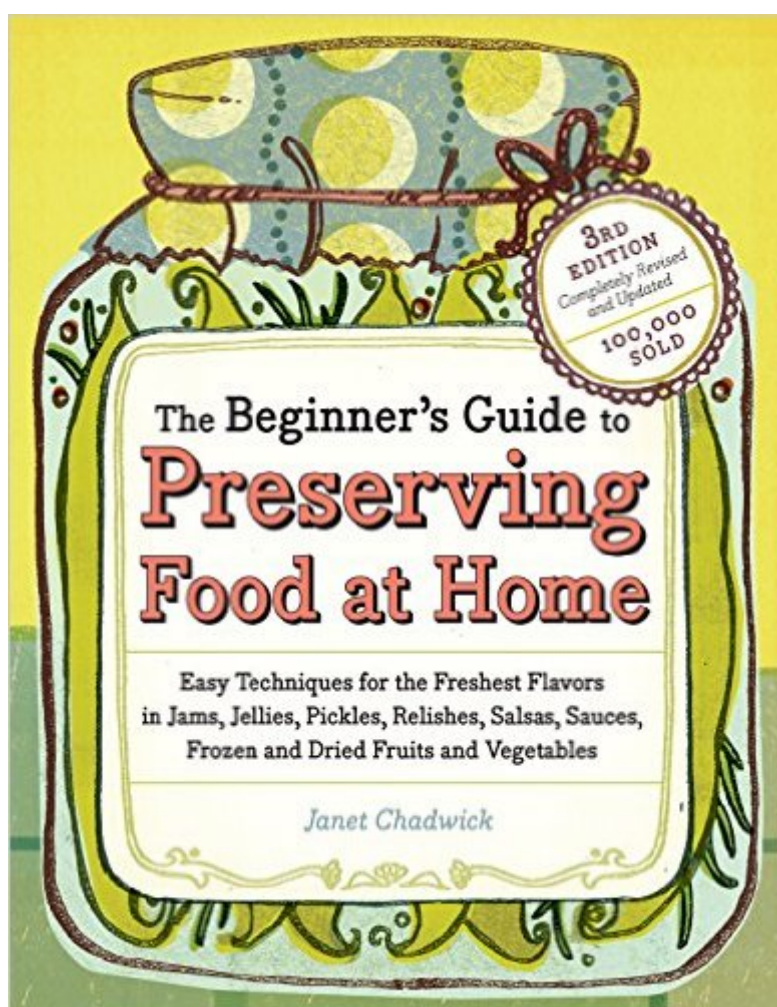


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# The Beginner's Guide To Preserving Food At Home: Easy Instructions For Canning, Freezing, Drying, Brining, And Root Cellaring Your Favorite Fruits, Herbs And Vegetables



## Synopsis

Freeze, dry, can, root cellar, and brine your favorite produce right at home. Janet Chadwick's introduction to the world of preserving provides step-by-step instructions and inspiring easy-to-follow recipes. Pick up a crate of inexpensive, less-than-perfect tomatoes at the farmers' market and turn them into jars of spicy salsa, or buy a few extra peaches and can a delicious batch of jam to serve with Sunday breakfast. You'll extend the summer harvest and find yourself serving up delicious, locally grown food all year long.

## Book Information

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## Customer Reviews

In the last few years I have become passionate about eating as much local and organic food as possible. I have been lucky enough to find several farmers in my area that are quite skilled at growing veggies, raising cattle, and milking goats. I have only been gardening myself for a few years now and am slowly learning (mostly by trial and error!) what works and what doesn't. It is a good thing I have skilled farmers to rely on because my garden doesn't provide anywhere near enough food to feed my family. Every year I put in another bed of plants and pray they grow! As I become more successful (I hope!) I will need to know what to do with all the fresh foods I produce and this book will be an invaluable resource! The chapter on choosing equipment was quite informative and I must admit, I already own a Cuisinart food processor, dehydrator, and Kitchen aid mixer. Some of the best inventions I have ever invested in. The author provides a very detailed list of supplies you will need, even down to the ladles and spatulas. She really DOES want the beginner

preserver to succeed!The chapter on tips, hints, and shortcuts was very informative. Staggered planting is one thing I am trying this year...put in your seeds/plants every few weeks throughout the season so they don't all ripen at the same time. If you have a kitchen full of 40 pounds of green beans you are going to be very grumpy by the time you are finished processing and, as the author stresses, this is supposed to be ENJOYABLE!The author discusses each of the basic methods of preserving food and has lists of fruits/veggies that will work best for each one. Drying, freezing, canning, and root cellaring (cold storage) are all covered in detail.

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