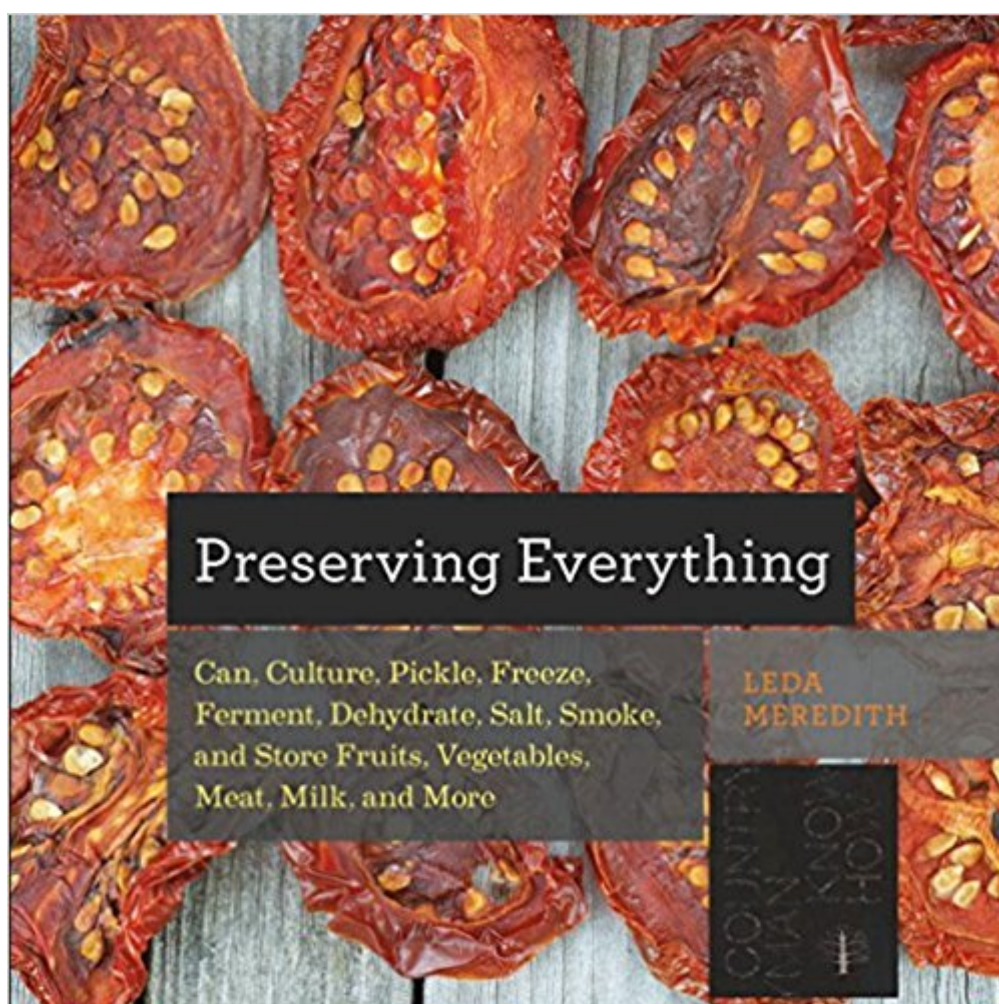


The book was found

Preserving Everything: Can, Culture, Pickle, Freeze, Ferment, Dehydrate, Salt, Smoke, And Store Fruits, Vegetables, Meat, Milk, And More (Countryman Know How)





Synopsis

The ultimate guide to putting up food. How many ways can you preserve a strawberry? You can freeze it, dry it, pickle it, or can it. Milk gets cultured, or fermented, and is preserved as cheese or yogurt. Fish can be smoked, salted, dehydrated, and preserved in oil. Pork becomes jerky. Cucumbers become pickles. There is no end to the magic of food preservation, and in *Preserving Everything*, Leda Meredith leads readersâboth newbies and old handsâin every sort of preservation technique imaginable.

Book Information

Series: Countryman Know How

Paperback: 272 pages

Publisher: Countryman Press; 1 edition (August 4, 2014)

Language: English

ISBN-10: 1581572425

ISBN-13: 978-1581572421

Product Dimensions: 8.1 x 0.9 x 8.1 inches

Shipping Weight: 1.4 pounds (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 stars 76 customer reviews

Best Sellers Rank: #85,566 in Books (See Top 100 in Books) #13 in Books > Cookbooks, Food & Wine > Kitchen Appliances > Dehydrators #114 in Books > Cookbooks, Food & Wine > Canning & Preserving

Customer Reviews

Leda Meredith has been preserving food since she was a kid at her great-grandmother's side. She is the guide to food preservation at About.com, teaches food preservation and foraging throughout the Northeast, and is a regular contributor to numerous food-related publications. She lives in Brooklyn, New York.

I hardly know where to start. This book is beautiful. Well organized, well laid out, well photographed. But that's not even the important stuff. This book is a must read for everyone interested in food preservation, from beginner to the experienced preserver. I put myself in the latter category and while I knew I'd enjoy reading it, I wondered how much I'd actually learn. Ms. Meredith sure showed me! I can't wait to try a few of her smoking and cheese-making techniques, not to mention the dehydrator jerky. I collect cookbooks and food preservation books and as I read this (from cover to

cover) I thought to myself, "This is the new Ball Blue Book, only better." The thing that appeals to me most is that the author teaches us the methods, helps us understand them (why they work), and encourages us to make them our own. Sure, she gives us demonstration recipes for each technique, but love the idea of understanding why something works the way it does, then being able to tinker on my own. This is an essential book for anyone interested in food preservation. Essential.

This book had lots of really good info. Im a beginner to canning so it was especially helpful! I have done a couple of things from this book and they turned out well.

Very comprehensive.

great ideas. explained well and simply. great photos as well

Very informative!!! Easy recipes and great detail!

This came highly recommended by friends, so I bought it as a gift for friend who's recently returned to canning - it was a big hit, so I bought one for me!

Very cool book, all you will ever really need to know about preserving foods.

good book

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

Preserving Everything: Can, Culture, Pickle, Freeze, Ferment, Dehydrate, Salt, Smoke, and Store Fruits, Vegetables, Meat, Milk, and More (Countryman Know How) Milk Soapmaking: The Smart Guide to Making Milk Soap From Cow Milk, Goat Milk, Buttermilk, Cream, Coconut Milk, or Any Other Animal or Plant Milk (Smart Soapmaking Book 2) Milk Soapmaking: The Smart Guide to Making Milk Soap From Cow Milk, Goat Milk, Buttermilk, Cream, Coconut Milk, or Any Other Animal or Plant Milk (Smart Soapmaking) Smoking Meat: The Best 55 Recipes of Smoked Meat, Unique Recipes for Unique BBQ: Bundle: Smoking Fish vs Meat: The Best Recipes Of Smoked Food Book1/Smoking Meat: The Best Recipes Of Smoked Meat Book2 Smoking Meat: The Best Recipes Of Smoked Meat: Unique Smoking Meat Cookbook [Top 25 Most Delicious Smoked Meat Recipes] (A Barbecue Cookbook) (A Unique Barbecue Guide) (25+2 Best Recipes) Ferment, Pickle, Dry: Ancient Methods, Modern Meals Canning and Preserving: A Simple Food in a Jar Home Preserving

Guide for All Seasons: Bonus: Food Storage Tips for Meat, Dairy and Eggs How to Grow More Vegetables, Eighth Edition: (and Fruits, Nuts, Berries, Grains, and Other Crops) Than You Ever Thought Possible on Less Land Than You ... (And Fruits, Nuts, Berries, Grains,) Ferment Your Vegetables: A Fun and Flavorful Guide to Making Your Own Pickles, Kimchi, Kraut, and More Smoking Fish vs Meat: The Best Recipes Of Smoked Food: [Unique Smoking Meat Cookbook, Top Delicious Smoked Meat Recipes,Barbecue Smoker Cookbook, A Unique Barbecue Guide, Best Recipes of Smoked Fish] Salt Lake City, Utah: Including its History, The Utah Museum of Fine Arts, The Salt Lake Temple, The Bonneville Salt Flats, and More Epsom Salt: The Magic Mineral For - Weight Loss, Eczema, Psoriasis, Gout & Much More! (Yeast Infection, Enema, Acne, Dead Sea Salt, Sea Salt, Magnesium, Natural Hair Care) The Beginner's Guide to Making and Using Dried Foods: Preserve Fresh Fruits, Vegetables, Herbs, and Meat with a Dehydrator, a Kitchen Oven, or the Sun The Farmer's Kitchen Handbook: More Than 200 Recipes for Making Cheese, Curing Meat, Preserving, Fermenting, and More (The Handbook Series) The Complete Guide to Growing Vegetables, Flowers, Fruits, and Herbs from Containers: Everything You Need to Know Explained Simply (Back to Basics Growing) Can It & Ferment It: More Than 75 Satisfying Small-Batch Canning and Fermentation Recipes for the Whole Year How to Roast Everything: A Game-Changing Guide to Building Flavor in Meat, Vegetables, and More How to Grow More Vegetables, Ninth Edition: (and Fruits, Nuts, Berries, Grains, and Other Crops) Than You Ever Thought Possible on Less Land with Less Water Than You Can Imagine Raising Goats Naturally: The Complete Guide to Milk, Meat and More Backpack Gourmet: Good Hot Grub You Can Make at Home, Dehydrate, and Pack for Quick, Easy, and Healthy Eating on the Trail

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)