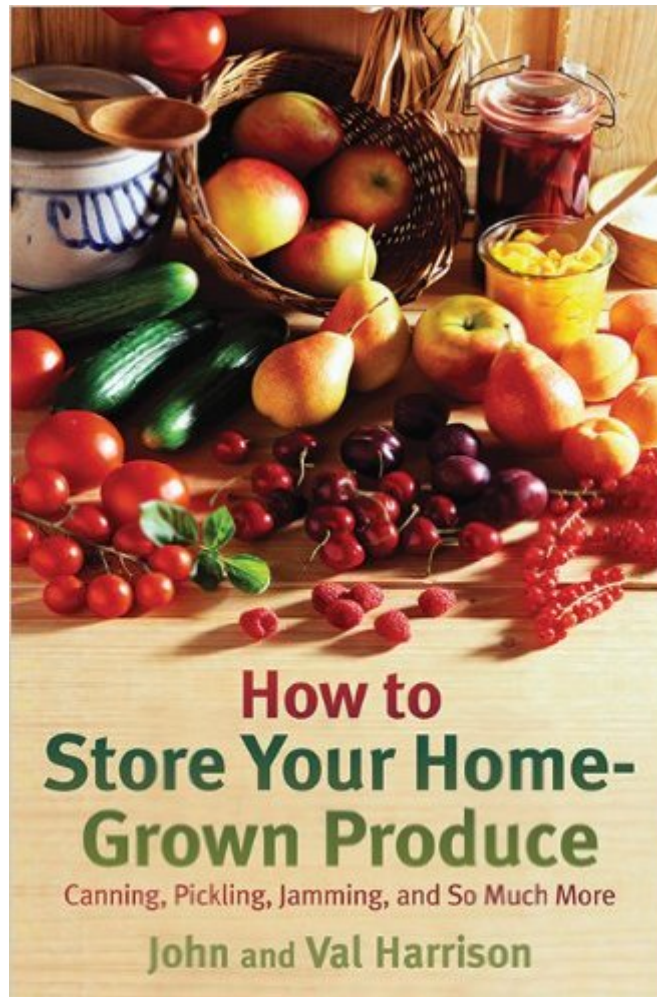


The book was found

How To Store Your Home-Grown Produce: Canning, Pickling, Jamming, And So Much More



Synopsis

Did your tomato plant produce twice as many tomatoes as you'd planned? Grow too much cabbage? Harvest too many blueberries? If so, here is practical advice on how to bottle, dry, freeze, and even salt home-grown fruits and vegetables. Discover extra storage space in your home or learn how to convert a shed or garage to store your tasty products. Learn how to make chutneys from fruit; pickles from cucumbers; and ciders, jams, and even ketchup from your garden! There is even advice here on drying foods, with instructions on how to store them in oil as well as ways to freeze and blanch your fruits and vegetables.

Book Information

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Average Customer Review: 4.0 out of 5 stars [See all reviews](#) (6 customer reviews)

Best Sellers Rank: #1,077,644 in Books (See Top 100 in Books) #105 in [Books > Cookbooks, Food & Wine > Kitchen Appliances > Dehydrators](#) #855 in [Books > Cookbooks, Food & Wine > Canning & Preserving](#) #6361 in [Books > Deals in Books](#)

Customer Reviews

This is a wonderful book! It includes many pictures, charts, and diagrams. The book has chapters on: health and safety; what causes food to ripen and rot and how to stop it; where to store; natural storage (like "vegetable clamps and pit", or in sand); salting; lacto-fermentation; bottling (canning); chutneys; ketchups and sauces; pickles; jams, jellies and marmalades; juicing, cider and perry; drying; storing in oil; freezing; and then chapters for some different types of food (vegetables, fruits, herbs, and eggs). Although the book was written by a couple from the UK, the book is very "American friendly"--all of the recipes have conversions for those of us in the US. This book is exactly what I hoped it would be! It covers each of the methods of storing food in great detail, with extra explanations about common problems people have or issues that come up for readers who are new to storing food. (For instance, there is a little discussion about the types of equipment you use for different types of storage. What containers are best? What type of freezer is best for you?)

There are also a ton of recipes throughout the book! Instructions for everything are VERY clear, and simple. The authors do not advocate going out and buying a ton of expensive, specific stuff; they teach you traditional methods for storing food, and simple ways of doing things. They encourage experimentation! The authors believe that people want to control their food supply, and they believe that when we grow our own food we are "cutting out all the middle men and carbon costs, and ensuring the quality, safety and flavour of the food we eat." The book intends to teach people traditional ways of storing food that our grandparents and great-grandparents didn't teach us.

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