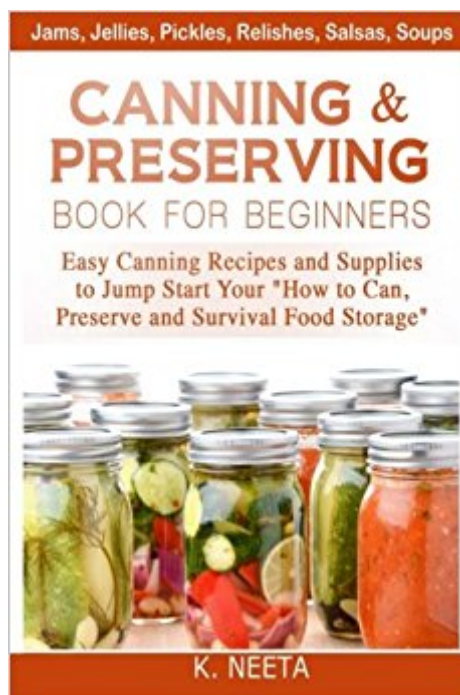


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Canning And Preserving Book For Beginners: Easy Canning Recipes And Supplies To Jump Start Your "How To Can, Preserve And Survival Food Storage



Synopsis

Discover:: How To Canning and Preserving Most of The Fruits and Vegetables That are Available All Year Long!! Would You Often Think to prepare Jams, Jellies, Relishes, Pickles, Salsas, Soups etc at Home? But Buried About Issue of Safety, Cost, Slower Process etc But if you take Certain steps and Instruction You may Prepare Your Home canning Food Safe, Cheap and Faster!! Start Here:: What to Know Before Starting Home Canning: History of Canning and Preservation Home Canning and Bottling Home Based Food Preservative Methods Quick USDA Guidelines for Canning Need, Importance, and Behavior of Preservatives A List of Natural Preservatives All about Water Bath Canning: What it is, Basic Step by Step Instruction, Altitude Chart, Safety & Handling Pressure Canning: Basic Instruction, Altitude Chart, Safety & Handling Differences Between A Dial-Gauge Pressure, A Weighted-Gauge Canner and Dual-Guage Pressure Canner!! Take Action:: Find the Best Recipes to Start With: Most Popular Canned Pickle Recipe; Dill Pickle Slices, Mango Pickle, Cucumber Pickle, Lime Pickle etc Easy, And Best Tomato Canning Recipes; Tomato Lemon Canning etc Ball Canning Preserving Recipes; Ginger Pear Preserves, Blueberry Citrus Conserve, Chocolate Raspberry Sundae Topper etc Canning Banana Peppers Recipes; Sweet Banana Canned Pickle, Sweet Banana Peppers Pickle Apple canning Recipes; Canning Apple Jelly, Canning Apple Sauce, Canning Apple Butter Make your Own Fresh Salsa Canning Recipes; Party Salsa, Tomatillo Salsa, Quick and Easy Jalapenos Canning Recipe Recipe for Canning Green Beans Canning Spaghetti Sauces Best Canned Soup Recipe Recipes for Various Types of Relish and Ways to Cook Relish; Artichoke , Jalapeno Pepper ,Hot Pepper , Onion , Tomato Relish, Antipasto Relishc Jam, Jelly, and Conserve Recipes; Carrot Cake Jam, Black Raspberry Jam, Apricot Jam, Boysenberry Jelly, Light Cherry-Berry Jam, Mixed Fruit Conserve Low-Sugar and Low-Sodium Recipes Pressure Canned Fruit and Vegetable Recipes Pressure Canning Seafood, Meat, and Poultry Pressure Canning Meal Starters and Prepared Meals Recipes Would You Like To Know More? Grab your Copy Today and Prepare Delecious Homemade Canning and Preserving Recipes Scroll to the Top of the Page and Select the "Buy" Button

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Customer Reviews

K. Neeta brings in many special memories from childhood and the things we learned from our grandmothers and mothers - the art of canning and preserving fresh vegetables from the garden to keep in the cellar for tasty and wholesome goodness year round. She shows her knowledge of history in the first paragraph: `Canning food has become a vastly popular method of preserving goods and making goods last longer. Around the early 1800s, canning was first developed by a French man named Nicholas Appert when the French militant government offered a cash prize of 12,000 francs to the first person to present a suitable method for an invention that would aid in the long-term preservation of food. With his ingenious method of storage, Appert discovered a way to perfectly can foods, allowing them to last for up to thirty years without being spoiled by the proliferation of microorganisms. Little did Appert probably know that his new invention would change the face of history as we know it. In order to accurately can any type of edible goods, you must first use some form of heat to seal the container such as vacuum treatment, boiling, pasteurization, refrigeration, drying, freezing, or a wide combination of these different methods.' After her introduction she cautions us to abide by USDA Guidelines for canning and a discussion of preservatives - listing all the natural preservatives as spices, oil, salt, acids (lemon, vinegar), antioxidants (citric acid), and sugar - she tackles the different forms of canning: Water Bath Canning, Pressure Canning, and the * Differences Between A Dial-Gauge Pressure, A Weighted-Gauge Canner and Dual-Gauge Pressure Canner!

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