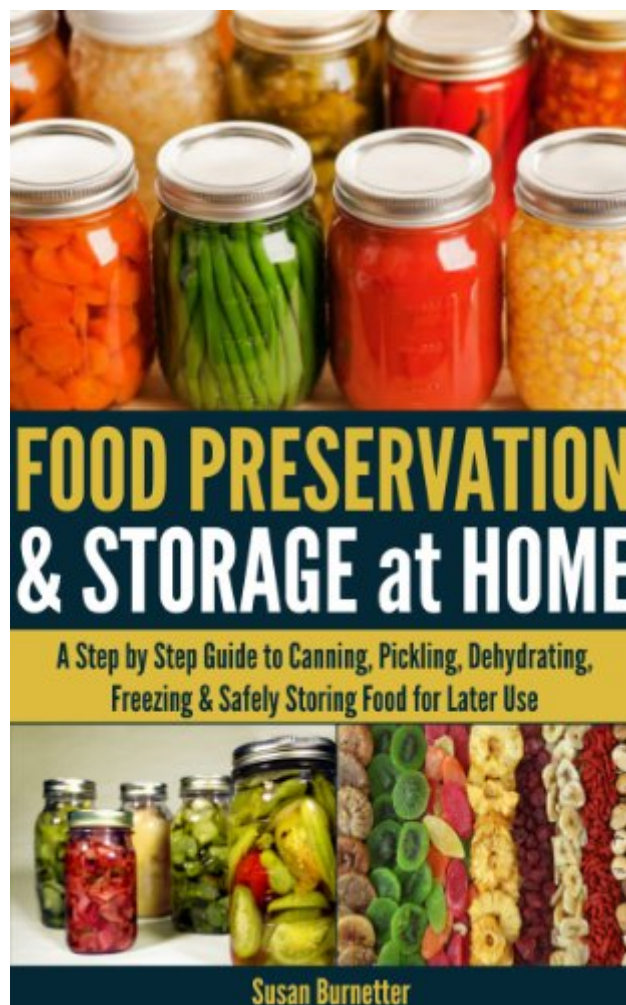


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Food Preservation & Storage At Home - A Step By Step Guide To Canning, Pickling, Dehydrating, Freezing & Safely Storing Food For Later Use



Synopsis

LEARN:: Step by Step Strategies for 4 Food Preservation and Storage Techniques (Canning, Pickling, Dehydrating & Freezing) Do you wonder ANY of the following: How can I take advantage of in-season produce prices and eat them all year long? How can I safely prepare meals for my family for the week or month ahead of time? How can I be prepared to feed my family in case of a natural disaster or other state of emergency? If you find yourself asking any of these questions, then it's important for you to know these food preservation and storage techniques. **YOUR GOAL::** Establish a 3 Month Food Storage Supply for You & Your Family! I want to challenge you to gather enough food for you and your family to survive on for 3 full months, preserve it using canning, pickling, dehydrating and/or freezing strategies, and safely store it. Any number of things could happen today that could potentially leave you without an ample food supply. You or the primary income earner of your household could be laid off and unable to find work. There could be a natural disaster that contaminates our water supply and leaves us without food. These are just to name a few. If you are smart and start preserving and storing food at home to get you through these potentially devastating times, you and your family will have a greater chance of surviving any situation. **DOWNLOAD::** Food Preservation & Storage at Home - A Step by Step Guide to Canning, Pickling, Dehydrating, Freezing & Safely Storing Food for Later Use! Inside "Food Preservation & Storage at Home" you'll get step by step strategies for these top 4 methods of preserving foods at home. Inside this guide you'll learn: Why preserving your food at home is now more important than ever How to avoid food-borne illnesses when canning What tools you will need for each food preservation technique A step by step canning strategy A step by step pickling strategy A step by step dehydrating strategy A step by step freezing strategy A 3 month food storage supply challenge How to buy the freshest food possible for preserving food at home Preserving food at home using one of these 4 methods and storing it for later use doesn't have to be difficult. What you need is a simple, proven strategy for each food preservation technique that you can easily understand and begin to follow today. That's exactly what is provided in this book. Would You Like To Know More? Download now and start preserving food at home - starting today! Scroll to the top of the page and select the buy button in the upper right hand corner.

Book Information

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Customer Reviews

I have read a lot of books on food preservation, as that is what I do and write about myself. So I didn't expect this book to be any different from the slew of eBooks in my kindle on this same subject. What a surprise! Her advice on the canning alone was right on. It would be easy for any new person to can following her instructions. She had way more information on Food Borne Botulism than most books give you.If you are just getting started in preserving your harvest from your garden, then this book will direct you in a variety of ways. Canning, Pickling, Dehydrating and Freezing. This book is easy to read on my Kindle and everything is very clear to see. That is important when you are following directions for any type of cooking. I like that she included her recipes for homemade condiments.....then I discovered I had already bought her other book about that which was 44 Condiment & Salad Dressing Recipes.Yes, I would definitely recommend it to a friend, and in fact, I am recommending it to the readers of my blog. Thank you, Susan, for an excellent resource!

I got this as a free download in the Kindle edition.A couple things I did not like.Instead of providing clear concise instructions on how to avoid food poisoning the book says one should follow recipes closely, yet since there are none given nor any suggestions given on how to evaluate a recipe for whether it is safe or not, this guidance is not worth much.The pickling recipes are all full of sugar. There is no reason to add sugar to a pickling solution IMO.So, I gave it 3 stars.As for being step by step, it more or less is, although there are some gaps here and there where I wondered what the

author actually intended.

Well written for both the raw beginner or the semi-pro foodie: the beginner has available an almost fail-safe list of _how_ to perform the various food processes involved in having a well-stocked pantry. Yes, it's time to put some flavor in life by using real food, not chemically-induced foods. Even if you know something about food preservation and canning, the author's format allows you that necessary check-list that we all need to safely negotiate the preservation processes; Susan Burnetter is thorough and doesn't want us to leave anything to chance. This e-book is very complete handbook for food preservation and can serve as the _only_ book in your canning library.

This is a keeper for future reference. I was especially interested in the information about seafood. I live very near the coast and love fresh seafood. I will be looking at other e-books written by Susan.

I liked this book because I'm just starting to get into food preservation. It has great tips on what to look for in order to know your foods are fresh when purchasing them from the store. I especially like her section on canning and how to do it safely.

when I ordered this, I thought I was ordering a book, not a kindle, which I do not own or use, when I discovered my mistake I tried to cancel the order, but could not find any way to delete it as most orders have. so I ended up being charged for a kindle book that I neither wanted or needed, with no option to delete the order.

This is a great reference and I will refer to it often. Very useful if you have a productive garden.

A very informative ebook explaining in detail the correct methods on how to can/bottle food. My grandmother had always canned but sadly when she died, her wealth of knowledge was lost. At least now I have this nugget of knowledge.

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