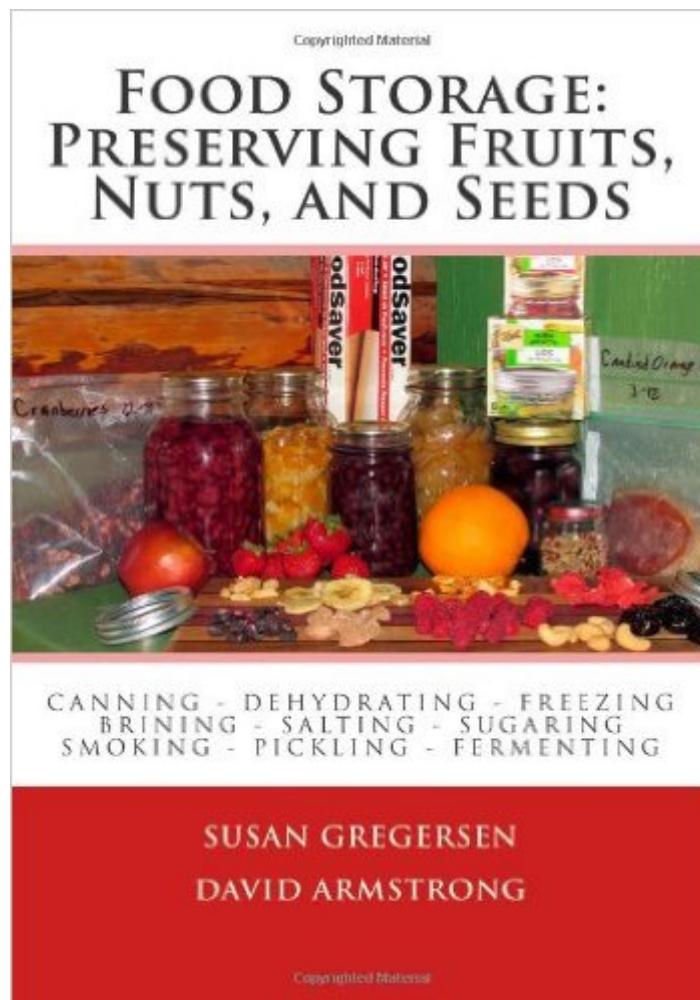


The book was found

# Food Storage: Preserving Fruits, Nuts, And Seeds



## **Synopsis**

There are a lot of books about food preserving but what sets this book (and the first volume, Preserving Meat, Dairy, and Eggs) apart is that each food and all the methods for preserving that particular food are described in their own chapters. In Part I, it begins with fruits and works its way through each fruit in alphabetical order, then on to nuts and seeds. All methods that work well with each food are explained along with directions for the preparation and processing of that food. There is also information about what doesn't work and why. In Part II, there is an explanation of the preserving methods, how to do them, and what you'll need: Canning, dehydrating, freezing, salting, brining, sugaring, smoking, pickling, and fermenting, as well as some not-as-often heard of ones as ash, oil, and honey for preservation. The authors live on opposite ends of the country (north and south) and bring some of their own regional flavor to the book, making it interesting as well as informative.

## **Book Information**

Paperback: 120 pages

Publisher: CreateSpace Independent Publishing Platform; 7/29/13 edition (August 28, 2013)

Language: English

ISBN-10: 1492228362

ISBN-13: 978-1492228363

Product Dimensions: 7 x 0.3 x 10 inches

Shipping Weight: 10.2 ounces (View shipping rates and policies)

Average Customer Review: 4.1 out of 5 starsÂ  See all reviewsÂ  (25 customer reviews)

Best Sellers Rank: #185,239 in Books (See Top 100 in Books) #27 inÂ  Books > Cookbooks, Food & Wine > Kitchen Appliances > Dehydrators #207 inÂ  Books > Cookbooks, Food & Wine > Canning & Preserving

## **Customer Reviews**

Cost too much for the content it contains. Has a very large font--and it wasn't a long book to start with. Does NOT contain basic information on the use of pressure canner, water bath canning, dehydrator, etc. This is basically a 50 page book and if I had realized that, I would have bought something else.

well written, clear instructions and great ideas, so I have it in my go to reference books. I really appreciated the conversational tone of the book that followed the real life experiences of what

worked and what...well, didn't work quite as well as they expected. Easy to learn and remember from their mistakes in order to avoid repeating and wasting your supplies and /or money. It is thin and easily fits into a bug out bag.

I used this book last fall and will use it again. Much of it I already knew but I've done my own preserving, canning, freezing for many decades because I grow many of my own veggies and fruits. I still learned info from this book. It would be good for people new to preserving.

So grateful someone wrote a book with all this information, all in one handy place! Covers a lot of ways to store, and keep fresh longer, etc...

I find all the information in this book to be really do-able rather than just wishing I could do something. I am using this book already and so far, everything I have tried to do has worked.

I love the works of this author. I bought all the other titles by Susan Gregersen that I could find. Very useful information and affordable too!

this book is full of useful, practical, simple information. I regularly reference and have several projects planned from this book.

great for the beginner or the experienced cant wait for the next book in set a must have to any collection

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

Food Storage: Preserving Fruits, Nuts, and Seeds Canning and Preserving: A Simple Food in a Jar Home Preserving Guide for All Seasons: Bonus: Food Storage Tips for Meat, Dairy and Eggs Minecraft: Seeds Handbook, Minecraft Seeds For Pocket Edition, The Ultimate Minecraft Seeds Handbook (Minecraft Handbook, Minecraft Seeds, Minecraft Seed Books) Kristen Suzanne's EASY Raw Vegan Dehydrating: Delicious & Easy Raw Food Recipes for Dehydrating Fruits, Vegetables, Nuts, Seeds, Pancakes, Crackers, Breads, Granola, Bars & Wraps The Vegetarian Flavor Bible: The Essential Guide to Culinary Creativity with Vegetables, Fruits, Grains, Legumes, Nuts, Seeds, and More, Based on the Wisdom of Leading American Chefs Food Storage: Preserving Meat, Dairy, and Eggs Food Storage: Preserving Vegetables, Grains, and Beans: Canning - Dehydrating - Freezing - Brining - Salting - Sugaring - Smoking - Pickling - Fermenting Canning And Preserving

Cookbook: 100+ Mouth-Watering Recipes of Canned Food: ( Canning and Preserving Cookbook, Best Canning Recipes) (Home Canning Recipes, Pressure Canning Recipes) 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 Nuts and Berries of New England: Tips And Recipes For Gatherers From Maine To The Adirondacks To Long Island Sound (Nuts and Berries Series) Delphi Nuts & Bolts: For Experienced Programmers (Nuts & bolts series) Trump Is Nuts!: An Illustrated Guide to the Many Ways That Trump Has Gone Nuts [Audio companion to the print book] CommVault Storage Policies: An in depth guide to storage policy design and implementation Guns Danger & Safety 2nd Edition: An Essential Guide In Firearm Ammunition, Loading, Shooting, Storage and Safety (Guns, Guns & Ammo, Ammunition, Hunting, ... Loading, Targets, Handguns, Gun Storage) Storage Unit Auctions: A Practical Guide to Profiting with Storage Unit Auctions Creating Wealth Through Self Storage: One Man's Journey into the World of Self-Storage The Triumph of Seeds: How Grains, Nuts, Kernels, Pulses, and Pips Conquered the Plant Kingdom and Shaped Human History Berries, Nuts, And Seeds (Take Along Guides) The Galaxy Global Eatery Hemp Cookbook: More Than 200 Recipes Using Hemp Oil, Seeds, Nuts, and Flour The Triumph of Seeds: How Grains, Nuts, Kernels, Pulses & Pips Conquered the Plant Kingdom and Shaped Human History

[Dmca](#)