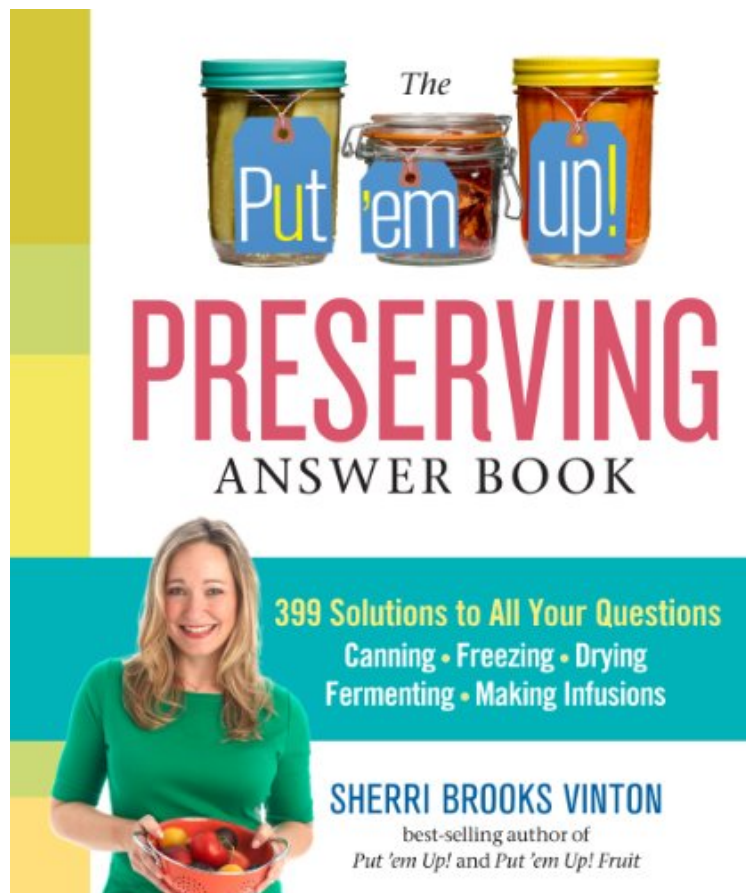


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The Put 'em Up! Preserving Answer Book: 399 Solutions to All Your Questions: Canning, Freezing, Drying, Fermenting, Making Infusions

Sherri Brooks Vinton

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0 of 0 people found the following review helpful. ... is just beginning to preserve I found this book SUPER helpful! There are a lot of questions that ...By Shauna BAs someone who is just beginning to preserve I found this book SUPER helpful! There are a lot of questions that I had that were answered along with some that I hadn't even thought of yet, but most certainly would have. I find the answers to be straight forward and very helpful.0 of 0 people found the following review helpful. If I had to do it over again I would ...By mychele76If I had to do it over again I would

probably skip this book. It's a bit dry and is really not for the experienced canner. This book seemed to focus more on what not to do than on different methods of doing things correctly. Overall, it was disappointing. 0 of 0 people found the following review helpful. *NOT* just for beginnners
By Henrietta
I've been canning for years, but I don't know everything. Some of the information in the Put em Up Preserving Answer book is stuff I already knew, but there were so many things I didn't know... often I didn't even *think* to know.. I returned my library copy and bought the book for myself so I can highlight the most important parts and have it as a reference..

This comprehensive guide covers canning, refrigeration, freezing, drying, and fermenting all kinds of fruits and vegetables from tomatoes to tangerines. Vinton also offers expert tips and techniques for setting up your kitchen, choosing the best varieties for your needs, making substitutions, and much more. With this kitchen companion in hand, even complete beginners will soon be putting up the harvest, safely and easily.

From the Back Cover
Put 'em Up! with Confidence
Preserve your favorite foods with the aplomb of a seasoned expert. Whether you want to freeze five quarts of just-picked berries or have questions about safely canning your tomato-meat sauce, Sherri Brooks Vinton offers reassuring advice to help you put up home-preserved foods that are safe to eat and delicious. A perfect companion to all your preserving recipes, this friendly guide answers your questions and addresses your concerns about refrigerating, freezing, canning, drying, fermenting, and infusing.