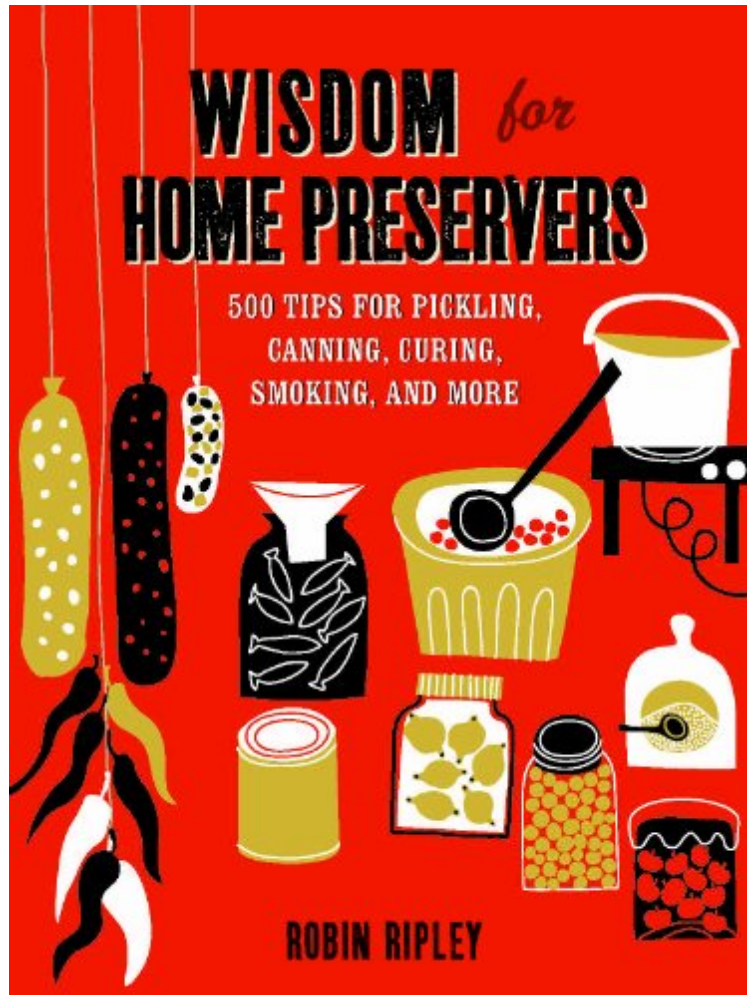


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Wisdom for Home Preservers: 500 Tips for Pickling, Canning, Curing, Smoking More

Robin Ripley

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Robin Ripley : Wisdom for Home Preservers: 500 Tips for Pickling, Canning, Curing, Smoking More before purchasing it in order to gauge whether or not it would be worth my time, and all praised Wisdom for Home Preservers: 500 Tips for Pickling, Canning, Curing, Smoking More:

4 of 4 people found the following review helpful. Home Food Preserving Inspiration By Leslie As a long time canner I am always interested in new information and techniques for preserving food. In recent years I have become a big fan of freezing food as well. This book has lots of great, easy to read ideas and information for food preservers of any ability. This is not a cookbook...this is the book that will help you succeed with those recipes you collected on

Pinterest or elsewhere; the ones that you are now wanting to try but you need a little reassurance in order to feel confident that you will have an edible product. And it will inspire you to try new things...I know I now want to try fermenting. The help I need for that is here as well! 1 of 1 people found the following review helpful. Fantastic little book By AngelaWow, what a great read. Well, ok, I'm not completely done with it, but I've read over half so far. It's not a cookbook-- it doesn't have fancy, glossy pictures. What it does have is bite size (no pun intended) of information, much of which I did not know, but I will admit that I am still wet behind the ears when it comes to canning. The parts of the book are separated by chapter, which helps with finding what you might need. I've taken this book with me places since it's something that, even if you only have 10 minutes of free time, you can read some great information. Hint, get some sticky book page mark things for the stuff you don't want to forget, or write it down elsewhere. 1 of 1 people found the following review helpful. ... very thorough step by step manual and I highly recommend it. By CustomerThis is a very thorough step by step manual and I highly recommend it.

Savor seasonal foods long after the harvest. *Wisdom for Home Preservers: 500 Tips for Pickling, Canning, Curing, Smoking, and More* serves up fascinating tips (yes, 500!) for traditional food preservation methods with basic recipes all beautifully presented with quaint, specially commissioned linocut artwork by Melvyn Evans alongside helpful diagrams. Why home preserve? Started thousands of years ago as a means of basic survival, today home preserving has become a staple of the popular locavore movement. Relish the flavors of delicious local, seasonal foods year round. Enjoy a healthy and sustainable lifestyle 8 methods of home preserving. Simply explained with detailed tips and basic recipes you will quickly learn the art of home preserving techniques like: Canning (including jam-making) Drying Freezing Pickling Curing Smoking Salting Fermenting For all skill levels. 10 chapters full of detailed tips on all of the preserving methods, as well as, practical troubleshooting advice, information about storing, and basic recipes make this a must-have sourcebook for novices and experienced home preservers.

"This is a comprehensive book for the serious preserver." *Scottish Home Country* "A great guide to canning, freezing, drying, salt curing, smoking and fermenting." *Choice* About the Author Robin Ripley is a garden and food writer who lives on a small Maryland homestead. She makes as much by hand as possible, from bread to cheese to wine to pastries. Robin blogs about her own potager and country life at <http://bumblebeeblog.com>. She writes and talks regularly with groups about grocery gardening, potager design and the importance of locally grown and fresh foods.