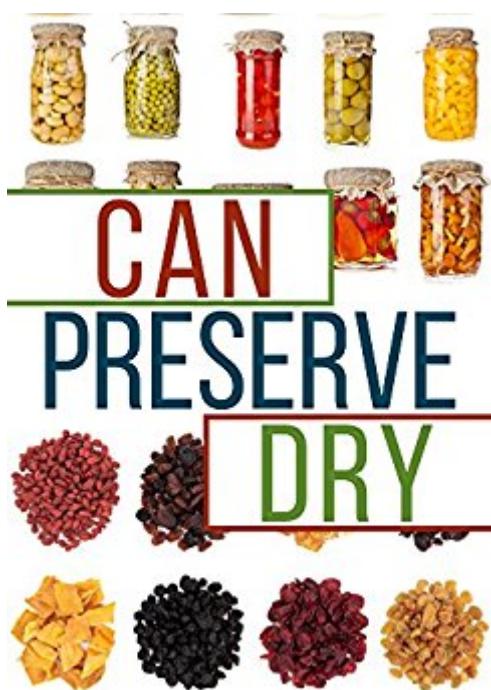


The book was found

# Can, Preserve, And Dry: A Beginners Guide To Canning, Preserving, And Dehydrating Your Food



## Synopsis

Looking for a great way to save money, eat healthier, and learn a time tested skill set? Learning how to can your own foods is a great way to accomplish all of that and more! This book will cover the equipment you'll need to get started and the different methods of safe, effective canning. During any unstable economy, good preparation means being ready for an unexpected shortage in basic necessities. Learning these techniques will ensure that you're prepared for months, even years with an assortment of wide-ranging nutritional foods. However, preparedness isn't the only reason for food preservation; there are several economical, nutritional, and enjoyable reasons to embrace this movement.

## Book Information

File Size: 804 KB

Print Length: 160 pages

Simultaneous Device Usage: Unlimited

Publication Date: August 3, 2014

Sold by: Digital Services LLC

Language: English

ASIN: B00MEURI2M

Text-to-Speech: Enabled

X-Ray: Enabled

Word Wise: Enabled

Lending: Not Enabled

Enhanced Typesetting: Enabled

Best Sellers Rank: #153,962 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #27 in Books > Cookbooks, Food & Wine > Kitchen Appliances > Dehydrators #69 in Kindle Store > Kindle eBooks > Nonfiction > Politics & Social Sciences > Social Sciences > Disaster Relief #70 in Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Canning & Preserving

## Customer Reviews

Brian Night presents methods to preserve food by canning, drying, deshydratation and freezing. If you want to preserve food this is a great book to get because he gives the essentials skills you have to develop. He even explains the history of canning. Really interesting to read. . This book provides all the information you need to preserve the food you have raised, grown, harvested, hunted or gathered. It details the measures to follow to make sure the preservation methods are safe for

consumption, the equipment you will need and the process of each method as well as the best way to store your preserved food items. This book is well written and the provided instructions are easy to follow. I recommend this book for anyone wanting to preserve your own food. Endeavor to persevere. A pun on words, : )

I have preserved food for quite a few years and am always looking for new processes. This book contains the basic how to preserve but gives good tips to expand variety. I highly recommend it for the beginner but also for others too.

A wonderfully well written book about how to best preserve food. I enjoyed reading this book and learned more than just a few things. The author is a great teacher and explains everything clearly.

This is an instructional guide for the canning novice. Brian Night talks about the history of canning, describes the different types of foods (high vs low acid), the food preservation theory, equipment to use, and canning techniques. There are a handful of recipes, and Night covers meats as well as fruits and vegetables. He also addresses other techniques for food preservation, including freezing, vacuum packing, dehydration, salt preservation and more. There is a large section on dehydration. Once again, Night presents information about the theory, equipment and techniques. This book has some recipes, but not a huge number because Night is giving you the principles that will enable you to build a diversity based on these building blocks. This is a useful book for someone to learn the why's and how's of food preservation.

I can not wait to try some of these techniques! The recipe for pickled baby carrots is something I have never heard of before. Only wish the instructions were more specific.

As I prepare for retirement in four short years I hope to stay busy growing and preserving food to reduce costs and increase quality. I am taking baby steps and trying to learn for soon enough I will be putting this to practice.

Very useful book on canning, preserving and drying many different types of food. Great background with very good steps for preserving food. Very handy book to have in the kitchen if you are trying to preserve food.

It had some good recipes, in a lot of them, either ingredients were missing or measurements were missing.

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

Canning and Preserving for Dummies: 30 Healthy and Delicious Canning Recipes: (Canning And Preserving Recipes, Canning Recipes Cookbook ) (Home Canning Recipes, Pressure Canning Recipes) Can, Preserve, and Dry: A Beginners Guide To Canning, Preserving, and Dehydrating your Food Preserving Food Box Set: 33 Easy to Follow Steps For Canning, Freezing and Dehydrating Your Favorite Fruits and Vegetables plus The Ultimate Guide to Food ... food without freezing or canning) Canning Recipes: 150 Home Canning Recipes For Canning and Preserving (Home Canning Recipes, Preppers Food) Canning and Preserving Book for Beginners: Easy Canning Recipes and Supplies to Jump Start Your "How to Can, Preserve and Survival Food Storage How To Dry Preserve Fruits & Vegetables (Canning and Preserving Guides Book 2) Canning & Preserving Sauces and Syrups: A Step by Step Guide with Delicious Recipes Included (Canning and Preserving for Novices Book 3) You Say Tomato...Canning, Dehydrating, Concentrating: A Handy Guide to Preserving the Season SURVIVAL: Survival Pantry: A Prepper's Guide to Storing Food and Water (Survival Pantry, Canning and Preserving, Prepper's Pantry, Canning, Prepping for Survival) Food Preservation & Storage at Home - A Step by Step Guide to Canning, Pickling, Dehydrating, Freezing & Safely Storing Food for Later Use Prepper's Survival Pantry: The Ultimate SHTF Preparedness Guide To Canning, Dehydrating And Emergency Water And Food Storage (Prepper Hacks, DIY Hacks, ... Survival Needs, Hack It, Prepare Your,) The Ultimate Guide To Food Dehydration and Drying: How To Dehydrate, Dry, and Preserve Your Food Cheap and Delicious Box Set: 31 Fast Freezer Meal Recipes For Money Saving and 33 Easy to Follow Steps For Canning, Freezing, Dehydrating your Favourite ... Delicious, cheap meals, Make Ahead Meals) Preppers Pantry: The Ultimate Survival Guide For Emergency Water & Food Storage During An Urban Emergency (Urban Survival Pantry, Canning And Preserving, Camping, Life Saving Meals, Survival Guide) How To Dry Herbs: The Ultimate Guide To Drying Herbs At Home For Better Health And Nutrition (Preserving Herbs, Drying Food, Herbs And Spices) Small Batch Preserving Made Easy: Freezer and Fridge Jam, Jelly, Marmalade, Preserve and Conserve Recipes Spice Mixes: Mix Your Own Essential Dry Spices From Around the World to Add Flavor to Your Meals (Dry Herbs & Mixing Spices) Better Homes and Gardens Complete Canning Guide: Freezing, Preserving, Drying (Better Homes and Gardens Cooking) The All New Ball Book Of Canning And Preserving: Over 200 of the Best Canned, Jammed, Pickled, and Preserved Recipes Canning and Preserving For Dummies

[Dmca](#)