



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

By Janet Chadwick

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Freeze, dry, can, root cellar, and brine your favorite produce right at home. Janet Chadwick's introduction to the world of preserving provides step-by-step instructions and inspiring easy-to-follow recipes. Pick up a crate of inexpensive, less-than-perfect tomatoes at the farmers' market and turn them into jars of spicy salsa, or buy a few extra peaches and can a delicious batch of jam to serve with Sunday breakfast. You'll extend the summer harvest and find yourself serving up delicious, locally grown food all year long.

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Editorial Review

From the Back Cover

Enjoy local produce year-round.

You don't need a lot of time or years of experience to preserve garden-fresh fruits and vegetables. Simple step-by-step instructions give you the confidence and know-how to freeze, dry, can, root cellar, and brine the abundance from your CSA (Community Supported Agriculture) share or summer garden.

Grate and freeze excess zucchini; it will be perfect in quick breads and muffins all winter long. Pick up a crate of less-than-perfect tomatoes at the farmers' market and preserve them in jars of spicy salsa. Turn the overflow of green beans from your CSA farm share into tasty dilly beans to eat all winter or give as holiday gifts.

These techniques and recipes will have you eating locally all year long.

About the Author

Janet Chadwick has been growing and preserving food for years. She is the author of *The Beginner's Guide to Preserving Food at Home* and several other cooking and gardening books. Chadwick lives in Hinesburg, Vermont, where she has been growing and preserving food for years.

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Marvin Perdue:

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Yvonne Speight:

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The reason why? Because this 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 is an unordinary book that the inside of the guide waiting for you to snap the idea but latter it will shock you with the secret it inside. Reading this book adjacent to it was fantastic author who write the book in such awesome way makes the content within easier to understand, entertaining method but still convey the meaning completely. So , it is good for you for not hesitating having this ever again or you going to regret it. This phenomenal book will give you a lot of gains than the other book have such as help improving your ability and your critical thinking technique. So , still want to delay having that book? If I had been you I will go to the e-book store hurriedly.

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