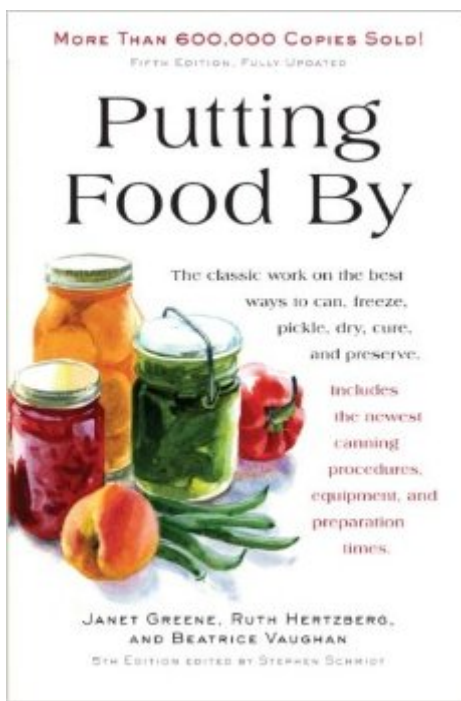


The book was found

# Putting Food By: Fifth Edition



## Synopsis

• The bible of home canning, preserving, freezing, and drying. • "The New York Times" For decades, *Putting Food By* has been the one-stop source for everything the home cook needs to know about preserving foods—from fruits and vegetables to meat and seafood. Now, this classic is fully up-to-date with the twenty-first-century kitchen. Whether you're preserving to save money or to capture the taste of local, seasonal food at its peak, *Putting Food By* shares step-by-step directions to help you do it safely and deliciously. This fifth edition of *Putting Food By* includes:

- Instructions for canning, freezing, salting, smoking, drying, and root cellaring
- Mouthwatering recipes for pickles, relishes, jams, and jellies
- Information on preserving with less sugar and salt
- Tips on equipment, ingredients, health and safety issues, and resources

## Book Information

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Average Customer Review: 4.7 out of 5 stars See all reviews (211 customer reviews)

Best Sellers Rank: #29,758 in Books (See Top 100 in Books) #51 in Books > Cookbooks, Food & Wine > Canning & Preserving #898 in Books > Science Fiction & Fantasy > Science Fiction > Space Opera

## Customer Reviews

A passionate home cook that has been honing her cooking skills for the last 25 years writes this review. My favorite cookbooks are "The Professional Chef" by the Culinary Institute and "Culinary Artistry". This book is exactly what I expected it to be, a vast collection of information regarding canning, and freezing, curing, and drying food. I purchased this book last year after I decided to eliminate all preservative, chemicals and dyes from our food and had difficulty locating reasonably priced products that were prepared naturally. I remembered that my parents had gone through a hippy phase when I was young and found an old version of this book at their house. Since they wouldn't give up the book I bought my own copy and have learned a lot on preserving food from this

book. The book is subdivided as follows: 1. What is It? 2. Why Foods Spoil 3. Altitude and Metrics 4. Fair Warning 5. Common Ingredients and How to Use Them 6. The Canning Methods 7. Canning Fruits 8. Canning Tomatoes 9. Canning Vegetables 10. Canning Meats 11. Canning Seafood 12. Canning Convenience Foods 13. Getting and Using a Freezer 14. Freezing Fruits 15. Freezing Vegetables 16. Freezing Meats and Seafood 17. Freezing Convenience Foods 18. Jellies, Jams, and Other Sweet Things 19. Pickles, Relishes, and Other Spicy Things 20. Curing with Salt and Smoke 21. Drying 22. Root-Cellaring 23. Putting By Presents for Christmas

This book has been able to answer any question that I have had about canning and freezing food.

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