



Preserving: Putting Up the Season's Bounty

The Culinary Institute of America

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Everything you need to know about home preserving, from The Culinary Institute of America

Home canning and preserving is more popular than ever. It's economical, environmentally smart, and a great way to get the most out of your backyard garden. It's a healthier way to eat, without all the additives and preservatives that are found in most processed foods, and if that's not enough, canning and preserving is a fun and rewarding hobby the whole family can enjoy together.

Preserving, from The Culinary Institute of America, gives you all the information and advice you need to start canning, preserving, and pickling your own foods. The book explains every preserving method (even dehydrating meats for jerky), features plenty of time- and money-saving tips, and covers the vital topics of food safety, must-have equipment, and the long-term storage of preserved foods.

- Features more than 60 recipes for pickles, jams, marmalades, dried foods, homemade condiments, and more, all accompanied by detailed and simple explanations and instructions
- Covers virtually every kind of food and preserving technique available for home cooks
- Includes beautiful full-color illustrations throughout

Whether you want to explore a fun new hobby, enjoy your homegrown vegetables all year long, or add new techniques to your repertoire, you'll find everything you need to know here. With *Preserving*, you'll discover just how fun and delicious home canning and preserving can be.

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Patricia Morales:

Spent a free time for you to be fun activity to complete! A lot of people spent their spare time with their family, or their friends. Usually they carrying out activity like watching television, going to beach, or picnic inside park. They actually doing same every week. Do you feel it? Would you like to something different to fill your personal free time/ holiday? Can be reading a book can be option to fill your cost-free time/ holiday. The first thing you will ask may be what kinds of e-book that you should read. If you want to try look for book, may be the publication untitled Preserving: Putting Up the Season's Bounty can be fine book to read. May be it might be best activity to you.

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