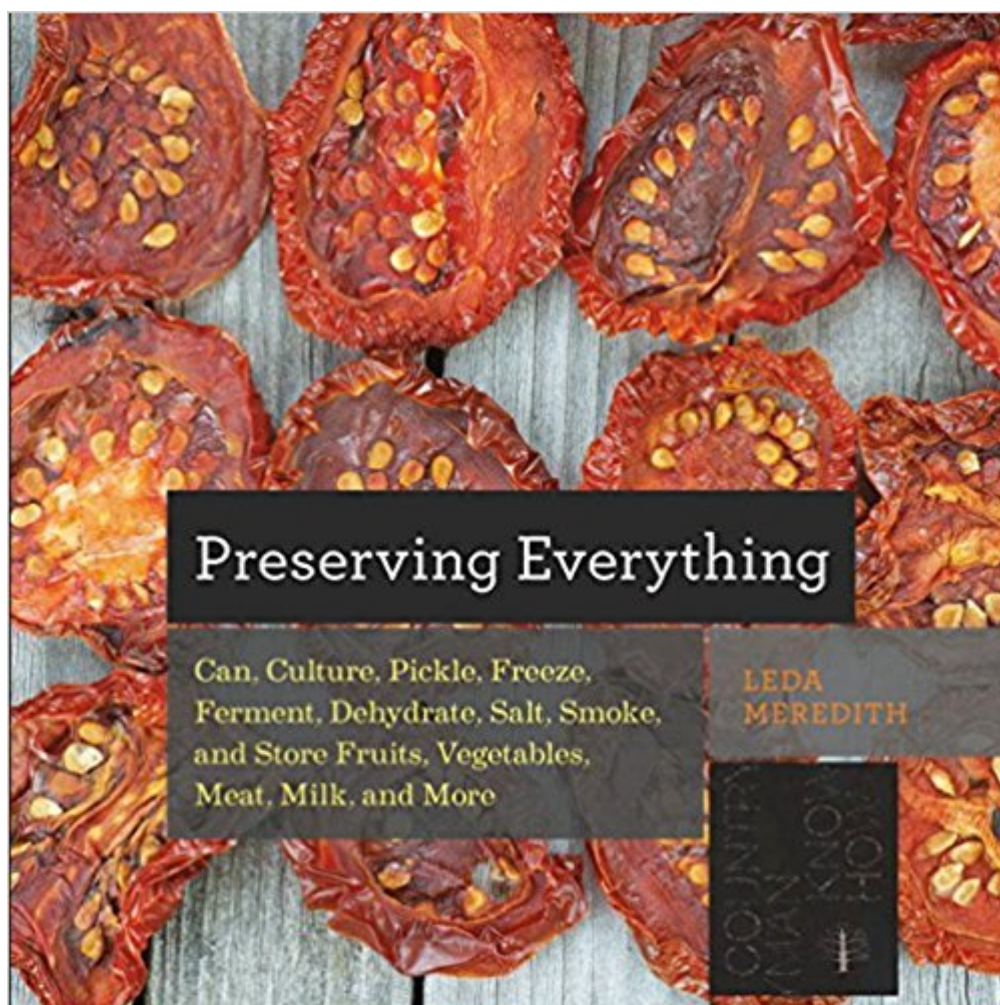


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# Preserving Everything: Can, Culture, Pickle, Freeze, Ferment, Dehydrate, Salt, Smoke, And Store Fruits, Vegetables, Meat, Milk, And More (Countryman Know How)





## Synopsis

The ultimate guide to putting up food. How many ways can you preserve a strawberry? You can freeze it, dry it, pickle it, or can it. Milk gets cultured, or fermented, and is preserved as cheese or yogurt. Fish can be smoked, salted, dehydrated, and preserved in oil. Pork becomes jerky. Cucumbers become pickles. There is no end to the magic of food preservation, and in *Preserving Everything*, Leda Meredith leads readers—both newbies and old hands—in every sort of preservation technique imaginable.

## Book Information

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## Customer Reviews

Leda Meredith has been preserving food since she was a kid at her great-grandmother's side. She is the guide to food preservation at About.com, teaches food preservation and foraging throughout the Northeast, and is a regular contributor to numerous food-related publications. She lives in Brooklyn, New York.

I hardly know where to start. This book is beautiful. Well organized, well laid out, well photographed. But that's not even the important stuff. This book is a must read for everyone interested in food preservation, from beginner to the experienced preserver. I put myself in the latter category and while I knew I'd enjoy reading it, I wondered how much I'd actually learn. Ms. Meredith sure showed me! I can't wait to try a few of her smoking and cheese-making techniques, not to mention the dehydrator jerky. I collect cookbooks and food preservation books and as I read this (from cover to

cover) I thought to myself, "This is the new Ball Blue Book, only better." The thing that appeals to me most is that the author teaches us the methods, helps us understand them (why they work), and encourages us to make them our own. Sure, she gives us demonstration recipes for each technique, but love the idea of understanding why something works the way it does, then being able to tinker on my own. This is an essential book for anyone interested in food preservation. Essential.

This book had lots of really good info. Im a beginner to canning so it was especially helpful! I have done a couple of things from this book and they turned out well.

Very comprehensive.

great ideas. explained well and simply. great photos as well

Very informative!!! Easy recipes and great detail!

This came highly recommended by friends, so I bought it as a gift for friend who's recently returned to canning - it was a big hit, so I bought one for me!

Very cool book, all you will ever really need to know about preserving foods.

good book

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