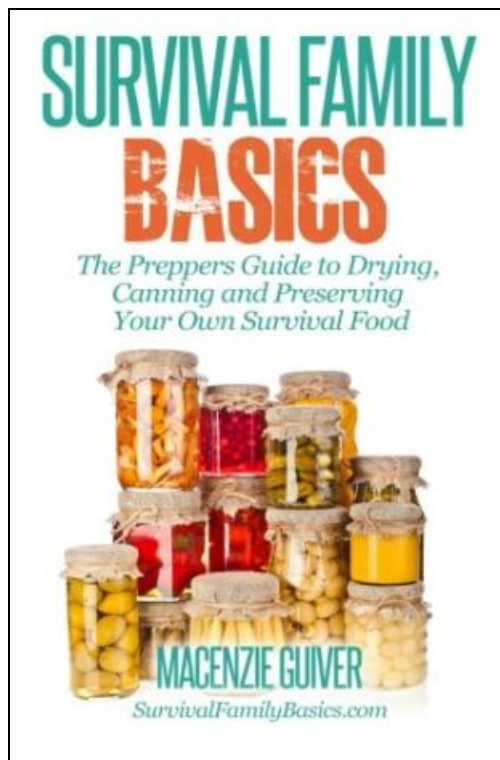


The Prepper s Guide to Drying, Canning and Preserving Your Own Survival Food



Filesize: 9.67 MB

Reviews

This publication is great. It is full of wisdom and knowledge You will not really feel monotony at at any time of the time (that's what catalogs are for relating to when you ask me).

(Dr. Everett Dicki DDS)

THE PREPPER S GUIDE TO DRYING, CANNING AND PRESERVING YOUR OWN SURVIVAL FOOD



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Createspace, United States, 2014. Paperback. Book Condition: New. 210 x 134 mm. Language: English . Brand New Book ***** Print on Demand *****.While a storeroom packed with number 10 cans might be the dream of every prepper family, it is not a reality for most of us. Between budgetary constraints and space limitations, many families simply don t have the extra cash available to invest large amounts of money in pre-packaged shelf-stable food that may never be used. This means we need to be creative and self-sufficient in order to meet our long term food storage goals. One of the best ways to cut the cost of meeting those goals is to grow, raise, and hunt your own food and then preserve it yourself. While you may not be able to can and dehydrate your way to a 20-year food supply, you can make real progress on building your food stores without spending a fortune. All you need is a little extra time, a little effort, and the right know how. In The Preppers Guide to Drying, Canning and Preserving Your Own Survival Food #1 Best Selling author Macenzie Guiver will show you: How home food preservation benefits prepping families both financially and from a food quality standpoint How to decipher canning terminology and be sure you re taking all safety precautions when canning The basic steps used in canning whether you re using a water bath or pressure canner, and why each one is crucial to success Recipes for canning strawberry preserves, salsa, pickles, carrots, and ground meat The basics of dehydrating food including standard processes and tips for successful dehydrating How to store dehydrated food safely and for maximum storage time How to make jerky that tastes great and does NOT have the texture of shoe leather From...



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