



Canning and Preserving

Updated: by Natalie Giaouque 3/09

Canning and preserving books for home canning and pickling.



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Complete Book of Home Preserving

By Judi Kingry and Lauren Devine

Call #: 641.42 Com

Safe canning and preserving methods as well as recipes for delicious home canned goods.



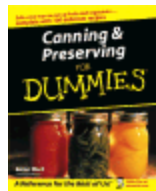
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Well Preserved: Pickles, Relishes, Jams and Chutneys

By Mary Anne Dragan

Call #: 641.852 Dra

Time tested recipes for all kinds of jams and spreads.



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Canning & Preserving for Dummies

By Karen Ward

Call #: 641.4 War

Simple step-by-step instructions for the canning newbie.



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All About Canning & Preserving

By Irma Von Starkloff Rombauer

Call #: 641.42 Rom

Everything you need to know about canning from the book *The Joy of Cooking*.



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The Complete Book of Small-Batch Preserving

By Margaret Howard

Call #: 641.4 How

Make small batches of tasty preserves without spending too much time in the kitchen.





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Blue Ribbon Preserves

By Linda J. Amendt

Call #: 641.42 Ame

Recipes, how-to and ideas for entering your preserves in the county fair.



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Pickles to Relish

By Beverly Ellen Schoonmaker Alfeld

Call #: 641.4 Alf

Everything you need to know to make lovely pickles and relishes.



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Complete Guide to Home Canning and Preserving

By United States Department of Agriculture

Call #: 641.42 Com

Safety guidelines for all of your home canning adventures.



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175 Best Jams, Jellies, Marmalades & Other Soft Spreads

By Linda J. Amendt

Call #: 641.852 Ame

Blueberry apricot, plum, peach nectarine—175 recipes for every kind of jam.



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The New Preserves: Pickles, Jams and Jellies

By Anne V. Nelson

Call #: 641.42 Nel

Recipes for sweet carrots, pickles and flavored vinegars.