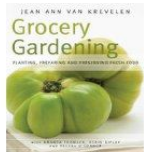




# Canning, Preserving and Food Storage

by Natalie Giaque 8/11

Canning, preserving and food storage books for home food production and storage.



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## GROCERY GARDENING

By Jean Ann Van Krevelen

**Call #: 630.2 Van**

Advice on how to select the freshest produce at your supermarket and tips for freezing, drying, canning, and preserving.



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## PICKLES TO RELISH

By Beverly Ellen Shoonmaker Alfeld

**Call #: 641.4 Alf**

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



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## INDEPENDENCE DAYS

By Sharon Astyk

**Call #: 641.4 Ast**

Independence Days tackles the nuts and bolts of food preservation.



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## THE COMPLETE IDIOT'S GUIDE TO PRESERVING FOOD

By Karen K. Brees

**Call #: 641.4 Bre**

Use this book to learn how easy and beneficial food preservation can be with detailed, step-by-step instructions.



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## YOUR GUIDE TO EMERGENCY HOME STORAGE

By Alan K. Briscoe

**Call #: 641.4 Bri**

Designed to answer basic questions and give sound advice in many facets of home storage and emergency preparedness.



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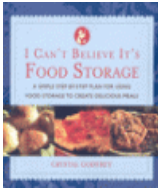
## THE ESSENTIAL FOOD STORAGE COOKBOOK

By Tami Girsberger

**Call #: 641.4 Gir**

Now you can prepare food storage in a way your family will actually eat!





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## **I CAN'T BELIEVE IT'S FOOD STORAGE**

By Crystal Godfrey

**Call #: 641.4 God**

A simple step-by-step program to help you use your short- and long-term food storage every day — in your own recipes!



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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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## **FOOD STORAGE 101**

By Peggy Layton

**Call #: 641.4 Lay**

Everything you need to know to begin and maintain a food storage program in your home.



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## **BEGINNER'S GUIDE TO FAMILY PREPAREDNESS**

By Rosalie Mason

**Call #: 641.4 Mas**

This indispensable guide to family emergency storage provides a wealth of information for anyone who is serious about being prepared.



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## **PRESERVE IT!**

By DK Publishing

**Call #: 641.4 Pre**

You can preserve fruit, vegetables, meat, fish and dairy without expensive equipment or training.



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## **IT'S IN THE BAG!**

By Michelle Snow

**Call #: 641.4 Sno**

Learn a fast, convenient, delicious, and inexpensive method for “baby stepping” your way to family food security.



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## **JAM IT, PICKLE IT, CURE IT**

By Karen Solomon

**Call #: 641.4 Sol**

Do you relish the joys of hot toast spread with your own homemade butter and jam? This book is for you!





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## **PUT 'EM UP!**

By Sherri Brooks Vinton

**Call #: 641.4 Vin**

Recipes with exciting flavor combinations to please contemporary palates and put preserved fruits and vegetables on dinner-party menus everywhere.



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## **YOU CAN CAN**

By Better Homes and Gardens

**Call #: 641.4 You**

Canning and preserving your own fruits and vegetables is a fun, affordable, and sustainable way to fill your pantry with the season's bounty all year long.



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## **COMPLETE BOOK OF HOME PRESERVING**

By Judi Kingry and Lauren Devine

**Call #: 641.42 Com**

Includes comprehensive directions on safe canning and preserving methods plus lists of required equipment and utensils.



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## **COMPLETE GUIDE TO HOME CANNING**

By U.S Department of Agriculture

**Call #: 641.42 Com**

Practical, easy-to-follow guide contains virtually everything consumers need to know about home canning: how to select, prepare, and can fruits, vegetables, poultry, red meats and seafood and much more.



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## **PUTTING UP**

By Stephen Dowdney

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Learn how to preserve crops for each month of the year.



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## **CANNING AND PRESERVING WITH ASHLEY ENGLISH**

By Ashley English

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Learn about the necessary tools of the trade, crucial safety tips, and hot water bath processing and pressure canning.



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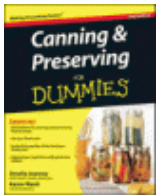
## **HOW TO STORE YOUR HOME GROWN PRODUCE**

By John Harrison

**Call #: 641.42 Har**

Practical advice on how to bottle, dry, freeze, and even salt home-grown fruits and vegetables.





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## **CANNING AND PRESERVING FOR DUMMIES**

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Everything you need to know to can and preserve your own food.



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## **CANNING FOR A NEW GENERATION**

By Liana Krissoff

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This hip, modern handbook is filled with fresh and new ways to preserve nature's bounty throughout the year.



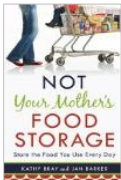
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## **THE NEW PRESERVES: PICKLES, JAMS AND JELLIES**

By Anne V. Nelson

**Call #: 641.42 Nel**

Recipes for sweet carrots, pickles and flavored vinegars.



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## **NOT YOUR MOTHER'S FOOD STORAGE**

By Kathy Bray

**Call #: 641.48 Bra**

With their practical, innovative approach to food storage, the authors make it easy to develop and maintain a three-month supply of food items that can be used to make the meals your family already enjoys.



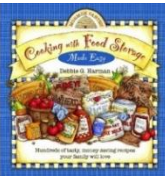
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## **THE JOY OF KEEPING A ROOT CELLAR**

By Jennifer Megyesi

**Call #: 641.48 Meg**

A complete guide to building and maintaining a root cellar.



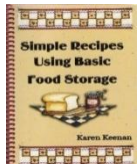
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## **COOKING WITH FOOD STORAGE MADE EASY**

By Debbie G. Harman

**Call #: 641.555 Har**

You can cook delicious meals and tasty treats your family will love with the food supplies that have too often been put away only for a rainy day.



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## **SIMPLE RECIPES USING BASIC FOOD STORAGE**

By Karen Keenan

**Call #: 641.555 Kee**

Designed to help you in your step-by-step efforts toward home food storage success.



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## **175 BEST JAMS, JELLIES AND MARMALADES**

By Linda J. Amendt

**Call #: 641.852 Ame**

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

