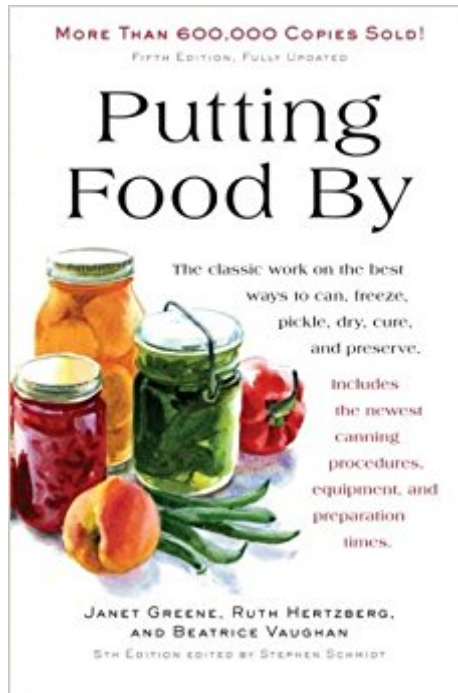




The book was found

Putting Food By: Fifth Edition



Synopsis

• "The bible of home canning, preserving, freezing, and drying." • "The New York Times" For decades, *Putting Food By* has been the one-stop source for everything the home cook needs to know about preserving foods—from fruits and vegetables to meat and seafood. Now, this classic is fully up-to-date with the twenty-first-century kitchen. Whether you're preserving to save money or to capture the taste of local, seasonal food at its peak, *Putting Food By* shares step-by-step directions to help you do it safely and deliciously. This fifth edition of *Putting Food By* includes:

- Instructions for canning, freezing, salting, smoking, drying, and root cellaring
- Mouthwatering recipes for pickles, relishes, jams, and jellies
- Information on preserving with less sugar and salt
- Tips on equipment, ingredients, health and safety issues, and resources

Book Information

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Customer Reviews

• "For more than thirty-five years, cooks have turned to this classic as a practical reference guide to preserve their garden bounty." • "The Boston Globe" • "The best and most complete on the subject we've seen." • "Herald Examiner (Los Angeles)" • "Friendly, commonsense help and advice on ingredients, techniques, food safety as well as workable recipes." • "The Miami Herald" • "An excellent resource." • "Los Angeles Times" • "Since its publication in 1973, *Putting Food By* has become the bible of home canning, preserving, freezing, and drying. . . . An important addition to the library: when a ripe half-bushel of peaches at a farm stand can't be resisted, turn the surplus safely into preserves, pie filling, or canned or frozen supplies." • "The New York Times

JANET GREENEÂ was the Editor-in-Chief of The Stephen Green Press. RUTH HERTZBERGÂ taught Home Economics in New England. BEATRICE VAUGHAN wrote nine cookbooks.

Such a thorough book on canning, freezing, dehydrating. Takes the guesswork out of storing food for another day in time.

I have used an earlier edition of this book for over 40 years. As a younger woman who had a bountiful garden and access to fruit trees, I needed a guide to help me can, freeze and process my store of fruits and vegetables. This has become dog-eared and worn. My almost-daughter is a gardener and has a huge garden. She processes what she wants and donates for remainder to the food bank at Iowa City, IA. I purchased this book as a gift for her this Christmas. I know that she will benefit and enjoy her copy as much as I have mine.

I bought this book and loved it . It contains all you need to know about canning I ahve really learned alot about canning and other types of keeping food for long periods of time . It is really useful if you have a large family but even if there are two of you (which is my case) you can do a lot of stuff that you wouldn't do without this book . My pantry is full of canned items Also easy fridge "canning. Great. recipes and easy how to directions ,I would reccomend this book highly for anyone from new "canners to seasoned ones .

I received a copy of the first edition of this book as a newly-wed from a precious aunt, and I learned many things about canning from it as I raised 4 children and fed them all winter long from the garden-blessings. I love this book and have updated to newer editions as they became available. One thing that readers should know is that the USDA updates food preservation guidelines and it is very important to use only the newest editions of this type of information. The Country Tomato Soup from previous editions is amazing--I'm hoping it is still in this one!

Perfect

I just finished reading this book and was very impressed by the scope of the book. I recommend that anyone just getting into food preservation buy this book. This is not just another book on

canning, as it covers every type of food preservation I have ever heard of. But IMHO, anything this broad in its coverage cannot go deeply into any one area without looking like a Russian Lit book. It doesn't go into enough specifics for some of the things I was looking for, but again I would certainly recommend this book be purchased so it could be paired with other books dedicated to a specific area of preservation.

I have been using this book, well the earlier printed version, for almost 30 years. This book tells you everything you need to know about canning & freezing fruits & vegetables. It's my canning bible. It also tells you how to make jams & jellies. When I first started canning, the whole process was a little scary to me. Seems like so many things can go wrong, & didn't want to send my family & friends to the hospital. But, this book makes it simple to understand & takes the fear out of it. It's so gratifying to have all this good(no preservatives & additives) food for my family all winter. I live in the mountains, & it gives you all the changes you need to make for high altitude. Process time is usually longer. You absolutely won't regret purchasing "Putting Food By". I have numerous other canning books & always go back to this one.

I use this every time I can anything. It is a trusted resource for recipes and times for canning and bottling. With this and the Blue Ball book, you'll have everything you need.

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