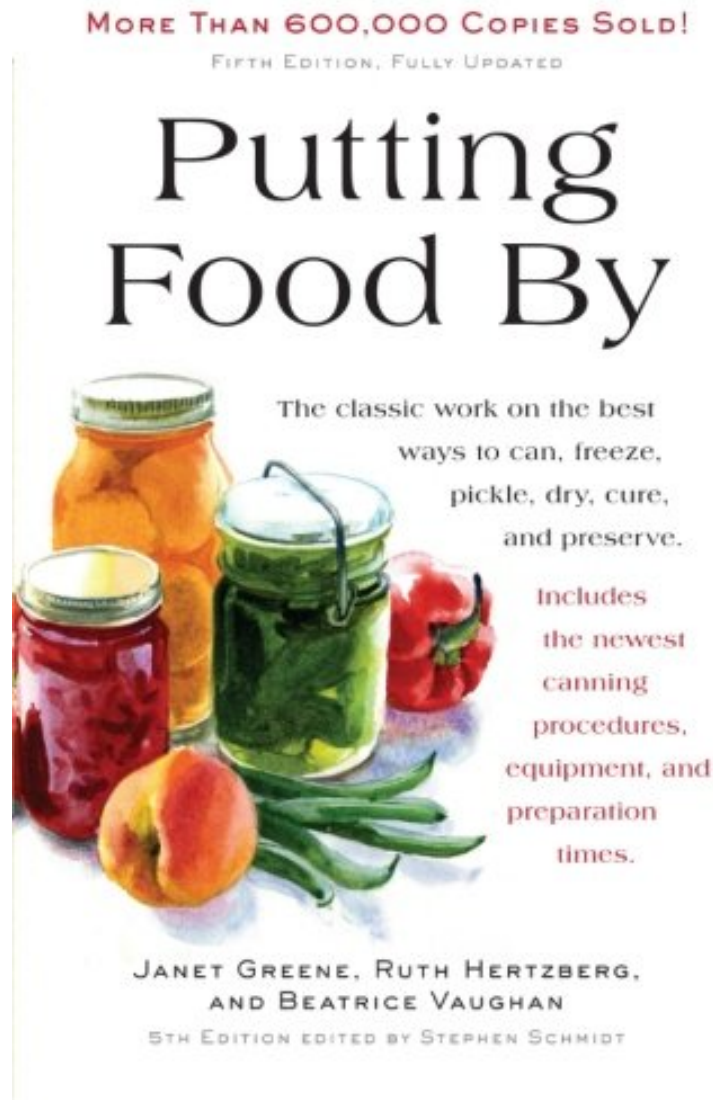


Putting Food By: Fifth Edition

Ruth Hertzberg, Janet Greene, Beatrice Vaughan
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#23384 in Books Ruth Hertzberg 2010-05-25 2010-05-25 Original language: English PDF # 1 8.00 x 3.30 x 5.30l, .92 #File Name: 0452296226464 pages Putting Food By | File size: 49.Mb

Ruth Hertzberg, Janet Greene, Beatrice Vaughan : Putting Food By: Fifth Edition before purchasing it in order to gage whether or not it would be worth my time, and all praised Putting Food By: Fifth Edition:

0 of 0 people found the following review helpful. I would have been happier to get another copy of the exact same book ...By Verna I. This is a replacement for my original copy which is ragged and worn. It will serve the purpose, but there is something inherently different about this book. I don't care for the font, and it seems to have a bunch more 'scare' info in it, and other writing that takes away from the old fashioned feeling the original book. I would have been happier to get another copy of the exact same book I originally had. It was easier to read and use. 0 of 0 people found

the following review helpful. Excellent reference book
By Elaine K. Fehringer
Such a thorough book on canning, freezing, dehydrating. Takes the guesswork out of storing food for another day in time.
1 of 1 people found the following review helpful. Awesome helpful book
By Mary Paulsen
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.

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

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