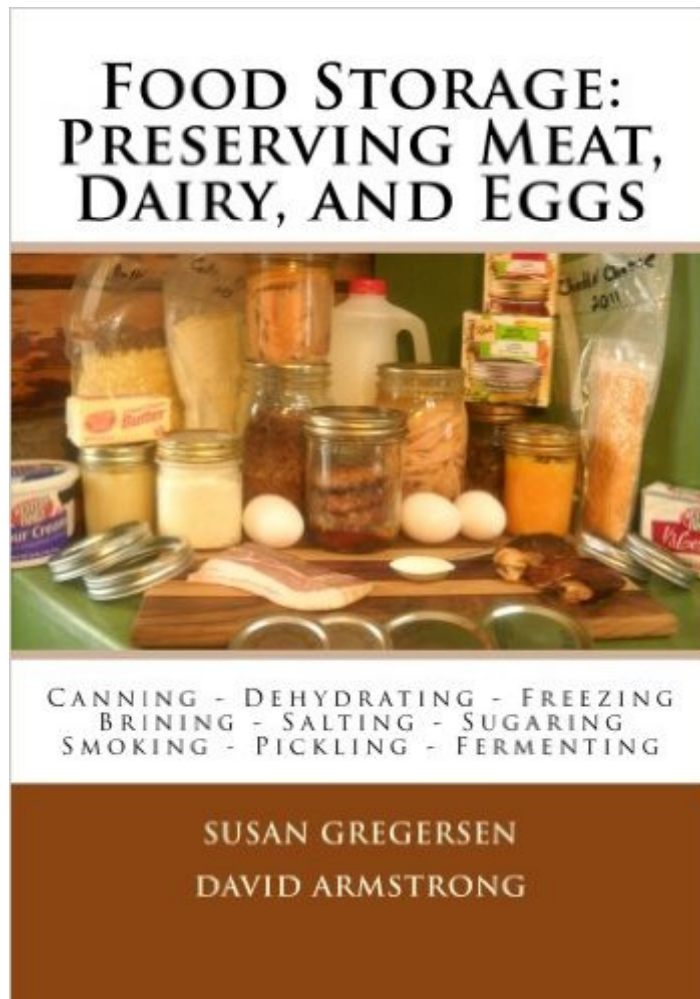


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# Food Storage: Preserving Meat, Dairy, And Eggs



## Synopsis

.There are a lot of books about food preserving but what sets this book apart is that each food and all the methods for preserving that particular food are described in their own chapters. Turn to the table of contents and find the food you want to preserve, then turn to that page and all the ways you can preserve that particular food are found in that chapter. The book is divided into two sections. Part one is an explanation of all the preserving methods, how to do them, and what you'll need: Canning, Dehydrating, Freezing, Salting, Brining, Sugaring, Smoking, Pickling, and Fermenting, as well as some not-as-often heard of ones as Ash, Oil, and Honey for preservation. Part two begins with meat and works it's way through beef/venison/elk, pork/bear, goat/sheep, rabbit, chicken, turkey, duck/goose, and fish; then dairy: milk, butter, cheeses, yogurt and sour cream, and finishes with a chapter on preserving eggs. All the methods that work well with each food are explained along with directions for the preparation and processing of that food. There is also information about what doesn't work and why. The next volume, "Preserving Fruits, Nuts, and Seeds" is set up the same way and can also be purchased from .com. The authors are working on the volume, "Preserving Vegetables, Grains, and Beans" and hope to finish it over the winter 2013/2014. The authors live on opposite ends of the country (North and South) and bring some of their own regional flavor to the books, making them interesting as well as informative.

## Book Information

Paperback: 122 pages

Publisher: CreateSpace Independent Publishing Platform (January 25, 2013)

Language: English

ISBN-10: 1482081210

ISBN-13: 978-1482081213

Product Dimensions: 7 x 0.3 x 10 inches

Shipping Weight: 10.4 ounces (View shipping rates and policies)

Average Customer Review: 4.3 out of 5 starsÂ Â See all reviewsÂ (275 customer reviews)

Best Sellers Rank: #17,729 in Books (See Top 100 in Books) #4 inÂ Books > Cookbooks, Food & Wine > Kitchen Appliances > Dehydrators

## Customer Reviews

Good-Day fellow Folks, this is my review of Susan's book. First off I truly did not hate this book, for I bought it for the canning recipes and procedures, but after reading book many times, I was shocked and amazed that someone would actually put the other items in this book into print. Let me

explain,,,,, Curing, Brining and Smoking of meat is an art, like making cheese, wine, or hundreds of other things that we as a people have learned and mastered, but this book and the writers of it give people enough information to basically poison themselves with!!! Secondly, most there info is found on the "web", or they use "I would" not "I have", or I have not done or so on and so on, and on page 40 David using pine evergreen, soft wood for smoking, WHAT the heck who would even consider this, then he adds "I haven't smoked that much meat" and "most hardwoods are okay". Seriously this book worries me alot. I have been smoking, curing meat for 40 plus years, and these fine folks should not be writing books about stuff they know little or nothing about, or as my dad would say "Know something about everything, but masters of nothing" Good Folks, this book is screwed up on so many levels, I am amazed someone would even publish it, the double speak and triple speak is down right amazing. Especially the part of the book on Goats and Sheep, really, Susan. Great Book on canning (period), the rest of this book is trash and should pull it before some nice person ends up in the E.R. from the CRAP in the book. Heck I could even publish a book from stuff I found on the "net" cause we all know the internet doesn't lie.....

This book, and the companion blog are both highly dangerous. Many of the "recipes" are experiments. They even use the dry canning method ...which is very unsafe. On the blog one of the authors had home dehydrated some sausage patties and then vacuum sealed them. Vacuum sealing foods requires that they contain 10% or less moisture, otherwise you are creating the perfect environment for botulism. They use the term : " No one has gotten sick yet". "Yet" is the operative word here.

Let me start by saying that I will keep this book in a safe place. It is a treasure trove of ideas I would want as reference after a long term disaster. If I were building a survival kitchen from scratch, this would be on the book shelf over the wood stove. It has invaluable information, give specific details on ingredients, options, weights, times and pressures (which several "Food preservation" books don't). The book lists common as well as the usual foods, and tells of failures as well as the successes (We learn more from our failures than our successes.); bravo! Granted that most English professors don't can bear meat, these authors would do well to pay an experienced editor before they release book two. I found ten typos in the first seventy pages and two clear misspellings. The style is annoyingly inconsistent and slips from folksy to formal and back constantly. I think that the number of places where the text reads, "I've heard of this but I've never tried it." belongs in an addendum at the end of the book titled, "Rumors worth researching" or "Currently being researched:

see book two". I think this lack of editing gives an unjustified feel of, "I will just dash this off" to a piece of work that obviously represents a lot of work and a lifetime of personal experience. It deserves to make a better impression. I like the book, I will give it a five for content, but it could use a cleaned-up behind the ears.

I have read this book from cover to cover. I have also read other books on canning as well as information from the extension service in NM and AK. I felt this was a good investment on preserving food. Good enough that I recommended it to my mom and she purchased it also. Food preservation is getting to be a controversial thing as it can be dangerous if not done right. But so can walking across the street. I read the one star review and disagreed with it in it's entirety. There were a few instances that the author stated, "I have not done this but this is my understanding of how it could be accomplished" paraphrasing of course. This is much better than just pretending that you did it. It was also mentioned that some of these techniques were not approved as safe by the extension service for dairy products. That does not mean they are not safe but they are not approved. Perhaps a disclaimer would be in order but you should be double checking anything you read anyway. I feel a lot better about trying it from someone that is living the style and has photos of finished product than someone that copies a bunch of recipes and says they are a book. So in my opinion and it is not so humble I felt the author did a great job of documenting a number of ways in which you can safely preserve food and from first hand experience. It is up to you on if you want to do it or not. For me, I will can butter, cheese, sausage and scrambled eggs in pint jars. When our power goes out for a month and everyone else is having beans for breakfast I will be sitting pretty. :~) I do not know these authors, I have not met them not have I eaten any of their food, but I would sure like to someday.

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