



Complete Guide to Home Canning, Preserving & Drying Foods with Canning Q&A

US Government Dept of Agriculture

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This Guide offers:-

* Detailed directions for making sugar syrups; and for canning fruits and fruit products, tomatoes and tomato products, vegetables, red meats, poultry, sea foods, and pickles and relishes. Also help with choosing the right quantities and quality of raw foods. Most recipes are designed to yield a full canner load of pints or quarts. (guides 1-7)

* Recipes for preserving foods by drying.

Recipes For The Drying Of Fruits & Vegetables

Sun drying

Oven drying

Dehydrator drying

Beef Jerky

Salmon Jerky

Cooking Dried Vegetables

How To Construct A Natural-Draft Dehydrator For Home Use

*Early 1900's Canning recipes for Soups, Fish, curing, smoking and preserving Meats and much more

Canning Soups recipes

Cream of Pea Soup

Cream of Potato Soup.

Bean Soup .

Okra Soup

Chicken-Soup Stock

Chicken Broth With Rice

Chicken Gumbo Recipe & much more

Canning Fish Recipes

Fried Fish Canning

Baked Fish Canning

Canned Fish In Oil

Canned Fish In Tomato Sauce

Shrimps Canning

Salmon Canning

Crawfish Canning & much more

Methods Of Curing Meat

Corned Beef

Plain Salt Pork

Smoking Cured Meats

Sausage

Preserved Or "Canned" Eggs
Recipes For The Making Of Vinegar
Recipes For Fruit Wines and much more

* Plus a Section with Frequent Ask Canning Questions and Answers. Such as:--

Can food be re-canned if the lid does not seal?
How long will canned food keep?
Is it safe to process food in the oven?
Is it all right to reuse jar fittings (lids and bands)?
Why is open kettle canning not recommended?
Why do the undersides of metal lids sometimes discolor?
What causes jars to break in a canner?
If I find mold growing inside a jar of canned food, can I just scrape it off and eat the food?
How can I remove scale or hard-water film from canning jars?
What causes corn to turn brown during processing?
Why is canning summer squash or zucchini not recommended?
Should giblets of chicken be canned in the same jar with chicken?
Why is it necessary to remove as much fat from meats as possible before canning?
How can I tell when fruit leather is dry?
And Much more....

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