



Home Canning and Preserving: Putting Up Small-Batch Jams, Jellies, Pickles, Chutneys, Relishes, and More

By Janet Cooper

Skyhorse Publishing. Paperback. Book Condition: new. BRAND NEW, Home Canning and Preserving: Putting Up Small-Batch Jams, Jellies, Pickles, Chutneys, Relishes, and More, Janet Cooper, Home Canning and Preserving instructs readers how to make small-batch preserves, pickles, and more, whether in the summer or winter months, even when fresh produce is not as readily available. Janet Cooper, who has spent a lifetime finessing the art of small-batch preserving, provides you with step-by-step instructions on how to put by some of your favorite canned and jarred goods. With color photographs and one hundred recipes, including orange marmalade, fig jam, six-fruit chutney, apple sauce, green tomato relish, and hot mustard, this is the definitive guide-and the perfect gift-for gardeners and home cooks.



READ ONLINE
[4.74 MB]

Reviews

This ebook is definitely not easy to get going on looking at but quite fun to learn. We have read and so i am sure that i will gonna study once more yet again later on. I am very happy to inform you that here is the finest publication i actually have read inside my personal daily life and might be he best publication for possibly.

-- **Sister Langosh**

A brand new e book with a new perspective. I could comprehended every little thing using this written e publication. I am quickly will get a satisfaction of reading through a written ebook.

-- **Clemmie Rolfson**