



Saving the Seasons: How to Can, Freeze, or Dry Almost Anything

Mary Clemens Meyer, Susanna Meyer

Download now

[Click here](#) if your download doesn't start automatically

Saving the Seasons: How to Can, Freeze, or Dry Almost Anything

Mary Clemens Meyer, Susanna Meyer

Saving the Seasons: How to Can, Freeze, or Dry Almost Anything Mary Clemens Meyer, Susanna Meyer **From the Preface:**

Welcome to the world of preserving food! There's nothing more satisfying than seeing a row of colorful, home-canned jars on your shelf, or serving your friends and family homemade applesauce or strawberry jam in the winter. Preserving your own food brings peace of mind—you know the quality of the ingredients and the care taken in processing. And the flavor is even better—a generous helping of taste for just a little effort.

Until recently, canning was in danger of becoming a lost art. From the early days of *putting up food* for the winter, canning was a familiar practice in the scrimp-and-save Great Depression and war years of the 1930s and 1940s and the back-to-the-land movement of the 1970s.

When Mary married in 1975, her mother gave her a canner, glass mason jars, and the Ball Blue Book Easy Guide to Tasty, Thrifty Canning and Freezing. She remembers the scary feeling of canning for the first time, carefully following the rules step by step. Soon, though, the process became second nature and led to years of satisfying experiences and good eating!

Not everyone continued preserving food at home, however. The 1980s and 1990s brought cheap canned goods to grocery store shelves. Women joined the work force in unprecedented numbers and had little time for homemaking *extras*. Fewer people had time or interest to grow gardens or buy extra produce to store. The process of canning and preserving food seemed like a mysterious art from the past—not relevant or efficient for modern times.

But something was missing. In the early 2000s, a sharp rise in farmers' markets and CSA (Community Supported Agriculture) subscription farms; a greater demand for organic foods; and the growth of local food and slow food movements, urban and community gardens all illustrated people's desire to reconnect with their food.

At the same time, the children of the 1980s and 1990s who grew up learning about care for the earth reached adulthood, and began making lifestyle choices. Many, like Susanna, are choosing healthier, less processed foods.

Today these young adults and others are taking charge of their food. They want to buy *fresh and local* and grow at least some of their own produce, even if it's one pot of tomatoes on the balcony. They want to feed their babies wholesome meals without additives. They want to be part of the whole experience of food, not just opening a can of tomato soup or a box of flavored noodles.

The good news is that preserving food is not a *mysterious art*. With variations on a few basic rules, you can pickle, can, freeze, and dry almost anything! With clear steps, photos, and easy-to-follow instructions, this book shows you how. It gives the answer to the big question that comes with abundant CSA boxes and home gardens: *What do I do with the extra?* The answer is, *Enjoy it all year long, from your shelf or freezer!*

Happy canning, pickling, freezing, and drying!
—Mary Clemens Meyer and Susanna Meyer

 **Download** [Saving the Seasons: How to Can, Freeze, or Dry Alm ...pdf](#)

 **Read Online** [Saving the Seasons: How to Can, Freeze, or Dry A ...pdf](#)

Download and Read Free Online Saving the Seasons: How to Can, Freeze, or Dry Almost Anything **Mary Clemens Meyer, Susanna Meyer**

From reader reviews:

Mark McCarver:

What do you concentrate on book? It is just for students because they're still students or this for all people in the world, the actual best subject for that? Merely you can be answered for that query above. Every person has different personality and hobby for every single other. Don't to be compelled someone or something that they don't wish do that. You must know how great as well as important the book Saving the Seasons: How to Can, Freeze, or Dry Almost Anything. All type of book can you see on many methods. You can look for the internet solutions or other social media.

Catherine Williams:

The knowledge that you get from Saving the Seasons: How to Can, Freeze, or Dry Almost Anything is a more deep you looking the information that hide inside the words the more you get serious about reading it. It does not mean that this book is hard to comprehend but Saving the Seasons: How to Can, Freeze, or Dry Almost Anything giving you excitement feeling of reading. The copy writer conveys their point in specific way that can be understood through anyone who read the idea because the author of this e-book is well-known enough. This particular book also makes your current vocabulary increase well. Therefore it is easy to understand then can go to you, both in printed or e-book style are available. We propose you for having this particular Saving the Seasons: How to Can, Freeze, or Dry Almost Anything instantly.

Jim Martin:

Are you kind of occupied person, only have 10 or even 15 minute in your morning to upgrading your mind proficiency or thinking skill also analytical thinking? Then you have problem with the book than can satisfy your small amount of time to read it because pretty much everything time you only find book that need more time to be learn. Saving the Seasons: How to Can, Freeze, or Dry Almost Anything can be your answer since it can be read by anyone who have those short free time problems.

Karen Schanz:

As a pupil exactly feel bored for you to reading. If their teacher questioned them to go to the library or make summary for some book, they are complained. Just very little students that has reading's heart or real their passion. They just do what the professor want, like asked to go to the library. They go to right now there but nothing reading seriously. Any students feel that examining is not important, boring in addition to can't see colorful photos on there. Yeah, it is to be complicated. Book is very important for you personally. As we know that on this era, many ways to get whatever we would like. Likewise word says, many ways to reach Chinese's country. Therefore , this Saving the Seasons: How to Can, Freeze, or Dry Almost Anything can make you truly feel more interested to read.

**Download and Read Online Saving the Seasons: How to Can,
Freeze, or Dry Almost Anything Mary Clemens Meyer, Susanna
Meyer #V4GCW6YKOZL**

Read Saving the Seasons: How to Can, Freeze, or Dry Almost Anything by Mary Clemens Meyer, Susanna Meyer for online ebook

Saving the Seasons: How to Can, Freeze, or Dry Almost Anything by Mary Clemens Meyer, Susanna Meyer Free PDF d0wnl0ad, audio books, books to read, good books to read, cheap books, good books, online books, books online, book reviews epub, read books online, books to read online, online library, greatbooks to read, PDF best books to read, top books to read Saving the Seasons: How to Can, Freeze, or Dry Almost Anything by Mary Clemens Meyer, Susanna Meyer books to read online.

Online Saving the Seasons: How to Can, Freeze, or Dry Almost Anything by Mary Clemens Meyer, Susanna Meyer ebook PDF download

Saving the Seasons: How to Can, Freeze, or Dry Almost Anything by Mary Clemens Meyer, Susanna Meyer Doc

Saving the Seasons: How to Can, Freeze, or Dry Almost Anything by Mary Clemens Meyer, Susanna Meyer Mobipocket

Saving the Seasons: How to Can, Freeze, or Dry Almost Anything by Mary Clemens Meyer, Susanna Meyer EPub