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SURVIVAL: Survival Pantry: A Prepper's Guide To Storing Food And Water (Survival Pantry, Canning And Preserving, Prepper's Pantry, Canning, Prepping For Survival)



Synopsis

Download Now To Claim Your FREE Bonus!SURVIVAL: Survival Pantry, a Prepper's Guide to Storing Food and WaterEver thought about what would happen if a major disaster occurred and you never had a stockpile of food and water... How would you survive?Learn about Canning & Preserving and Food/Water storage in this book! Global events, social unrest, terrorism, natural disasters, these issues and more can be seen plaguing the news at every turn. Is it any wonder that a growing portion of the population is doing what they can to ensure that their families will be provided for when the worst happens? If you are interested in learning about the ways you can ensure you and yours aren't left out in the cold then Survival: Survival Pantry, a Prepper's Guide to Storing Food and Water may be just what you are looking for. Taking the extra time to prepare now can have long-term results and one of the best ways to do so is by canning and preserving your own foods. Most of us are only a few generations removed from growing and canning on our own food and yet the practice has dramatically fallen out of favour. Inside you will find a detailed discussion of the benefits of both water bath and pressure canning as well as the specifics to practice each confidently and without having to worry about botulism. There is also a comprehensive guide to storing water and the best ways to find new long-term water sources.This Is What You'll Discover InsideEverything you need to start canning at home without buying any specialized equipmentOne recipe which is great for canning, beef, elk, venison and porkHow to can nearly a dozen different fruits and vegetablesTips On How To Prepare Food For StorageOne canning recipe which works for any soupFree BonusAnd Much, muchmore!Click The Orange Button At The Top Right Hand Corner And Download Your Copy Today!Tags: Canning And Preserving, Canning, Preserving, Canning And Preserving For Beginners, Canning Good, Preserving Food, Survival Pantry, Food and Water, Survival, Prepper, Prepping

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Customer Reviews

Mr. Woods uses only one technique for food preservation: canning. No dehydration, no fermentation, nothing else. And the information in this booklet is **WRONG**. So wrong, it can in fact kill anyone who follows his directions. He purports to be a professional prepper, yet makes rookie mistakes in his canning. 1) one does NOT, ever heat the canning lids or bands before applying to the prepared canning jar. Know why? Each seal is heat activated and works exactly once. If one heats it prior to applying it to the jar, the seal will never work correctly. 2) Mr. Woods directs the cook to tighten the band as tightly as possible once the jar has been filled. According to the U.S.D.A., this is the opposite of the correct procedure. The band should be just finger tight, then turned 1/4 turn beyond. Air must be allowed to escape from the jar in order to create the proper seal. 3) Mr. Woods fails to mention another critical step in his mangling of the canning; after 24 hours the bands must be removed from the canning jars, any food or water wiped off & the seals inspected. Failure to do this **WILL** result in rusting of the lid, followed by rapid decay of the food inside. If the reader desires to can properly, safely please access the U.S.D.A. website or order a copy of their Blue Book on canning. Stay alive! Do NOT follow the directions in this booklet. has the latest book on proper canning techniques. Please buy it! NOT this one. Complete Guide to Home Canning and Preserving (Second Revised Edition)

I have canned food my entire life, taught by two depression era grandmothers. This is not even basic information provided by the USDA for food SAFETY. If you are actually making money off of this drivel shame on you.

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