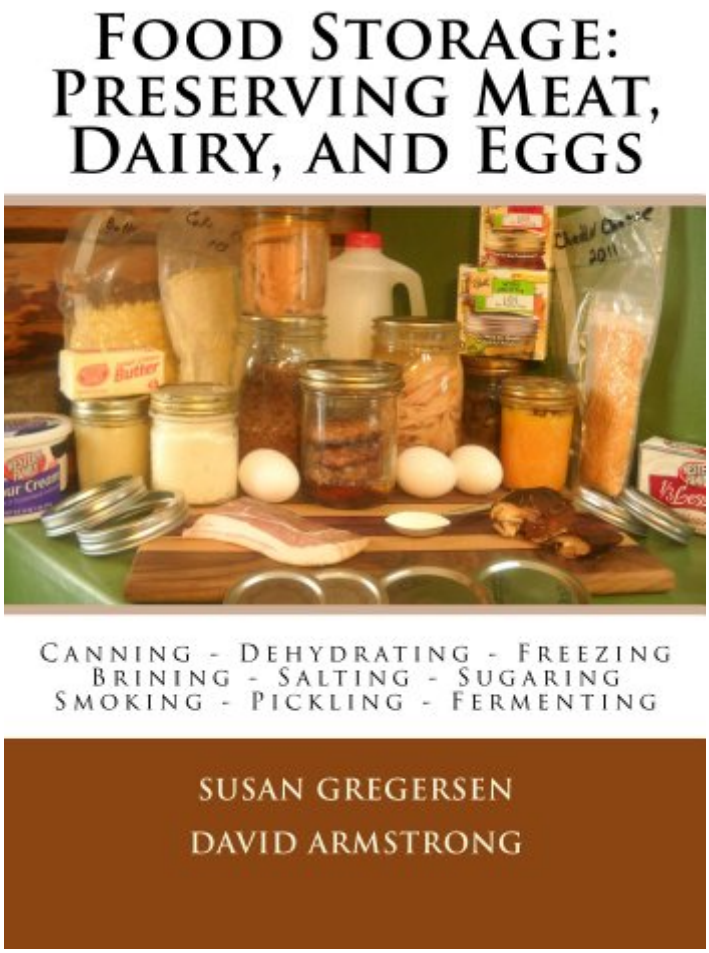
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# Food Storage: Preserving Meat, Dairy, And Eggs




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## 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. Find the food or preserving method in the table of contents that you want to learn about and go right to that section. The active Table of Contents on the kindle version allows you to click on a subject and go right to it. The book includes parts I and II:Part I is an explanation of all the preserving methods, how to do them, and what youÃ¢â ¬â„¢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 II starts with meat and works itÃ¢â ¬â„¢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 doesnÃ¢â ¬â„¢t work and why.The next volumes, "Food Storage: Preserving Fruits, Nuts, and Seeds" and "Food Storage: Preserving Vegetables, Grains, and Beans" are also available in print and kindle format, exclusively from .com, and are set up in the same handy-to-use format. Or save money and buy the compilation of all three volumes in one handy book, "Food Storage: Preserving Everything, Every Way", available July 2015.

## Book Information

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## 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 was an interesting and brave little book, in part because it attempts to cover foods that aren't exactly commonly preserved anymore, along with a wide variety of preservation methods for those foods. I admire this. I'm not altogether sold on the presentation, however.Covered in the first section are overviews of: canning, dehydrating, freezing, salting, sugaring, smoking, fermenting, and using ash, oil, and honey. The second section handles the actual foods, with multiple preserving techniques for each. Foods covered: a variety of meats and game, dairy products, and eggs.I like the overall organization of this book, because tackling each product with multiple preservation methods to each makes it easy to find and easier to choose what you will do. The specific topics were anything but organized. The vital information was interspersed with stories, experiments,

failures. I enjoyed reading about the experiences, both successes and failures, but wish they'd been somehow presented separately. I also really enjoyed the variety of ideas and techniques presented. I want more of this.That said, I have some concerns after reading it. Preserving meat, dairy, and eggs correctly takes expertise and a respect for possible poor outcomes like botulism. I feel the authors are familiar with most of the subject matter but I also got the distinct impression that some was just guesswork. That isn't a terrible quality in many areas, but in food preparation and preservation, safety is pretty important. When it comes to what I preserve and feed my family, I want an expert and a voice of authority.Also of note, this appears to have been self-published. I have no trouble with that, but it is sorely in need of an editor to tighten it all up, or at minimum a thorough proofreading. Even a spellcheck would be lovely! It seems to have been published as an e-book and then just printed up without any changes (for instance, on the back cover the consumer is instructed to click on the active table of contents to be taken directly to it, and elsewhere are lengthy website links that would be formidable to type in). Misspelled words and bad punctuation are found on virtually every single page. The length of text on the back cover is all caps and not the easiest to read. Inside, quotation marks or random periods just randomly pop up. Multiple fonts are used throughout. I assume this is to separate the "voices" of the different contributors, but it really comes across very jumbled. The book's overall voice bounces around quite a bit, with lots of anecdotal information where straightforward textbook instructions would be best. I find this very confusing and difficult to follow.This book fills a niche for me, though, and as such it will remain in the reference section on my library shelves. There isn't much easily-accessible information on, say, canning butter or successfully dehydrating cheese out there. My wish is that this book gets a professional makeover. It would be a worthwhile investment, I believe. I recommend it, albeit haltingly, and really only to people experienced enough in food preservation to be able to navigate through the wordiness and unorganized presentation and apply sound science to their own food storing.

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.

Book does a good job with Canning, Brining, Salting and Sugaring and some Pickling, its very light on smoking, and fermenting, as far as Dehydrating it left me wondering if everything in the book still an experiment. I purchased it to get tips and insights in dehydrating Dairy products not a lot of info on that in this book, although it did have some good information on alternatives such as smoking, canning, and pickling which I may start my own experiments on a combination of thouse.

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