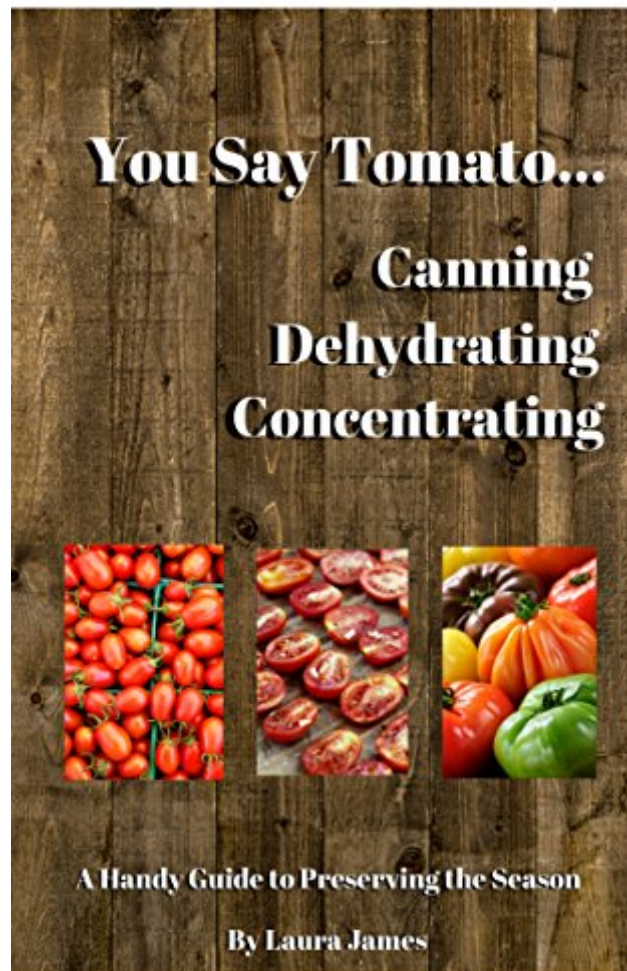


The book was found

You Say Tomato...Canning, Dehydrating, Concentrating: A Handy Guide To Preserving The Season



Synopsis

You Say Tomato... Canning, Dehydrating, ConcentratingA Handy Guide to Preserving the SeasonA guide to understanding various methods for preserving tomatoes. This book will teach the reader how to preserve tomatoes by water bath canning, pressure canning, dehydrating, freezing, pickling, and concentrating.

Book Information

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Cookbooks, Food & Wine > Canning & Preserving

Customer Reviews

This book provides specific details on how to can, dry and concentrate tomatoes. I really like the fact that it specializes in tomatoes and gives specific instructions for how to preserve the wonderful bounty when it is in season. Laura walks the reader through each of the processes in a clear and understandable way. I enjoy the stories she shares about her preserving activities. I remember learning to can with my grandmother, and every time I can, it reminds me of her. Preserving food is an art that should not be lost!The only complaint I would have is now my mouth is watering and I am dreaming of the time when vine fresh tomatoes are available! Hurry up tomatoes!

Once I started reading this, I couldn't put it down. Laura James is clearly as passionate about tomatoes as I am and I learned a lot about preserving tomatoes. Clear instructions and many tips for

the novice (which I am). Will put this to good use this season! Thank you, Laura.

Without recipes or gardening tips, this book is a useful guide to its technical cooking subject. Good as a summary, review or introduction to the topic, it is well written in a conversational style that will let you know if this endeavor is for you.

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