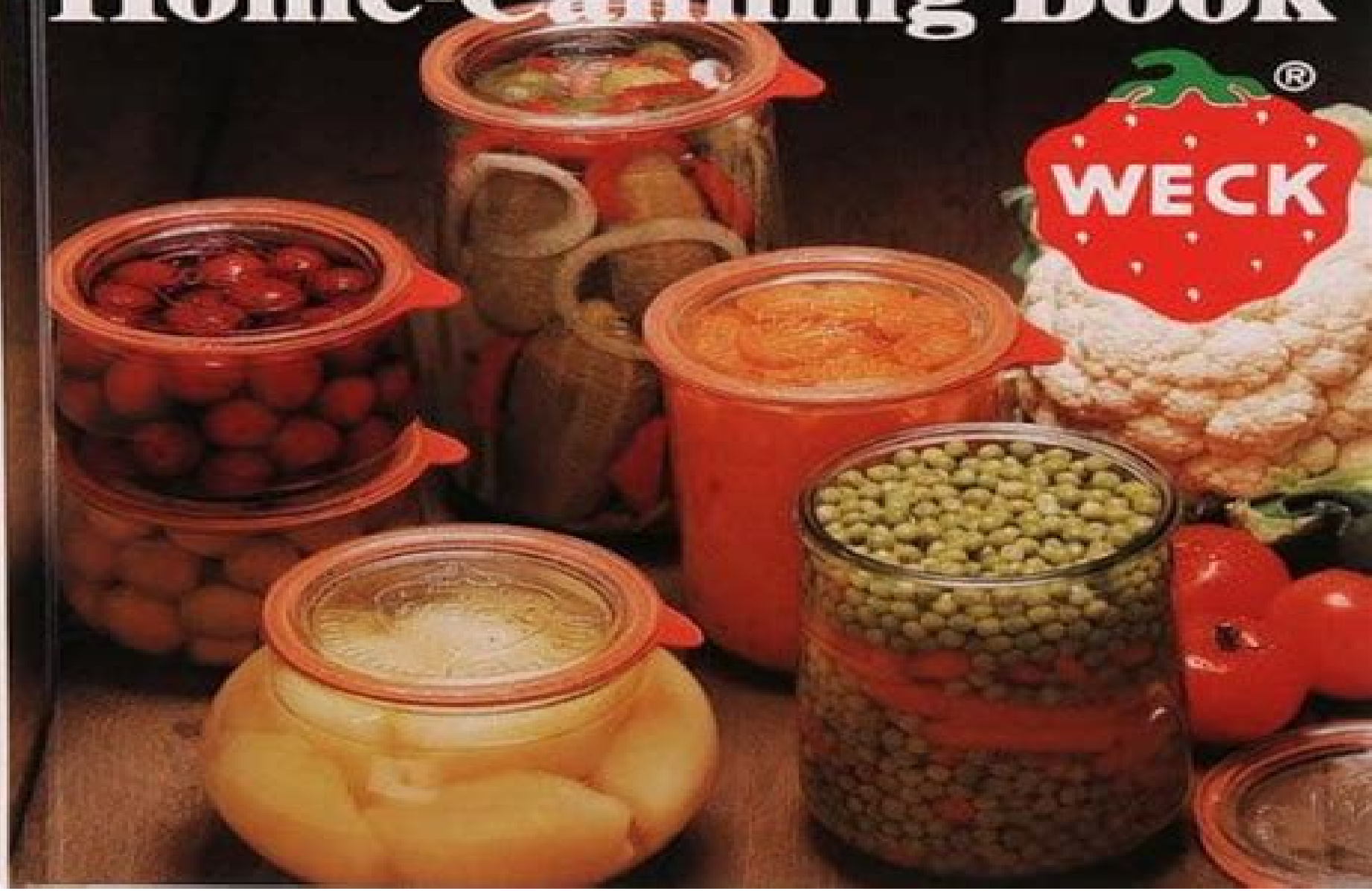


The WECK® Home-Canning Book



Weck Home Canning Guide

Peipei Pang



Weck Home Canning Guide:

The WECK Home-canning Book, 1983 J. WECK GmbH & Co,1984 *WECK Home Preserving* Stephanie Thurow,2020-08-18 Preserve the harvest with WECK jars and enjoy all your favorite jams spreads dressings sauerkrauts and more for the whole year Food preservationist Stephanie Thurow has once again teamed up with the canning jar experts at WECK to show readers how to preserve the harvest with their beautifully designed reusable glass jars In *WECK Home Preserving* Stephanie has created a step by step guide to preserving even more with WECK jars and has developed seventy five delicious small batch recipes for water bath canning fermenting and pickling with them Some recipes don t even require any processing at all Recipes in this helpful guide include Flavored salts Coffee liqueur Peppercorn ranch dressing Crunchy garlic dill pickles Elderberry syrup Fall spiced peach jam Pizza sauce Pickled eggs And so much more With this go to resource you will become a confident food preservationist understand how to safely and successfully preserve in the comfort of your own home and learn the skills of kitchen crafts that can be passed down for generations *WECK Small-Batch Preserving* Stephanie Thurow,WECK,2018-09-04 Stephanie Thurow has teamed up with the canning experts at WECK to show you how to preserve with WECK jars jams kimchi sauerkrauts and much more The J WECK Company has made aesthetically beautiful all glass home canning jars for one hundred years Never before offered Stephanie has created a step by step guide to preserving with WECK jars and has developed one hundred delicious small batch recipes to can ferment and infuse with them Recipes in this helpful guide include Bloody Mary mix Pineapple and strawberry jam Rhubarb syrup Escabeche Kimchi Sauerkraut more than one Kvass recipes Infused spirit concoctions including pineapple and mango vodka orange clove and cinnamon whiskey And so much more Recipes are paired with colorful stunning photos and written in an easy approachable format Perfect for new preservationists and delicious enough for even seasoned pros to appreciate *WECK Small Batch Preserving* is every preservation enthusiast s go to resource for year round preservation *Step-by-step guide to preserving vegetables Fermenting, pickling, canning, dehydrating and freezing your favorite products* ,2024-04-02 How to Use this Book This book is based on my desire to preserve vegetables in ways that my family will eat and do that as efficiently as possible When possible I preserve vegetables in a meal ready way Instead of canning a bunch of carrot slices in quart 1 L sized jars when I bring in a large carrot harvest I ll make a batch of Canned Spice Carrot Soup and a couple of jars of Fermented Mexican Carrots Then I ll use the tops to make Frozen Carrot Top Pesto for the freezer The carrot soup is the only time consuming item the other two can be put together while the soup is processing The first part of this book is an overview of food preservation methods canning both water bath and pressure canning dehydrating fermenting and freezing You ll find the basics of how to use these methods to safely preserve vegetables but you won t find details for every scenario that could happen while preserving vegetables I ve written these chapters with enough information to get you started preserving the harvest but not so much information that it leads to confusion and information overload The rest of this book

is focused on growing and preserving the most popular vegetables and herbs that are grown in the home garden Each vegetable has its own chapter and in that chapter you ll find instructions on how to grow purchase can dehydrate ferment and freeze that vegetable You will also find recipes that highlight the vegetable most of these recipes are for preserving the vegetable but some recipes use the preserved vegetable Most of the recipes are written so that you ll preserve small batches at a time simply because I find that adjusting recipes to scale up is easier than scaling down If your family likes a recipe or if you have enough of one vegetable to make two batches of a recipe just double the ingredients and it will work out fine The exception to this is any of the jam or jelly recipes don t ever double a jam or jelly recipe or you run the risk of it not setting up I hope you read through the whole book to get a vision for how these different preservation methods can work together to stock your pantry with food your family will eat Then when a vegetable is in season I hope you reread that vegetable s chapter and make a plan for preserving all of the harvest in a variety of ways Of course I hope that some of our favorite preservation recipes become your family favorites too

Ball Canning and Preserving Book For Beginners : Essential Guide on How to Preserve everything in Can With Homemade Recipes for Veggies, Fruits, Meats, Jellies, Sauces, Salsas, Soups & Many More Amanda David,2022-04-10 If you are new to home canning This is for you Home canning your own food has several advantages over other methods to preserving your harvests Canning food in your own home is a safe and rewarding process that is becoming popular again as food prices soar and people realize they need to pay attention to securing their food supplies Following safe canning practices are essential for well keeping you your family safe Safe from poisoning if you want to start canning effectively Read this book BALL CANNING AND PRESERVING BOOK FOR BEGINNERS Get this book now to get Started

Foolproof Preserving and Canning America's Test Kitchen,2016-04-26 Every home cook s essential step by step guide to canning and preserving 100 can t fail sweet and savory recipes from tried and true classics to modern updates The experts at America s Test Kitchen show you how to easily and safely make homemade everything from fruity jams with beautiful summer berries to piquant pickles from raw vegetables of all kinds with detailed tutorials troubleshooting tips equipment information instruction on doubling batches and insight into the science behind canning How much salt should you use What s the perfect preserving temperature No matter what season it is which jars you have or how much time you have this book has something for everyone beginner or expert Sweet Jams we take the mystery and fear away and provide detailed and illustrated instructions for every recipe Timelines for Every Recipe It s helpful to have snapshot of the commitment involved in making the recipe and when they re ready to eat Lots of Options for Both Beginner and Experienced Canners There is a lot of interest in handcrafting small batches of fruits and vegetables The emphasis in this book is on small batch canning 2 or 4 jar yields with double it options for all the 4 jar recipes Beautiful Package Completely illustrated with step photos of the recipes in progress and an easy to follow design **Farm Journal** ,1990 The Farm Girl's Guide to Preserving the Harvest Ann Accetta-Scott,2019-05-01 Preserving food can be one of the

most intimidating aspects of homesteading and cooking Luckily no one makes it as easy and as much fun as farm girl in the making Ann Acetta Scott For a beginner new to the world of preserving the ideal tool is a detailed reference guide and in The Farm Girl s Guide to Preserving the Harvest Ann covers all the basics on canning dehydrating freezing fermenting curing and smoking including how to select and use the right tools for each method This guide takes home preservers through the beginning moderate and advanced stages of preserving Newcomers can start with a simple jam and jelly recipe using a hot water bath canner while others may be advanced enough to have mastered the pressure canner and are ready to move onto curing and smoking meat and fish With more than 30 delicious and healthy recipes and Ann s expertise and encouragement the home preserver will build confidence in the most common methods of preserving

Small-Scale Homesteading

Stephanie Thurow, Michelle Bruhn, 2023-03-14 With over thirty five years of combined experience homesteaders Stephanie Thurow and Michelle Bruhn have taught thousands of people across the globe how to garden preserve food tend backyard chickens cook from scratch and care for their families with natural homemade alternatives Now their homesteading knowledge and instruction can be found in one place with Small Scale Homesteading In this sustainable guide learn how to grow your own food tap maple trees to make gallons of homemade syrup successfully raise a small flock of laying hens and more Merging insight from two homesteaders proves to be twice the fun and reminds us that working together is always better Back cover

[The Homestead Canning Cookbook](#) Georgia Varozza, 2020-01-07 Bless Your Family with Healthy Organic Food Certified master food preserver and cooking enthusiast Georgia Varozza wants to show you how safe and easy canning your favorite foods can be She will teach you the basics including how to fit the process into your busy life the equipment you ll need and step by step instructions for both water bath and pressure canning Enjoy wholesome recipes for canning fruit vegetables meat soups sauces and so much more Save money by preserving your own food and gain valuable peace of mind by knowing exactly what s going into the meals you re serving Join the growing number of households who are embracing the pioneer lifestyle It s time for you and your family to feel good about food again This cookbook can help

[The Modern Pioneer Pantry](#) Mary Bryant Shrader, 2025-08-19 Fill your pantry save money and eat healthier using time tested methods from Mary Bryant Shrader of the Mary s Nest YouTube channel There is no better way to preserve food than by using the methods our predecessors used Canning preserving pickling and drying have been used for centuries to make fresh food last longer and preserve garden harvests Now as grocery prices continue to rise people have realized that these methods when done properly and safely can preserve fresh food for months and even years which means less waste a well stocked pantry and a bounty of delicious and healthy food Fans of Mary Bryant Shrader s YouTube channel and website love her positive encouraging approach to teaching complex topics in a way that is both entertaining and richly informative In her first book The Modern Pioneer Cookbook Mary shared tips for cooking traditional foods and using simple ingredients to make healthy meals more economically Now in The Modern Pioneer Pantry Mary goes in depth and teaches you how to use water

bath canning pressure canning pickling fermenting freezing dehydrating and drying to preserve everything from fruits and vegetables to salads jams and jellies pickles and so much more In addition to in depth instruction for each method and over 100 recipes you ll learn how to use Mary s unique Four Corners Pantry approach to ensure your home will stay well stocked and food will never go bad You ll also learn how to source inexpensive ingredients get the most out of your garden or the produce section at your local supermarkets and create a pantry that will be a source of pride and also nutrient rich food for your family Each chapter also includes a scannable QR code that links to instructional videos on the Mary s Nest website

The Hands-On Home Erica Strauss,2015-09-29 HOME ECONOMICS FOR THE ECO CONSCIOUS Learn how to create a homemade fun and sustainable lifestyle with this housekeeping guide full of time and money saving tips Includes 100 recipes plus seasonal guidance on cooking cleaning urban homesteading and more From cooking canning and preserving to making your own nontoxic home and personal care products author Erica Strauss offers instruction and inspiration for tackling at home projects on your own In this book you will learn how to Organize and stock your kitchen for easy meal preparation and whip up simple but satisfying recipes the whole family will love Use basic food preservation techniques from water bath canning to pressure canning with a handy year long food preservation calendar of what to put up when Make the most of your preserved foods with delicious recipes organized by season Create your own home care and personal care products from Fizzy Bath Bombs and Refreshing Peppermint Foot Scrub to Nontoxic Laundry softener With less focus on consumerism and more on saving time and money The Hands On Home will help you create a home you love with simple resources and easy to learn skills

Duchess at Home Giselle Courteau,2019-10-15 A cookbook of delectable comforting French inspired fare for home cooks and Francophiles everywhere from the bestselling author of Duchess Bake Shop TASTE CANADA AWARDS SILVER WINNER In Duchess at Home a beautiful new cookbook from the founder of Duchess Bake Shop Giselle Courteau draws on her French and French Canadian heritage to share the food she loves to make most for her family at home Warming soups and stews hearty breads and flavourful preserves fill the pages of this beautiful volume plus of course plenty of recipes for her delicious sweets and desserts from tourti re to tarte au fraises and everything in between With chapters for breakfast and lunch French favourites and Quebecois cuisine dishes for Christmas and special occasions and even recipes inspired by the produce in Giselle s own garden this is a cookbook that you ll turn to for inspiration all year long Every recipe is quadruple tested and completely achievable for home cooks Even crafting a croquembouche becomes attainable with Giselle s careful step by step instructions process photos and templates Cooks and bakers everywhere will enjoy cooking their way through every one of these 75 mouthwatering French inspired recipes With its thoughtful writing stunning photography and design and classic fail proof recipes Duchess at Home welcomes you home to Giselle s kitchen and is sure to become a mainstay in yours for many years to come

The Journal of Home Economics ,1990 *Modern Pressure Canning* Amelia Jeanroy,2018-06-05 Whether you re looking for tried and true recipes or instructions for safely using your pressure canner

you've come to the right place Modern Pressure Canning is a one stop resource for safely and deliciously preserving your vegetables fruit meat and more Author Amelia Jeanroy The Farming Wife provides a comprehensive explanation of the equipment you'll need and how to implement it Recipes are organized by topic so finding just what you want is a breeze whether it's fruit pie filling or a soup stock Try out a classic like dilly beans tomato sauce creamed corn applesauce or turkey soup Want to get creative Try canning pumpkin bites rhubarb sauce or green tomato chutney With full color photography throughout pressure canning never looked so good [Complete Guide to Home Canning and Preserving](#) United States. Department of Agriculture, U. S. Department of Agriculture Staff, 1999-01-01 Practical easy to follow guide tells how to select prepare and can fruits vegetables poultry red meats and seafoods how to preserve fruit spreads fermented foods and pickled vegetables and much more **Little Bites** Christine Chitnis, Sarah Waldman, 2015-07-14 Leave the packaged snacks behind Little Bites offers 100 wholesome seasonal vegetarian snacks perfect for active families When you're on the go with little ones snacks are essential Whether it's an energetic pick me up after school or a nutritional boost at the playground the 100 wholesome snacks in this book will help everyone get through the day From Roasted Sesame Peas to Fresh Summer Rolls Baked Apple Chips and Mini Sweet Potato Pies you'll find seasonal fruit and vegetable forward snacks that are tasty healthy and satisfying Developed by two busy moms this collection of inspired recipes is just right for active families that care about what they eat Don't settle for prepackaged snacks These nutritionally dense treats are simple to make are easy to pack and as a bonus make great breakfasts light lunches or side dishes for dinner [Dictionary Catalog of the National Agricultural Library, 1862-1965](#) National Agricultural Library (U.S.), 1967 [Amish Cooking: Get Your Taste of Amish Baking Today \(A Step-by-step Guide With Delicious Water Bath & Pressure\)](#) Kevin Garcia, The cookbook has become her go to guide for all things canning and preserving and she highly recommends it to anyone looking to try it out for themselves The book is for individuals who have an interest in home canning and preserving as well as those who enjoy exploring traditional cooking techniques and recipes This may include people who are looking to preserve their own produce or make homemade gifts for friends and family This cookbook is perfect In this book you will Learn how to can and preserve food using pressure canning and water bath canning methods Find out grandma's secret recipes and kitchen tips Discover how the Amish cook and store their food Understand the benefits of canning and preservation techniques And much more Gain meaningful knowledge in the step by step easy to follow chapters packed with a melange of vegetable meat seafood and fruit recipes Join the thousands of other readers of all skill levels who are learning to successfully preserve and serve wholesome nourishing meals that everyone can enjoy *Food Field Reporter* ,1943

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