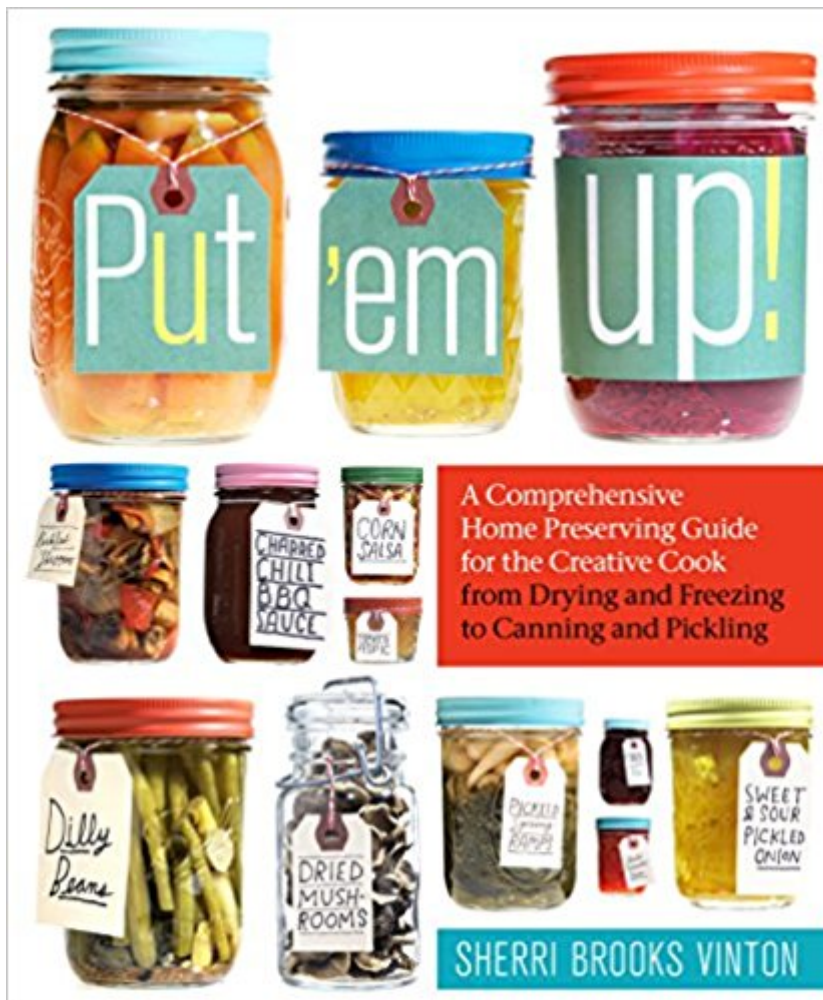




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# Put 'em Up!



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## Synopsis

With simple step-by-step instructions and 175 delicious recipes, *Put 'Em Up* will have even the most timid beginners filling their pantries and freezers in no time! You'll find complete how-to information for every kind of preserving: refrigerating, freezing, air- and oven-drying, cold- and hot-pack canning, and pickling. Recipes range from the contemporary and daring • Wasabi Beans, Cherry and Black Pepper Preserves, Pickled Fennel, Figs in Honey Syrup, Sweet Pepper Marmalade, Berry Bourbon, Salsa Verde • to the very best versions of tried-and-true favorites, including applesauce and apple butter, dried tomatoes, marinara sauce, bread and butter pickles, classic strawberry jam, and much, much more.

## Book Information

Paperback: 304 pages

Publisher: Storey Publishing LLC; First Edition edition (June 2, 2010)

Language: English

ISBN-10: 1603425462

ISBN-13: 978-1603425469

Product Dimensions: 7.4 x 0.8 x 9.1 inches

Shipping Weight: 1.3 pounds (View shipping rates and policies)

Average Customer Review: 4.4 out of 5 stars 206 customer reviews

Best Sellers Rank: #60,653 in Books (See Top 100 in Books) #19 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Fruits](#) #77 in [Books > Cookbooks, Food & Wine > Canning & Preserving](#) #105 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Vegetables](#)

## Customer Reviews

“Vinton appeals to the new food hipster by providing basic information and recipes for a variety of likely concoctions. She excels at boiling down information into easy prose, providing the reasons why certain steps are important, and anticipating the questions that a beginner might have. Her emphasis is on making food preservation possible and fun, with no fancy ingredients and few single-use gadgets.” (San Francisco Book Review)

“Revive your grandmother’s tradition of home-preserving the season’s bounty with *Put ‘Em Up*!. This delicious guidebook will inspire you to pickle, jelly, and freeze like an old pro. From classic canning techniques to tips on freezing and even making hot pepper ristras, you’ll enjoy summer’s ripeness year-round. The author’s can-do writing

style will surely empower you. Happy canning! (Waterbury Republican-American)“The author helps home canners take the fear out of the process by explaining each process with the aid of easy to follow illustrations and graphics, perfect for keeping first timers on track.

With simple step-by-step instructions and 175 delicious recipes, Put 'em Up will have even the most timid beginners filling their pantries and freezers in no time! You'll find complete how-to information for every kind of preserving: refrigerating, freezing, air- and oven-drying, cold- and hot-pack canning, and pickling. Recipes range from the contemporary and daring • Wasabi Beans, Cherry and Black Pepper Preserves, Pickled Fennel, Figs in Honey Syrup, Sweet Pepper Marmalade, Berry Bourbon, Salsa Verde • to the very best versions of tried-and-true favorites, including applesauce and apple butter, dried tomatoes, marinara sauce, bread and butter pickles, classic strawberry jam, and much, much more.

I have been canning for over 30 years and teach canning classes in the community. Part of my class is helping my students find a good canning book to use as a resource. I personally have many books and regularly check to see what's new out there. Then I pass on my top 4 or 5 favorites to my students in the class. After looking through 'Put em UP', reading the how to information, browsing through the recipes, and just the way the book is laid out and illustrated, I would definitely move this to a top choice for someone who needs information on canning. Everyone who wants to can (or preserve by any method) needs a good book or two. Even after 30 years of canning I still reread the basics every year, just to make sure I'm not forgetting some step. This book has great step-by-step instructions. One of my favorite things about the book is that it lists produce and then follows with ways to preserve that particular food and recipes. Most other canning books group things by kind, such as all jam & jelly recipes in one chapter and all pickles in another chapter, etc. Often when I bring home some kind of produce from a farmers' market or local farm, I've not decided for sure what I will do with it. By using this book, I can go to the section on say blueberries and look through my options, then decide how I want to preserve the berries. I'm also impressed with the knowledge and creativity the author shows in this book. Her recipes are wide and varied and I can see that many will become favorites in my home.

I bought the 2nd book, Put 'em Up Fruit, first. Then I bought this one. I like the additional recipes, lemon curd that can be canned for example, plus more. I did make the pickled sweet peppers

yesterday, but immediately noticed that the amt of peppers (4 lbs) was way too much for the small amt of brine called for. I think the ratio of peppers to brine is wrong, I changed my book to read 2 lbs, not 4 lbs, of peppers, and that worked fine. I only knew this bc I had some experience canning, albeit only 1 1/2 yrs of it, but it did help me to figure this out in advance. If just starting out with canning, I am sure it would have been a disappointing outcome for someone out there, and more brine would have to be whipped up. I like the way the recipes are presented, easy to read and follow. Just wanted to let readers know of this one misprint and the importance of reading all recipes carefully all the way through before starting! There are simple recipes...a "Jardiniere" and "Olive Salad" recipes I am looking to make soon. Update summer 2016: After some time since the above review, I have added more canning books to my 'library.' I still go back to this one and revisit the recipes. I had made a Giardiniera from another book and then noticed another simpler one in this book, using 3 veggies but the directions helpfully suggest you can swap out any veggies as long as you keep the amt true to the original formula to be sure there's enough brine. I like helpful hints like this. It gives you options. I have a salsa recipe in this book that has become my fave, Charred Chili Salsa. Better than any store bought. Just sayin'.

Aside from the amounts in some of the recipes, I've found this book helpful in home preserving. I'm an organic grower with a small backyard. Although the recipes often concern large amounts (25#), some could be adapted to smaller amounts, such as when oven-drying tomatoes or making sauce. Overall this is a good basic book for preserving veggies, freezing, drying, and canning. It would be most helpful if it (or anyone) could provide basic transformations in terms of cups, but that doesn't seem to be possible. Just as an example, what does 25# translate into when it's been processed into the cooked down portion. In other words, are there instructions for the home grower anywhere? Who would have 25# of tomatoes in their garden (well maybe if I saved them ...) Let's get realistic folks, especially for organic growers!! The overall instructions at the beginning are especially good. I recommend you read them over several times before starting any recipe. pros: basic ideas/info for freezing or canning basic ideas (oven drying or saucing) regardless of # of produce cons: amount of veggies mentioned in recipes, do you have any idea how much 5, 10, or 25# of tomatoes is? Major problem

Update now that we've tried many more recipes. I believe the yield is incorrect for the Pear Chutney and Apple Chutney, we made both several weeks apart with the same result - instead of five pints we got five HALF pints. Annoying from the perspective of making the chutney to give as gifts and

preparing pint jars, we only got two of each instead of the five we expected. Still love this book! Hubby and I joined a community garden this year and had a bumper crop of tomatoes in July so we decided to "put up" tomatoes. First, we canned raw tomatoes just to have them available during the winter months here in the mid-atlantic when grocery store tomatoes are pulpy and tasteless. I ordered this book for more ideas and we have become addicted to canning. We've spent the last three weekends putting up peaches, tomatoes, pears, cucumbers and onions. We're trying all methods of preservation for a particular fruit or vegetable. The Sweet and Sour Pickled Onions and Bread and Butter pickles are amazing. This book is excellent for a beginner. It explains how and why to do everything and the author has a great sense of humor and useful tips as well as great recipes. We can't wait to put up the rest of the pears from a co-workers tree. So far we've done Pear Butter and Pear Chutney, tomorrow we tackle Pears in Syrup. Next year we plan to have our own garden so we can preserve more foods. I do plan to do carrots and beans this year too. This book only provides information for boiling-water method canning. We tried pressure canning once and though we will try again, the boiling-water method is much easier. Another recommendation to beginners from the author and me, get the canning kit that contains the jar lifter, lid magnet and funnel - without them we would be lost. Happy canning.

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