



The Prepper's Guide to Drying, Canning and Preserving Your Own Survival Food

By Macenzie Guiver

Createspace, United States, 2014. Paperback. Book Condition: New. 210 x 134 mm. Language: English . Brand New Book ***** Print on Demand *****.While a storeroom packed with number 10 cans might be the dream of every prepper family, it is not a reality for most of us. Between budgetary constraints and space limitations, many families simply don't have the extra cash available to invest large amounts of money in pre-packaged shelf-stable food that may never be used. This means we need to be creative and self-sufficient in order to meet our long term food storage goals. One of the best ways to cut the cost of meeting those goals is to grow, raise, and hunt your own food and then preserve it yourself. While you may not be able to can and dehydrate your way to a 20-year food supply, you can make real progress on building your food stores without spending a fortune. All you need is a little extra time, a little effort, and the right know how. In The Preppers Guide to Drying, Canning and Preserving Your Own Survival Food #1 Best Selling author Macenzie Guiver will show you: How home food preservation benefits prepping families...



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