

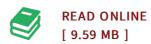


Food Drying: How to Safely Dry and S

By Rachel Jones

Createspace, United States, 2013. Paperback. Book Condition: New. 226 x English . Brand New Book ***** Print on Demand *****. This book contain: need to learn to safely dry and store food. Food dehydration is a food precan be used by farmers, gardeners, hunters and fisherman to extend the food for long-term storage. Dried food is great for health food enthusias: a raw food diet and anyone else looking to add tasty and healthy foods to safe home drying methods are included in this book. Electric dehydration oven dehydration are all covered in detail. This handy guide explains how foods: Fruit.Fruit leathers.Vegetables.Meat.Fish.Herbs and spices. 40 fruits covered, including the following:

Artichokes.Asparagus.Beets.Broccoli.Cabbage.Carrots.Cauliflower.Celery beans.Mushrooms.Onions.Peas.Potatoes.Tomatoes.Apples.Apricots.Bana fruit.Figs.Grapes.Kiwi.Melons.Papaya.Peaches and nectarines.and more . individual fruits, fruit leathers are also covered in detail, including the fol natural fruit leather recipes: Applesauce.Apple ginger.Banana berry.Cocc pineapple.Grape.Green apple.Peach raspberry.Strawberry.Strawberry barbuy Food Drying: How to Safely Dry and Store Foods and learn how to defend the same apple.Peach raspberry.Strawberry.Strawberry barbuy Food Drying: How to Safely Dry and Store Foods and learn how to defend the same apple.Peach raspberry.Strawberry.Str



Reviews

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-- Scotty Paucek

This pdf is really gripping and intriguing. It typically is not going to charge excessive. Its been printed in an exceptionally easy way and it is simply right after i finished reading this ebook where basically altered me, modify the way i believe.

-- Dr. Damian Kuhn V