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## The Prepper's Guide to Drying, Canning and Preserving Your Own Survival Food (Survival Family Basics - Prepper's Survival Handbook Series)

*Macenzie Guiver*

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# SURVIVAL FAMILY BASICS

*The Preppers Guide to Drying,  
Canning and Preserving  
Your Own Survival Food*



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**Macenzie Guiver : The Prepper's Guide to Drying, Canning and Preserving Your Own Survival Food (Survival Family Basics - Prepper's Survival Handbook Series)**

before purchasing it in order to gauge whether or not it would be worth my time, and all praised *The Prepper's Guide to Drying, Canning and Preserving Your Own Survival Food* (Survival Family Basics - Prepper's Survival Handbook Series):

0 of 0 people found the following review helpful. No fill or fluffy, just easy to read, solid information  
By Ricci O  
Full of basic information to get you started including safety tips and storage suggestions. Also has a couple of canning recipes and tips on using both a water bath and pressure canner. Also this book is short enough to read in one sitting.  
0 of 0 people found the following review helpful. Great guide  
By Marco Estrada  
It's goes into the details of all the benefits of canning and the best techniques. It's a good read and great to know.  
0 of 0 people found the following review helpful. Four Stars  
By lisa Gonzalez  
has really good info

Just to say Thank You for checking out this Book I want to give you a copy of my upcoming special report "The Prepper's Supplies Guide for When Disaster Strikes". Go to [SurvivalFamilyBasics.com](http://SurvivalFamilyBasics.com) to reserve your FREE copy now. 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 both financially and from a food quality standpoint
- \* How to decipher canning terminology and be sure you're taking all safety precautions when canning
- \* The basic steps used in canning whether you're using a water bath or pressure canner, and why each one is crucial to success
- \* Recipes for canning strawberry preserves, salsa, pickles, carrots, and ground meat
- \* The basics of dehydrating food including standard processes and tips for successful dehydrating
- \* How to store dehydrated food safely and for maximum storage time
- \* How to make jerky that tastes great and does NOT have the texture of shoe leather

From understanding the difference between boiling water canning and pressure canning to learning how to prevent food borne illness when making jerky, this book provides you with the information you need so you can safely and inexpensively begin building your long term food supply today, so you will be ready when disaster strikes. Scroll up and get your copy of "The Preppers Guide to Drying, Canning and Preserving Your Own Survival Food" today...