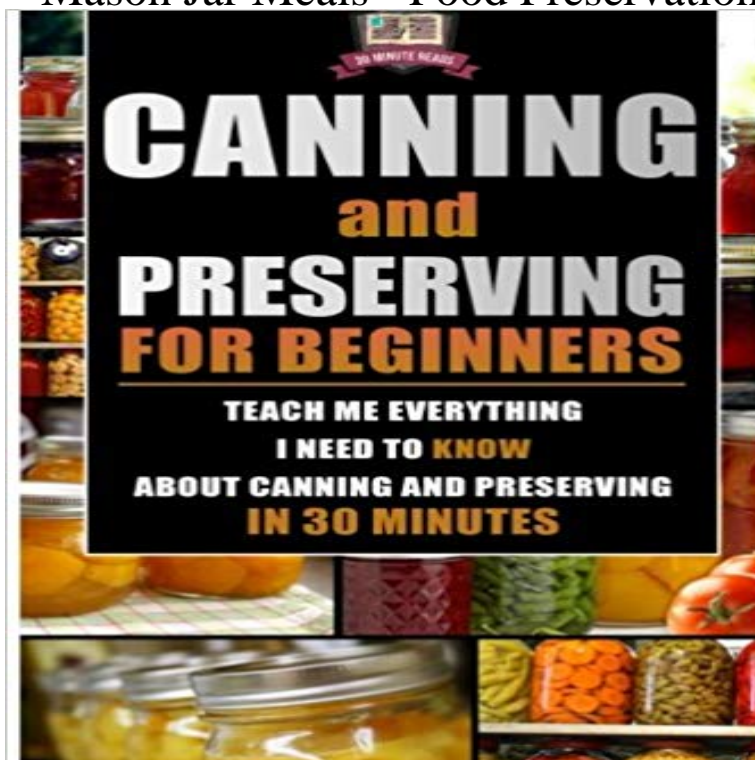


Canning and Preserving for Beginners: Teach Me Everything I Need To Know About Canning and Preserving In 30 Minutes (Prepping - Canning - Mason Jar Meals - Food Preservation - Survival Pantry)



All that You Need to Know about Canning and Preserving in Just 30 Minutes **BONUS** - Get Your Free 10,000 Word Report on the Top 12 Superfoods Figure Out The Art of Canning and Preserving For Beginners Canning and preserving food is more than just a hobby for some people, but its not something that you should jump into right away. It is important that you know what you are doing, and this book helps to give you a glimpse into what you need to do when trying to can and preserve your food properly. If canned and preserved food is done improperly, then you will find out that it spoils and can put you at risk.

Though, when it is done properly it helps you financially and makes wonderful gifts for people. Youll find a personal satisfaction in it, like many people. It is meant to put you at peace, even though it requires quite a bit of patience. It all pays off in time. It used to be bout survival, but it has become a hobby that many enjoy and helps to connect us back to our roots. 7

Reasons to Buy This Book

1. This book teaches you what canning and preserving actually is, and how to do so safely.
2. Inside this book you will learn some of the equipment you will need to start preserving and canning.
3. This book will help to teach you what to look for in jars when canning and preserving food.
4. Inside this book you will find safety tips for canning and preserving food.
5. This book shows you how to can and preserve foods including exotic fruits, vegetables, and even some meats.
6. In this book you will find answers to some of the more common questions asked about preserving and canning food.
7. This book will show you how to can and preserve food seasonally to save your harvest and save you a little money.

The 30 Minute Reads Philosophy

At 30 Minute Reads our philosophy is simple. To give you high quality and easy to follow informational guides that help you learn about an interesting subject or

help you solve a problem. We live in a busy world with endless amounts of content that we can access. Our mission at 30 Minute Reads is to help bridge that gap and provide you amazing books that can take you from zero knowledge on a subject to the smartest person in the room in just 30 minutes! What Youll Know from Canning and Preserving for Beginners Essential Information about Canning and Preserving for Beginners 12 Quick Hit Facts about Canning and Preserving for Beginners The 10 Important Things You Need to Know about Canning and Preserving The 7 Main Reasons that People Start Canning and Preserving Frequently Asked Questions about Canning and Preserving for Beginners Safety Precautions and Some Best Practices for Canning and Preserving for Beginners Final Thoughts on Canning and Preserving for Beginners Want to Know More? Hurry! For a limited time you can download Canning and Preserving for Beginners - Teach Me Everything I Need To Know About Canning and Preserving In 30 Minutes for a special discounted price of only \$2.99 Download Your Copy Right Now! Just Scroll to the top of the page and select the Buy Button. TAGS: canning and preserving, canning, preserving, home canning, preserving foods, canning good, canning and preserving basics

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