

Preserving is a centuries-old way to make the most out of every season, stretching the more bountiful months into the sparser ones—and what's more, it is fun, rewarding, and easy to learn. Explaining the history, science, and basic processes of preserving, Pam Corbin guides us through a world of jams, jellies, butters, curds, pickles, chutneys, cordials, liqueurs, vinegars, and sauces that can be made from local produce throughout the year. She includes 75 recipes, covering everything from traditional favorites such as raspberry jam, lemon curd, quince cheese, and sloe gin, to fresh new combinations such as apple butter, cucumber pickle, and nettle pesto. The handbook includes seasonable tables, regional maps, flow charts of all the preserving processes, and full-color photographs throughout, and is completed by a directory of equipment and useful addresses.

Leaders Without Borders: 9 Essentials for Everyday Leaders, Hoppy the Happy Frog: A Grandpa Mike Tale, Leisure, Oodle the Turtle vs. Fred the Frog, Baby Animals of the North, 120 Ways to Annoy Your Mother (And Influence People), Hello, Vermont!, The Only Game (Home Team), Basketball Brother,

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