

How To Preserve Paperback Books

The Actionary Saves the Day! When mild-mannered Chesney Arnstruther accidentally summons a demon and causes Hell to go on strike, he doesn't expect to wind up as what he had always dreamed of being: the Actionary, a costumed crimefighter with a weasel-headed fiend for a sidekick. But that's just the beginning of a journey that will see the "high-functioning" autistic actuary enmeshed in the schemes of a greedy televangelist, romancing a pepper-spray-wielding manicurist, and sitting down to a poker game with the Devil where the stakes include his immortal soul. File Under: Fantasy [Expletives Deleted | Up Up And Away | Writer Of Life | No Demons]

This early work is a fascinating guide to canning and preserving food. Its 56 pages are extensively illustrated with text and full page photographs. Many of the earliest books, particularly those dating back to the 1900s and before, are now extremely scarce and increasingly expensive. We are republishing these classic works in affordable, high quality, modern editions, using the original text and artwork.

Details the 1895 arrest and trial of a medical student for the grisly murder of two young women inside San Francisco's Emmanuel Baptist Church in what the press of the day characterized as a reenactment of Dr. Jekyll and Mr. Hyde.

Resource added for the Culinary Specialist program 313162.

How to Create & Preserve

The Untold Story of Libraries for African Americans in the South

Sympathy for the Devil

Ball Blue Book of Preserving

The Book Of Positive Vibrations & Toxic Energy Protection Secrets

This guided journal will help you cultivate gratitude through the exercise of mindfulness and journaling. Gratitude: A Day and Night Reflection Journal will help you center your day around positive feelings and gratitude. It's the perfect place to record and celebrate anything that you are grateful for and to preserve important memories. This 90-day journal gives you a path to creating a habit of daily gratitude that you can carry with you throughout your life. Cultivating gratitude is one of the most potent and important mindfulness exercises, and thankfulness has proven to have a positive effect on a person's mental health and general well-being. Each page of the journal includes space to record expressions of gratitude, personal affirmations, memories of positive interactions, and commentaries on the significance of it all. The journal is intended for those who want to foster deep reflection as well as for those who simply want to discover the effects of thankfulness. Having filled the journal with statements of gratitude, you will end up with a personal trove of wonderful reflections, which can be a source of positive inspiration at any time. The journal's 184 lined, acid-free pages made from archival paper take both pen and pencil nicely, and the back pocket is perfect for holding mementos.

Come take a trip down memory lane with us. Enjoy seeing familiar places and reading about people you knew. Read about familiar communities such as Myrtle, Couch, Kosh, Thomasville, Alton, Thayer; and many places like Grand Gulf, Eleven Point River, Greer Mill, Many Springs, and amany more. Sit back and let nostalgia wash over you as you travel back in time with the history of Oregon County, Missouri in the Ozarks. The Oregon County Historical Society developed and published this book in 1990 as a labor of love. The current club has reprinted this book digitally with issues available in paper and e-book form. More books to follow.

The United States is thrown into chaos as the President is killed in a plane crash shortly after securing his party's nomination in a hotly contested race for re-election. As suspicions are cast upon the circumstances of the plane crash, the incumbent party quickly convenes to nominate a candidate in a storm of domestic and international chaos. Against the backdrop of a rich cast of characters, the motivations and drives of each candidate and player help shape the future of the nation and the world. Allen Drury's Preserve and Protect brings to a climax the epic saga begun with Pulitzer Prize winning Advise and Consent-and ends with one of the greatest cliffhangers in all of political fiction.

Publishers Weekly Top 10 Best of the Year In her new collection, Story Prize finalist Maureen F. McHugh delves into the dark heart of contemporary life and life five minutes from now and how easy it is to mix up one with the other. Her stories are post-bird flu, in the middle of medical trials, wondering if our computers are smarter than us, wondering when our jobs are going to be outsourced overseas, wondering if we are who we say we are, and not sure what we'd do to survive the coming zombie plague. Praise for Maureen F. McHugh: "Gorgeously crafted stories."—Nancy Pearl, NPR "Hauntingly beautiful."—Booklist "Unpredictable and poetic work."—The Plain Dealer Maureen F. McHugh has lived in New York; Shijiazhuang, China; Ohio; Austin, Texas; and now lives in Los Angeles, California. She is the author of a Story Prize finalist collection, Mothers & Other Monsters, and four novels, including Tiptree Award-winner China Mountain Zhang and New York Times editor's choice Nekropolis. McHugh has also worked on alternate reality games for Halo 2, The Watchmen, and Nine Inch Nails, among others.

A Simple Repair Manual for Book Lovers

Complete Book of Home Preserving

How to Live with Kids: A Room-by-Room Guide

Twenty Lessons from the Twentieth Century

Make your own jams, chutneys, pickles, and cordials.

Forage, Cultivate, Prepare, Preserve

This book delves into how Freedom Libraries were at the heart of the Civil Rights Movement, and the remarkable courage of the people who used them. As the Civil Rights Movement exploded across the United States, numerous libraries were desegregated on paper only, and there was another virtually unheard of struggle—the right to read. A comprehensive guide to food preservation techniques for beginners Whether you're a gardener, a hunter, or just a curious home cook, preserving food can be a practical way to produce a wide range of delicious flavors--from sweet and summery strawberry jam to spicy kimchi and savory smoked bacon. The Beginner's Guide to Preserving is packed with detailed information and beginner-friendly guidance for a variety of preservation methods, plus 65 flavorful recipes to put these techniques into action. Learn the essentials of food preservation, and get instructions for pressure and water bath canning, fermenting, dehydrating, salting, smoking, and freezing. The book about preserving food includes: A path to success--Organized by preservation method, each chapter starts with essential tips on safety, terms to know, and a step-by-step guide for your first time using that technique. How-to illustrations--Learn how to safely preserve a wide range of foods with the help of instructional illustrations and clear, simple directions. Handy charts--Explore troubleshooting tips and convenient food charts, complete with prep notes, approximate yield, and processing time for each method. A range of recipes--Discover recipes for classics like dill pickles and baked beans, as well as creative new flavors like wine jelly and tomato leather. Discover the joy of preserving food with help from the Beginner's Guide to Preserving.

Hollywood celebrities are doing it. Corporate moguls are doing it. But what about those of us living in the real world—and on a real budget? Author and holistic health practitioner Victoria Moran started eating only plants nearly thirty years ago, raised her daughter, Adair, vegan from birth, and maintains a sixty-pound weight loss. In Main Street Vegan, Moran offers a complete guide to making this dietary and lifestyle shift with an emphasis on practical "baby steps," proving that you don't have to have a personal chef or lifestyle coach on speed dial to experience the physical and spiritual benefits of being a vegan. This book provides practical advice and inspiration for everyone—from Main Street to Wall Street, and everywhere between. "Finally, a book that isn't preaching to the vegan choir, but to the people in the pews—and the ones who can't fit in those pews. This is a book for the Main Street majority who aren't vegans. Once you read this, you'll know it's possible to get healthy and enjoy doing it—even if you live in Paramus or Peoria."—Michael Moore "A great read for vegans and aspiring vegans."—Russell Simmons "Yet another divine gift from Victoria Moran. Main Street Vegan covers it all—inspiration, information, and out of this world recipes. This book is a gem."—Rory Freedman, co-author Skinny Bitch "Main Street Vegan is exactly the guide you need to make changing the menu effortless. Victoria Moran covers every aspect of plant-based eating and cruelty-free living, with everything you need to make healthy changes stick."—Neal Barnard, MD, president, Physicians Committee for Responsible Medicine, and NY Times bestselling author of 21-Day Weight Loss Kickstart "A great book for anyone who's curious about veganism. It shows that not all vegans are weirdos like me."—Moby

Firefly LaneMacmillan

Patina

The Elderberry Book

Beginner's Guide to Preserving: Safely Can, Ferment, Dehydrate, Salt, Smoke, and Freeze Food

The Care and Feeding of Books Old and New

Oregon County Missouri History

Stories

Learn how to preserve a summer day — in batches — from this classic primer on drying, freezing, canning, and pickling techniques. Did you know that a cluttered garage works just as well as a root cellar for cool-drying? That even the experts use store-bought frozen juice concentrate from time to time? With more than 150 easy-to-follow recipes for jams, sauces, vinegars, chutneys, and more, you'll enjoy a pantry stocked with the tastes of summer year-round.

Encompassing four hundred delicious recipes, a comprehensive guide to home preserves features a wide array of salsas, savory sauces, chutneys, pickles, relishes, jams, jellies, fruit spreads, and more, along with complete instructions for safe canning and preserving methods, lists of essential equipment and kitchen utensils, and handy cooking tips. Simultaneous.

Write your business book without wasting time or money—a "superb" guide for executives, entrepreneurs, and thought leaders (Henry DeVries, author of Persuade with a Story). Write Your Book in a Flash shows how to get focused fast, so you can write your book without tearing your hair out. As with any enterprise, writing a book requires a clear system—or nothing gets finished. Unlike books that show you why you should write a book, this book actually shows you how to write a book! You'll discover: How to write a simple outline that makes the writing process faster and easier How to get stunning testimonials to help sell your book How to find and manage beta readers who will share honest feedback before the book is published How to research interesting ideas, stories, and facts so you never run out of ideas or information How to overcome "The Imposter Syndrome" and other limiting beliefs that stifle nearly every would-be author Clear examples that show you what to do (and what not to do) Empowering exercises that show you how to write better and faster Simple how-to steps anyone can follow to write a book Business leaders who write books get more clients at higher fees, have more impact, develop more credibility, and have more influence where it matters most: in front of clients, customers, and prospects. This is the perfect book to read if you are a thought leader, entrepreneur or business executive who wants to write a business book to build your personal brand, open doors to new opportunities, and leave a legacy of wisdom to future generations.

Pat Crocker, the multiple award-winning creator of the Riversong Herbal Handbook series, shows us how we can enjoy fresh seasonal produce all year long by Preserving. Already a bestseller in Canada, this beautifully photographed cookbook and resource guide is filled with comprehensive instructions for canning and freezing, and more than 200 recipes for delicious pickles, chutneys, jams, sauces, curds, relishes, and much more.

Crossed By Death

Gratitude

Preserving Cultural Landscapes in America

The Home Preserving Bible

Red Storm Rising

Write Your Book in a Flash

A humorous and informative resource details the steps needed to properly store, clean, fix, shelve, mend, and otherwise preserve books, explaining where to collect tools and how to avoid unnecessary expense. Reprint.

Explore the wondrous sea and the oddities of human nature in this international bestselling, thrilling epic novel of a Danish port town. Hailed in Europe as an instant classic, We, the Drowned is the story of the port town of Marstal, Denmark, whose inhabitants sailed the world from the mid-nineteenth century to the end of the Second World War. The novel tells of ships wrecked and blown up in wars, of places of terror and violence that continue to lure each generation; there are cannibals here, shrunken heads, prophetic dreams, and miraculous survivals. The result is a brilliant seafaring novel, a gripping saga encompassing industrial growth, the years of expansion and exploration, the crucible of the first half of the twentieth century, and most of all, the sea. Called "one of the most exciting authors in Nordic literature" by Henning Mankell, Carsten Jensen has worked as a literary critic and a journalist, reporting from China, Cambodia, Latin America, the Pacific Islands, and Afghanistan. He lives in Copenhagen and Marstal. "We, the Drowned sets sail beyond the narrow channels of the seafaring genre and approaches Tolstoy in its evocation of war's confusion, its power to stun victors and vanquished alike...A gorgeous, unsparing novel."—Washington Post "A generational saga, a swashbuckling sailor's tale, and the account of a small town coming into modernity—both Melville and Steinbeck might have been pleased to read it."—New Republic "Dozens of stories coalesce into an odyssey taut with action and drama and suffused with enough heart to satisfy readers who want more than the breakneck thrills of ships battling the elements."—Publishers Weekly (starred)

Kevin Tetz of Paintucation has delivered the first book ever on the many variables involved with patina. In step-by-step format, Kevin walks you through creating patina from existing paint, preserving "already there" patina, and painting patina (steel, plastic, glass). Each process is unique and requires its own set of skills, procedures, and tools. With tens of millions of potential projects to consider, finding the right car or truck to patina shouldn't be a problem. And now with Patina: How to Create & Preserve you will have the perfect book to guide you through the patina process. p.p1 (margin: 0.0px 0.0px 0.0px 0.0px; font: 12.0px Arial)

Salvaging from historic buildings isn't supposed to require reporting a murder. When salvage expert and historian Paisley Sutton crawls into an abandoned store with a house attached, she certainly isn't expecting to find a body on site. But soon, her discovery sends Paisley on an expedition through history that links this murder to the one that led the previous owners to abandon the building in the first place. And someone doesn't want her to salvage this story from the wreckage. Can Paisley preserve herself and her young son while also uncovering the stories that matter most?

A Complete Guide to Every Type of Food Preservation with Hundreds of Delicious Recipes

Preserving Your Family Photographs

The Preserving Book

On Tyranny

The Paint-by-Numbers System to Write the Book of Your Dreams—Fast!

Do Preserve

When Moslem fundamentalists destroy a key Soviet oil complex, the Russians initiate a plan of diplomatic trickery for their seizure of Persian Gulf oil

This sumptuous guide filled with beautiful photography and expert practical tips is guaranteed to be the only resource you will ever need to preserve fruit, vegetables, meat and fish. Preserving food at home is vital to eating in a seasonal, sustainable, low-waste and, most importantly, utterly delicious way. Everyone can master the art of preserving with this essential book on canning, which provides a one-stop resource. Whether you have foraged hedgerows, picked produce from your own vegetable garden or allotment, or searched out the best seasonal buys in the supermarket or market, this book contains more than 100 delicious recipes for preserving fruit and vegetables, meat or fish. Emma Macdonald gives clear and comprehensive instructions for curing, drying, pickling, bottling/canning, crystalizing and jellying; as well as recipes for all kinds of jams, chutneys, cordials, fruit liqueurs, terrines, cheeses and butters. Every classic is covered, including: gravlax, confit chicken, candied peel, quince cheese, mint jelly, onion marmalade, mango chutney, sloe gin and piccalilli. There are many others, some of them centuries old, many of them with a modern twist, such as Banana and Date Chutney and Grapefruit and Elderflower Marmalade. Emma also includes expert tips on troubleshooting and information on all the equipment you will need. Pick up your cheesecloths and straining funnel and get preserving!

A beautifully illustrated, comprehensive guide to turning your favorite fruits and vegetables into jams, chutneys, salsas, sauces and more. With Williams Sonoma’s The Art of Preserving, you can savor your favorite seasonal produce all year-round. Packed with creative and classic recipes for preserves—from Apricot Jam to Pickled Fennel with Orange Zest, Preserved Lemons, and many more—this volume provides inspiration for making the most of your farmers’ market or home garden harvest. Additional recipes showcase the many ways that preserved foods can be used in finished dishes, from savory starters and main courses to sweet desserts. Lush photography celebrates the natural beauty of seasonal produce, while step-by-step instruction are enhanced by helpful tips from preserving professionals. With more than 130 recipes, this comprehensive cookbook provides everything you need to master the art of preserving in your own kitchen.

Inseparable best friends Kate and Tully, two young women who, despite their very different lives, have vowed to be there for each other forever, have been true to their promise for thirty years, until events and choices in their lives tear them apart. Reprint. 300,000 first printing.

Protect Your Energy

Everyone Has a Story

150 Recipes for Freezing, Canning, Drying and Pickling Fruits and Vegetables

Main Street Vegan

Freedom Libraries

To Hell and Back, Book 1

Historic preservation efforts began with an emphasis on buildings, especially those associated with significant individuals, places, or events. Subsequent efforts were expanded to include vernacular architecture, but only in recent decades have preservationists begun shifting focus to the land itself. Cultural landscapes--such as farms, gardens, and urban parks--are now seen as projects worthy of the preservationist's attention. To date, however, no book has addressed the critical issues involved in cultural landscape preservation. In "Preserving Cultural Landscapes in America," Arnold R. Alanen and Robert Z. Melnick bring together a distinguished group of contributors to address the complex academic and practical questions that arise when people set out to designate and preserve a cultural landscape.

Beginning with a discussion of why cultural landscape preservation is important, the authors explore such topics as the role of nature and culture, the selling of heritage landscapes, urban parks and cemeteries, Puerto Rican neighborhoods in New York City, vernacular landscapes in small towns and rural areas, ethnographic landscapes, Asian American imprints on the western landscape, and integrity as a value in cultural landscape preservation. Contributors: Arnold R. Alanen, University of Wisconsin-Madison - Luis Aponte-Peres, University of Massachusetts-Boston - Gail Lee Dubrow, University of Washington, Seattle - Richard Francaviglia, University of Texas, Arlington - Donald L. Hardesty, University of Nevada, Reno - Catherine Howett, University of Georgia, Athens - Robert Z. Melnick, University of Oregon - Patricia M. O'Donnell, Historic Preservation Consultant, Charlotte, Vermont - David Schuyler, Franklin & Marshall College

If you're tired of other people's energy throwing off your goals & dreams then keep reading... Have you ever wanted to express yourself the way you want, without letting outside energy negatively affect you? All too often we let external energy invade our boundaries & lower our vibration. This tragically leads to us living nowhere near our best lives. But what if you could discover how to easily take ownership of your energy & become as unshakable as a mountain? What would your life be like if you could protect your own energy with healthy & firm boundaries? There is simply no reason for you not to live an abundant, happy, & fulfilled life, free of harmful energetic influences surrounding & imposing your space. The Earth is full of Source energy. Its source is always receiving and sending energy to all creation. Connecting to the Earth is not a luxury but a deep need. A study carried out by the University of Arizona researched the harmful effects of a living entity being separated from its direct source. The experiment compared two sunflowers. One of them would be grounded to the Earth and the other would not. The sunflower which was not grounded had a huge decline in health. Researchers noted that the ungrounded sunflower appeared "stressed" while the grounded sunflower appeared to be vibrant. Most of us are living with high stress or depression simply because we have lost touch with the Earth's energy. Inside you'll discover: What in your own home is creating openings for toxic energy to infiltrate your aura Why negative entities keep imposing on your auric space & how to fix it The chaotic energy that is badly affecting your mind, body, & spirit without you realizing The actual reason why energy vampires are bleeding you dry The visualization secret to avoid a FATAL opening that allows negative attachments to enter The covert signs to tell when you're in the presence of an energy vampire that no one told you about The unseen ways energy vampires are manipulating you The habit you're indulging in that's allowing hazardous invaders to cause irreparable damage How to free yourself of these shackles the media is using to enslave your mind Unparalleled guided daily energy protection meditations to boost & strengthen your aura *BONUS* 10 MIN MEDITATION MP3 INSIDE! & much, much more... 'Protect Your Energy' will empower you regardless of your background, even if you have weak boundaries or give away your energy too easily. This is because the same energy that created the universe lives within you. This easy to follow, uplifting, & vibration-boosting guide is a must-read, even if you're an experienced energy healer, or even if you're completely new to energy work. So if you want to repel toxic energy & stand your ground like an impenetrable fortress then scroll up & click "buy now".

Preserving is in vogue again, thanks to the recent gardening renaissance and a worldwide fascination with local, organic and heritage foods. To celebrate this renewal, Canadian Living has combed through more than 35 years of its classic canning recipes to find the best jams, pickles and preserves to share in The Complete Canadian Living Preserving Book. Whether you're a novice or an expert at the art of preserving, this book has something to offer you. An in-depth introduction covers the most up-to-date canning techniques and offers a visual guide to the equipment you'll need. Helpful advice on selecting and preparing fruits and vegetables is sprinkled throughout to help you make the best of the harvest. A broad selection of recipes - both sweet and savoury - are the backbone of this edition.

Traditional jams, jellies, marmalades and conserves are well represented, as are good old-fashioned pickles, relishes and chutneys. To keep things interesting, there are also plenty of modern takes on these and other classic preserves, including salsas, sauces, syrups and flavoured vinegars. There's even a handful of recipes that show off your preserves in delicious ways.

Written for home cooks of all skill levels, Do Preserve makes it easy to transform the delicious flavors of freshly picked seasonal produce into jams, sauces, pickles, and shrubs that can be enjoyed throughout the year. Filled with advice from a trio of farmers and cooks, here are more than 80 recipes that transform everyday dishes into memorable, flavor-forward meals. Accessible and simple to follow, this book is a charming invitation to celebrate nature's most vibrant flavors all year long.

Everything You Need to Know to Eat Healthfully and Live Compassionately in the Real World

Preserving

Firefly Lane

Keeping the Harvest

400 Delicious and Creative Recipes for Today

The Canadian Living Complete Preserving Book

Learn to preserve your food at home with this ultimate guidebook! The Home Preserving Bible thoroughly details every type of preserving—for both small and large batches—with clear, step-by-step instructions. An explanation of all the necessary equipment and safety precautions is covered as well. But this must have reference isn't for the novice only; it's filled with both traditional and the latest home food preservation methods. More than 350 delicious recipes are included—both timeless recipes people expect and difficult-to-find recipes.

New York Times best seller Ever since Gabrielle Stanley Blair became a parent, she's believed that a thoughtfully designed home is one of the greatest gifts we can give our families, and that the objects and decor we choose to surround ourselves with tell our family's story. In this, her first book, Blair offers a room-by-room guide to keeping things sane, organized, creative, and stylish. She provides advice on getting the most out of even the smallest spaces; simple fixes that make it easy for little ones to help out around the house; ingenious storage solutions for the never-ending stream of kid stuff; rainy-day DIY projects; and much, much more.

Learn to preserve your precious family photographs so that friends and loved ones can enjoy them for years to come. Taylor outlines straightforward steps that add value to your home collection, using methods that conservators and photo curators use every day.

While investigating corruption and evil alliances within the American government, an assassination attempt on Vice President Aaron Banner leaves him in a coma. Only a week earlier, Aaron gave his chief of staff, Paula Brackett, an envelope with instructions to, 'Open only if something happens to me.' Paula soon finds herself fighting not only for her country, but for her life. While Aaron is in a coma, he is transported in time to personally experience key moments in history. Aaron is taught unforgettable lessons from some of the wisest men who have ever lived George Washington, Christopher Columbus, Benjamin Franklin, Abraham Lincoln, and others. This book beautifully blends remarkable research and details of the founding of America with an inspiring and engaging story.

The Art of Preserving

The Emmanuel Baptist Murders of Old San Francisco

We, the Drowned

Over 200 of the Best Canned, Jammed, Pickled, and Preserved Recipes

The Big Book of Preserving the Harvest

After the Apocalypse

From the experts at Jarden Home Brands, makers of Ball canning products, comes the first truly comprehensive canning guide created for today's home cooks. This modern handbook boasts more than 200 brand new recipes ranging from jams and jellies to jerkies, pickles, salsas, and more. Organized by technique, The All

New Ball Book of Canning and Preserving covers water bath and pressure canning, pickling, fermenting, freezing, dehydrating, and smoking. Straightforward instructions and step-by-step photos ensure success for beginners, while practiced home canners will find more advanced methods and inspiring ingredient twists.

Tested for quality and safety, recipes range from much-loved classics—Tart Lemon Jelly, Tomato-Herb Jam, Ploughman's Pickles—to fresh flavors such as Asian Pear Kimchi, Smoked Maple-Juniper Bacon, and homemade Kombucha. Make the most of your preserves with delicious dishes including Crab Cakes garnished with Eastern

Shore Corn Relish and traditional Strawberry-Rhubarb Hand Pies. Special sidebars highlight seasonal fruits and vegetables, while handy charts cover processing times, temperatures, and recipe formulas for fast preparation. Lushly illustrated with color photographs, The All New Ball Book of Canning and Preserving is a

classic in the making for a new generation of home cooks.

#1 New York Times Bestseller * A historian of fascism offers a guide for surviving and resisting America's turn towards authoritarianism. The Founding Fathers tried to protect us from the threat they knew, the tyranny that overcame ancient democracy. Today, our political order faces new threats, not unlike the

totalitarianism of the twentieth century. We are no wiser than the Europeans who saw democracy yield to fascism, Nazism, or communism. Our one advantage is that we might learn from their experience. On Tyranny is a call to arms and a guide to resistance, with invaluable ideas for how we can preserve our freedoms in the uncertain years to come. "Mr. Snyder is a rising public intellectual unafraid to make bold connections between past and present." --The New York Times

Take a tantalising food journey with the Soil Association and find out how to create your own delicious preserves with less sugar and no nasty additives From luscious jams and jellies to savoury confits and salamis, discover how to preserve your wonderful fresh produce and create a wealth of fabulous preserves using

the very best natural ingredients. From plot to plate, 45 essential techniques are covered, from salting and curing to preserving in oil, and easy-to-follow step-by-steps show you exactly what to do. With information on recommended equipment and over 200 delicious recipes based on traditional techniques, learn to

preserve your gluts in produce and stock up your store cupboard for the whole year.

Illustrated step-by-step instructions explain the techniques for canning, freezing, drying, and pickling. 179,000 copies in print.

Design Mom

Ball Blue Book Guide to Preserving

The Complete Book of Flower Preservation

Ball Blue Book of Canning and Preserving Recipes

The All New Ball Book Of Canning And Preserving

A Day and Night Reflection Journal (90 Days)

Your go-to guide for everything from cultivation to wine-making with one of humanity's oldest plant friends Once a staple in homes across the world, and found along every highland, highway, and hedgerow, the forgotten elderberry is making a comeback. Its popularity as medicine is surging, its choice as an edible landscaping plant is growing, and its use for wine-making and crafts is being rediscovered. Spanning history and geography, The Elderberry Book takes you on an adventure, deepening your appreciation of a plant that has played a crucial role across the world for thousands of years. Through this fun, inspirational, and educational resource, discover: Elderberry's amazing history Cultivating and foraging, from the balcony to the backyard Various traditional food and medicine preparations Simple wine-making techniques Traditional crafts and tools. This is the definitive guide to the many uses of elderberry; no matter where you are, one of humankind's oldest plant friends can provide you with anything from syrup to wine to dyes, and more.

The Biblio

Ancient techniques and modern inventions to capture every season in a jar

Preserve and Protect

Preserving Your Fruits, Vegetables & Herbs

Preserve Protect & Defend

Damned Busters