



Let's Preserve It: 579 Recipes for Preserving Fruits and Vegetables and Making Jams, Jellies, Chutneys, Pickles and Fruit Butters and Cheeses

By Beryl Wood

Vintage Publishing. Hardback. Book Condition: new. BRAND NEW, Let's Preserve It: 579 Recipes for Preserving Fruits and Vegetables and Making Jams, Jellies, Chutneys, Pickles and Fruit Butters and Cheeses, Beryl Wood, First published in 1970, Beryl Wood's classic "Let's Preserve It" is the ultimate preserving bible. In this small encyclopedia, Wood distils the immense knowledge of earlier generations into a jarful of simple, foolproof recipes that will give endless delight both to make and to savour. With guidelines on equipment and preparation, useful hints on cooking and important tips to remember, this A-Z of recipes is an essential book for everyone from the experienced jam-maker to new cooks making preserves for the first time. Classic recipes such as mint jelly, lemon curd and Seville orange marmalade are all here, as well as more unusual combinations and ideas for preserving fruits, herbs and vegetables. This unique and comprehensive recipe book revives the art of making jams, jellies, pickles and chutneys, and celebrates the joys of transforming a surfeit of anything - from apples to whortleberries - into jars full of sweetness.



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Reviews

This book is definitely not straightforward to get started on studying but extremely exciting to read. It is really simplistic but shocks in the 50 percent of the ebook. Once you begin to read the book, it is extremely difficult to leave it before concluding.

-- **Ally Reichel**

This publication is amazing. It is definitely basic but shocks in the fifty percent of your publication. You wont feel monotony at anytime of your own time (that's what catalogues are for concerning if you question me).

-- **Prof. Kirk Cruickshank DDS**