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From Green Books : How to Store Your Garden Produce: The Key to Self-sufficiency by Piers Warren 2nd (second) Edition (2008) before purchasing it in order to gage whether or not it would be worth my time, and all praised How to Store Your Garden Produce: The Key to Self-sufficiency by Piers Warren 2nd (second) Edition (2008):

6 of 6 people found the following review helpful. A good referenceBy KikoI picked up this book despite the conflict in reviews, and I'm glad I did. First, let me say that it would probably work best as a reference; if I attempted cucumber jam or grape ketchup for instance (meaning, tried to make stuff a bit on the unusual side), I'd reference this book for the basics, and then look up something more detailed online.The first part consists of methods for preserving food and does so with basic information (freezing, canning, drying, etc.). It is not a tomb, full of laborious reading and unnecessarily packed with details. If one method strikes your fancy, look them up individually for more info.The great thing about the book was that I was able to breeze through it, get an idea of something, and know I can come back to it when the season arrives. Instead of sifting through mindless information online, I can reference this book to learn that cucumbers and squashes might get mushy and mealy if frozen, for instance, and so I might pickle them instead. Everything is in alphabetical order, easy to flip through and find (love the little illustrations!), and the author provides the common American names for fruits and vegetables (aubergines=eggplants, swedes=rutabgas). My only critique is that I could do without the colored illustrations in the center - they impede on my "flipping through" the book!The

only downside, for which I gave it 4 stars, is that the British terms (and even wording) might throw the typical American reader off. It forces you to slow down and read more carefully, rather than skim through. It took me a few reads to understand that removing the "stones" meant removing the seeds. Aside from a few of those details, it still has a wealth of information in a small package. P.S. The fabulous intro appealed to the "survivalist" in me, and I felt that I was very much on the same page as the author. I liked the emphasis and gentle encouragement to grow organically and eat locally. As a sign that the publisher is on board with this movement, the book is printed on recycled paper with soy inks. After my own heart! 0 of 0 people found the following review helpful. Four Stars By Roderick J Scruggs good basic guide 8 of 8 people found the following review helpful. Storing your produce By Britt Uecker This book is well made with glossy photos for the hobbyist home gardener. For more industrious gardeners and preserving enthusiasts, I would recommend Root Cellaring. It is a more comprehensive book on food storage of all kinds with temperature, humidity, and length of storage suggestions.