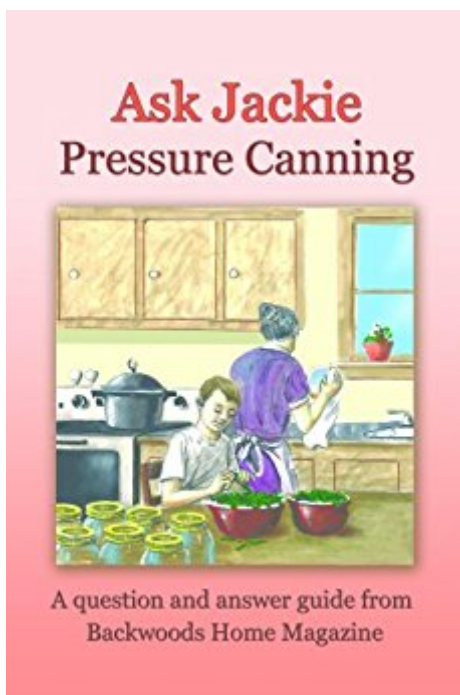


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# Ask Jackie: Pressure Canning



## Synopsis

This Ask Jackie guide contains a wealth of knowledge on pressure canning, and comes chock-full of recipes and advice. Throughout its pages, the book covers dairy-related questions, gives recipes for hearty home canned meals, extensively covers vegetable and tomato canning, and touches on nuts, legumes, and peppers. This is a wonderful counterpart to Water Bath Canning.

## Book Information

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## Customer Reviews

This is a book of questions from readers and answers from Jackie. So why put in a question you can't answer, this is just filling space: the author has the authority to make the content tight.

Example from the book--Question-"Also, can I make and can a sweetened condensed milk using the store milk and the water bath method? Do you have a recipe for this? Jim and Shelly Isabell, Alaska  
Answer-Yes, you can home can store milk. The water bath time of 60 minutes works for pints and quarts as milk is a liquid.  
Yes, I have a recipe for the sweetened condensed milk, but it is in storage right now until we get our house finished, and I can't locate that box. So sorry!"  
The format of the book are pages of questions, and answers, which would have taken up a lot less space if the

questions were edited down to just the question only, then answered. Since you get a lot of information about people's lives that doesn't relate to canning, such as the people in the question above wrote to her, the reader finds out they live in Southeast Alaska in a the bus turned into a RV, powered by a Honda generator, without phone or computer (this book doesn't work as a novel and will work as not as a stand alone beginning canning information book either.) As a book is on how to pressure can, you have to read a lot of not-applicable information to get to answers. However, does this author know how to pressure can? Yes, she does. She knows more than most. I would have liked to have a table for the information about pressure canning times and pressures, so that I would not be reading through it searching for information. This is a book would be the one to buy as an addition to a pressure canning book you bought to learn to pressure can if you have never canned before. Lots of useful tips from a skilled canner.

The formatting and organization could be better concerning Ask Jackie: Pressure canning. While the Question and Answer format may work for some cookbooks, it really does not work in this cookbook. When it comes to canning, you do need an organized guide that gives USDA approved recipes in a logical fashion. Canning is truly a science and is dependent on logical, clear steps to get the job done. If you do not mind reading canning hints and tips in a pell-mell fashion you might like this book. Also, I am not sure if the author recommends using USDA canning methods as I gave up trying to read the Q & A format.

Everything that Jackie writes is a good read. Easy enough for this old guy to understand and helps to remind me of things I learned growing up in the South and doing the things she writes about in her books. You are short changing yourself if you do not read these books or at least borrow them from someone... A really good source of information on canning and my go to book along with the Ball book.

I love this magazine!

Love all things Jackie

this ebook is more like a question and answer book. Readers sent in questions and Jackie answered. Ok if you know nothing about canning

There are so many good tips and recipes in this book. Jackie is incredibly knowledgeable about preserving food and has no lack of wisdom in many other topics.

You can't beat the fact it's free. The book answered common canning questions. Good for someone new to canning that may have some of the same questions about canning.

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