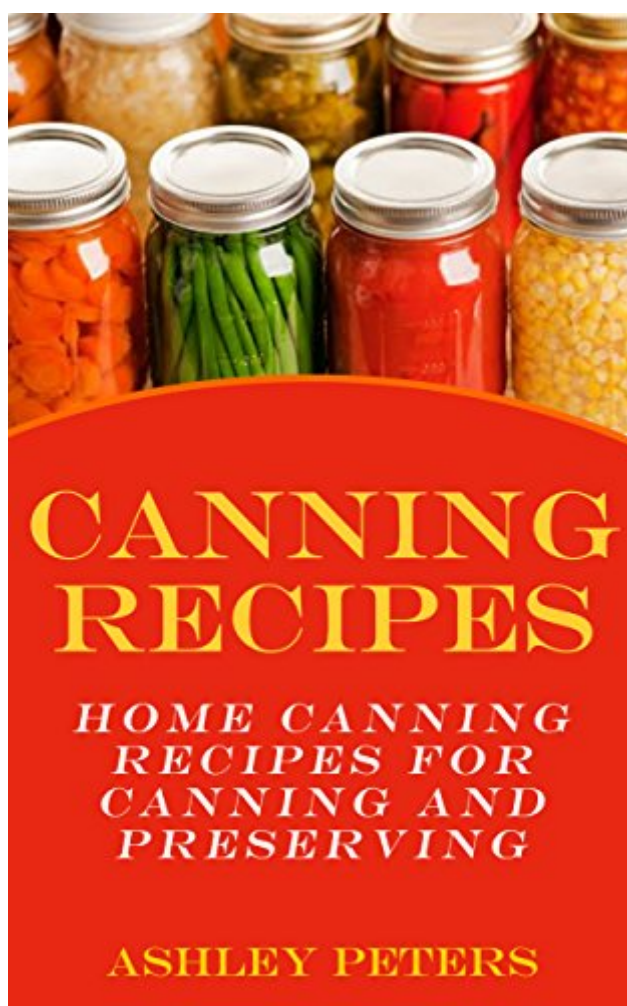


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Canning Recipes: 150 Home Canning Recipes For Canning And Preserving (Home Canning Recipes, Preppers Food)



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Customer Reviews

As an avid canner I enjoyed this book. Recipes were easy to follow.

Okay book but no new or groundbreaking recipes.

ok

Its pretty good.

Good little recipes. I'm very interested in the canned mushrooms and the garlic green beans. They look delicious and fun.

Lots of good info. I'm just learning to can and need all the help I can get!

lots of interesting info

My wife finds them very helpful!

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