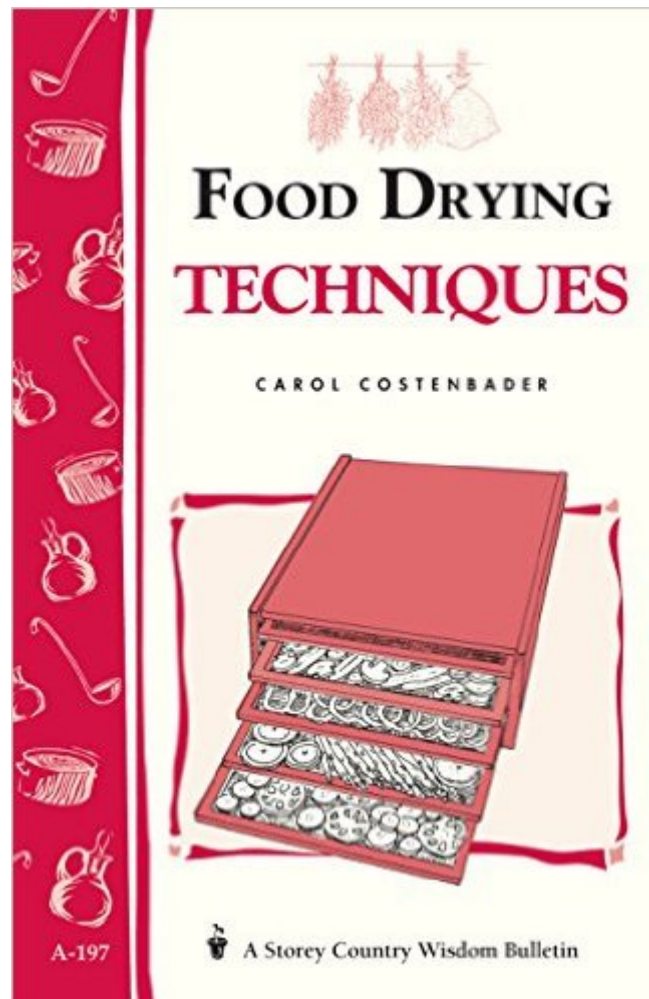


The book was found

Food Drying Techniques: Storey's Country Wisdom Bulletin A-197 (Storey Country Wisdom Bulletin)



Synopsis

Since 1973, Storey's Country Wisdom Bulletins have offered practical, hands-on instructions designed to help readers master dozens of country living skills quickly and easily. There are now more than 170 titles in this series, and their remarkable popularity reflects the common desire of country and city dwellers alike to cultivate personal independence in everyday life.

Book Information

Series: Storey Country Wisdom Bulletin

Paperback: 32 pages

Publisher: Storey Publishing, LLC; Second Edition edition (1999)

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Product Dimensions: 5.5 x 0.1 x 8.5 inches

Shipping Weight: 3.5 ounces (View shipping rates and policies)

Average Customer Review: 4.3 out of 5 stars [See all reviews](#) (70 customer reviews)

Best Sellers Rank: #80,332 in Books (See Top 100 in Books) #25 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Fruits](#) #93 in [Books > Cookbooks, Food & Wine > Canning & Preserving](#) #97 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Vegetables](#)

Customer Reviews

I have purchased several of these booklets from the Story Country Wisdom series. They by-and-large are ALL good and I have not been dissatisfied with even one of them. They are simplistic in that they are easy to read and understand, yet are very useful. Sadly much of the old art of medicines/home remedy styles, food preparations such as drying foods, and much other preparedness and survival knowledge have been lost with time. Story has preserved alot of it and is passing it on to us...and if I may add...at what I believe is a fair price. I say buy up with confidence.

This booklet is nicely put together; I do disagree on the one technique used for using the microwave for drying, and that's because the essential oils volatize out of the plant if you're looking to do this with medicinal or aromatic herbs. Other than that, a nice companion for your food dryer.

they have different ways of how you can dry food in this book. you can even dry food in your car.

Enjoy these small learning/to do books !! One reviewer said they were not worth the \$ that they could easily be printed out, well that said I love the fact that I can have a BOUND book to look things up and save all around my little home where others can find them and flip through ! They work for me :)

This book keeps it simple and has been such a great help. If your needing basics, THIS book is the way to go. ANYONE can start drying and its not a long read to get started. Would buy again!

I have started putting up my own food in earnest now instead of just some canning, etc. Dehydration is a great way for some things to be stored and I am now using my dehydrator a lot more to put up my harvest and some of my meat stores as well. This book presents some good basic info on how to go about doing this.

This brochure provides a solid introduction to food drying basics (a quick guide kind of thing). May not be the best choice if you are "deep into food drying" but that is obviously not a purpose of this work. For those of us who are just starting & need it quick this is a great source of info.

I have not put this booklet to use yet, but I am looking forward to it. After reading the booklet I realized that I was building my dehydrator incorrectly. Wish I had known a few of the things learned in the booklet earlier.

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