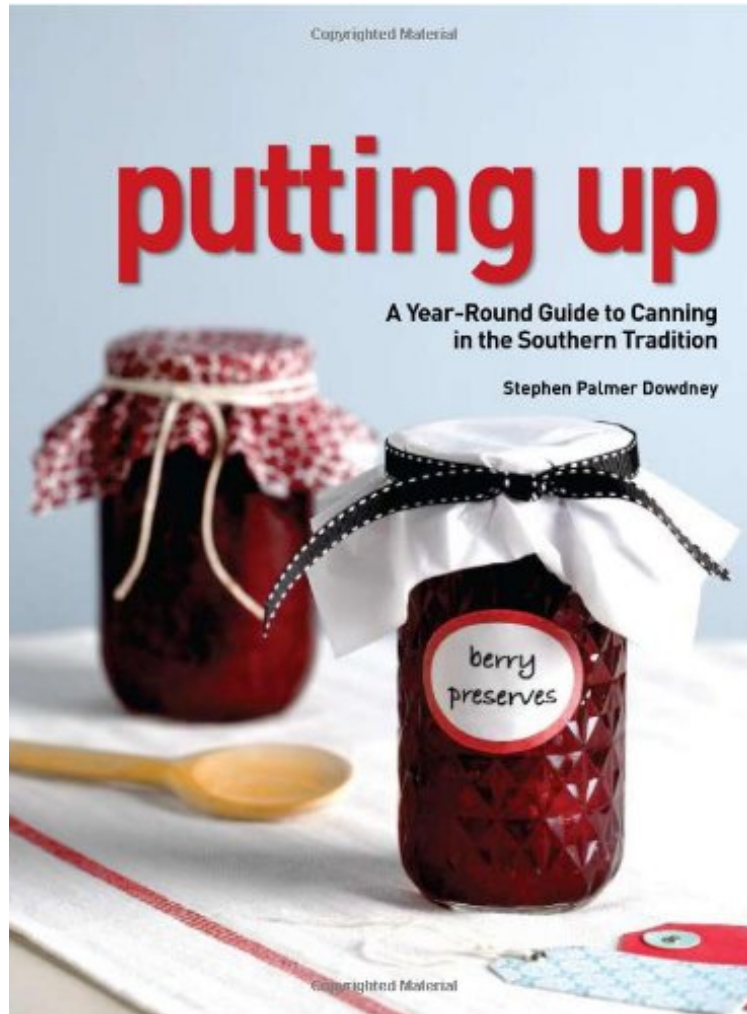


(Download) Putting Up: A Year-Round Guide to Canning in the Southern Tradition

# Putting Up: A Year-Round Guide to Canning in the Southern Tradition

Steve Dowdney

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#787349 in Books Gibbs Smith 2008-06-02 Original language: English PDF # 1 9.75 x .56 x 7.50l, 1.40 #File Name: 1423602803176 pages | File size: 18.Mb

**Steve Dowdney : Putting Up: A Year-Round Guide to Canning in the Southern Tradition** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Putting Up: A Year-Round Guide to Canning in the Southern Tradition:

0 of 0 people found the following review helpful. One Star By DZWish I had been able to see a copy before purchase. Very disappointed 3 of 3 people found the following review helpful. What a Gem! By K. Davidson I bought this book and find the recipes interesting and amazing! What I love about the book is the author's suggestion of how to use the product after you have successfully canned it. Often times, I will see a canning recipe that looks intriguing but I have no idea of how to serve it once I've completed it. The second best part is that he mentions Jerusalem artichokes,

something my grand parents grew and I loved to snack on just like chips, but no one seems to know anything about anymore. Now I have a recipe, just need some tubers to grow my own! Buy the book and enjoy old home favorites or try out some of the new items that you may have never even heard of, but get the book. 1 of 1 people found the following review helpful. I was hoping for a few more recipes per season ...By Felecia Tomlinson I was hoping for a few more recipes per season. But he is very informative to the water canning PH process.

In *Putting Up*, author Steve Dowdney colorfully and descriptively guides readers safely through the home canning process. In his plainspoken narrative, Dowdney explains how to put up crops harvested during each month of the year and includes 65 of the most popular and delicious recipes he produces for his successful canning business. Also included is a resource section that contains information on where all essential canning supplies can be purchased. More than just a how-to manual, *Putting Up* is a wonderful guide for canners and non-canners alike. It is chock full of anecdotes, stories and vignettes of a long gone agrarian south that filled the author's youth and still fills his heart and memory.

"Dowdney runs through the techniques, equipment and supplies needed, step-by-step preparations, hot packing, water bathing and much more in this colorful volume. Many of the recipes -- among them Peach Chutney, Strawberry-Orange Marmalade, Bread and Butter Pickles, Pear Relish and Very Berry Preserves -- look and sound delicious, too." (Los Angeles Daily News 2008-06-25) "Dowdney has provided an invaluable manual for the novice and a treasure-trove of new knowledge for even the most experienced home canner." (Charleston Magazine 2008-08-01) "Granted, home canning is a lot of work, but it is also a satisfying way to preserve your home-grown produce to use later in the year when the garden is fallow. The author of "Putting Up" explains how to successfully do just that with 65 recipes that range from tomato sauce to jelly. It's a great reference book that takes all of the fear out of home canning." (Sacramento Bee 2008-06-25) "Steve shares his expertise in home canning with a new step-by-step guide." (Southern Living 2008-07-01) "A gem of a book titled *Putting Up: A Year-Round Guide to Canning in the Southern Tradition* by Stephen Palmer Dowdney is my choice of this summer's must-have volume. At least it is a must-have for all of us tempted by canning and preserving but smart enough to know that without solid science behind what we're doing, things can get dangerous. Dowdney's recipes are good, but what takes this book to the head of the class is the solid, logical science and technique information. He puts us in control, rather than left to just follow a vague recipe hoping all will be well. This is the reference book you want for any preserving you take on." (The Splendid Table 2008-08-14) "Dowdney re-examines the pastime by explaining the materials and methods used in canning, offers recipes for such seasonal fare as artichoke chow-chow and garlic pickles, and offers resources for keeping the family tradition alive." (Tampa Tribune 2008-06-25) From the Inside Flap *Year-Round Guide to Canning in the Southern Tradition*, Stephen Palmer Dowdney For many, delectable home-canned goods often seem to stir up happy childhood memories and provide great comfort food. *Putting Up* teaches how to safely can our favorite fruits, vegetables, and preserves from days gone by, and helps to add that touch of comfort that our pantries have been missing. In his plainspoken narrative, Steve Dowdney explains how to put up crops harvested during each month of the year and includes many delicious recipes he has produced for his successful canning business, Rockland Plantation Products. Dowdney discusses in great detail the technique of hot-pack and water-bath canning, and also supplies a list of resources where essential canning supplies can be purchased. More than just a how-to manual, *Putting Up* is a wonderful guide for experienced canners and those just getting started. It is chock full of anecdotes, stories, and vignettes of the long gone agrarian South that filled the author's youth, and pertinent, up-to-date information for canning today. For twelve years, Steve Dowdney was the owner and chief operator of South Carolina's premiere "small batch" processing and canning company. As founder of Rockland Plantation Products, he takes great pride in the knowledge that the company's products taste exactly like the best of a grandmother's home-put up stores. Dowdney is a former Ranger, Airborne and Special Forces qualified combat veteran, and a graduate of The Citadel, where he and fellow classmate Pat Conroy co-wrote the yearbook. He resides in Charleston, South Carolina. Steve can be reached at [www.stevedowdney.com](http://www.stevedowdney.com). Front cover photography 2008 Zac Williams Back cover photography 2008 Rick McKee Jacket designed by Debra McQuiston From the Back Cover Try these recipe favorites: Artichoke Relish Pickled Asparagus Green Tomato Soup Dilled String Beans Peach Chutney Garlic Pepper Jelly Blueberry Marmalade Okra Pickles Ginger Pear Preserves Pumpkin Chips Mint Jelly and more! Bring home great taste and the best of comfort food with home canning!