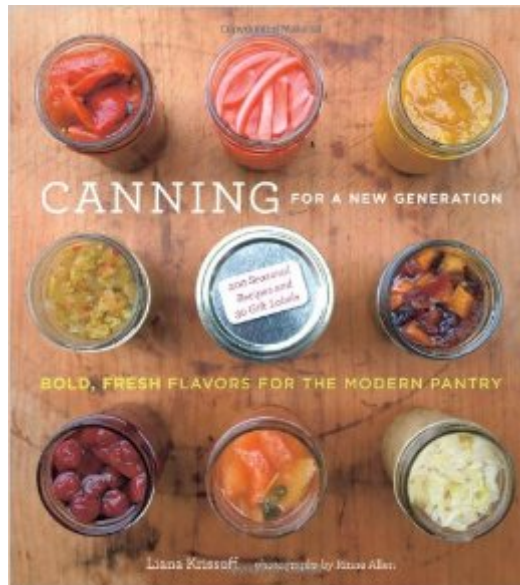


The book was found

Canning For A New Generation: Bold, Fresh Flavors For The Modern Pantry



Synopsis

NOW AVAILABLE FROM ABRAMS: *Canning for a New Generation: Updated and Expanded Edition* (ISBN: 978-1-61769-185-0) "When I was growing up, canning was for old folks and cranks and separatists," writes Liana Krissoff in her introduction to *Canning for a New Generation*. But not anymore. With soaring food prices and the increasing popularity of all things domestic and DIY, there's never been a better time to revisit the centuries-old techniques of preserving food at home. This hip, modern handbook is filled with fresh and new ways to preserve nature's bounty throughout the year. Organized by season and illustrated with beautiful photographs, it offers detailed instructions and recipes for making more than 150 canned, pickled, dried, and frozen foods, as well as 50 inventive recipes for dishes using these foods. Basic information on canning techniques and lively sidebars round out this refreshing take on a classic cooking tradition. Praise for *Canning For a New Generation*: "A seasonal guide to putting up produce, with innovative recipes that incorporate the fruits (and vegetables) of your labor." -The New York Times

Book Information

Paperback: 304 pages

Publisher: Stewart, Tabori and Chang (August 1, 2010)

Language: English

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Product Dimensions: 8 x 1 x 9 inches

Shipping Weight: 1.9 pounds (View shipping rates and policies)

Average Customer Review: 4.4 out of 5 stars See all reviews (280 customer reviews)

Best Sellers Rank: #35,904 in Books (See Top 100 in Books) #59 in Books > Cookbooks, Food & Wine > Canning & Preserving

Customer Reviews

There's nothing new under the sun here: just a so-so book with fairly traditional recipes sprinkled with 1990s additions and plenty of 2010 attitude. Liana Krissoff reframes traditional recipes by moving minor ingredients that have long been a part of preserving into her titles, `a la current menu descriptions ("Spiced Apple Butter," "Peaches in Vanilla Syrup"), thus making her recipes seemingly new. Most of them are not; many are already widely available. The book's title, too, misleads: "Canning for a New Generation" is limited to water-bath canning, which leaves out all preserved meats, fish, stocks, soups, sauces, and low-acid vegetables, except those that are pickled or

fermented--some pretty big exceptions. I have to wonder what Krissoff's editors at Stewart Tabori & Chang were thinking when they allowed her to take potshots at groups of people she evidently holds in low regard. Oughtn't books to invite in as many readers as possible, rather than exclude or set out to insult some of them with flippant language like "canning [used to be] for old folks and cranks and separatists" (p. 9) and "I flipped through some canning books at Barnes & Noble (public libraries also being the domain of old folks and cranks--though not separatists so much)" (ibid.)? If you're new to preserving and want to start with jams, jellies, marmalades, and pickles (the easiest entry points), read Linda Ziedrich's extraordinary and wide-ranging books, "The Joy of Jams, Jellies, and Other Sweet Preserves" (2009) and "The Joy of Pickling" (2009) for beautifully and clearly written recipes and front material by someone who has been preserving for more than forty years.

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