



Pickled, Potted, and Canned: How the Art and Science of Food Preserving Changed the World

Sue Shephard

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From primitive drying and salting techniques to advancements in food preservation that have allowed us to send humans into space, Pickled, Potted, and Canned offers insight into the history, culture, and ingenuity of people struggling to feed themselves and cheat the seasons. 35 illustrations.



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