



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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