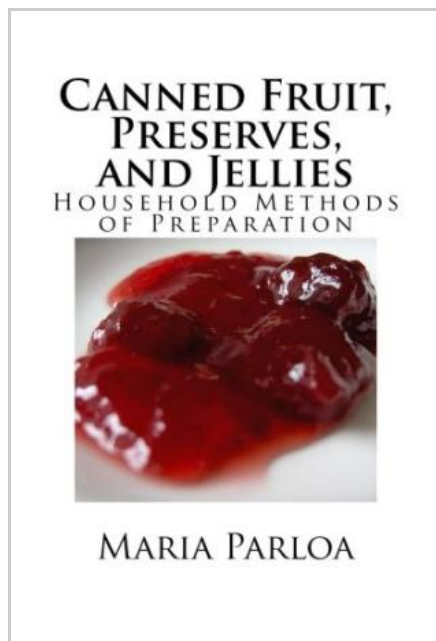




Canned Fruit, Preserves, and Jellies: Household Methods of Preparation (Paperback)

By Maria Parloa

Createspace Independent Publishing Platform, United States, 2013. Paperback. Condition: New. Language: English . Brand New Book ***** Print on Demand *****.Canned Fruit, Preserves, and Jellies Household Methods of Preparation By Maria Parloa Brand New Historical Copy First Published 1917 Fruit preserves are preparations of fruits, vegetables and sugar, often canned or sealed for long-term storage. The preparation of fruit preserves today often involves adding commercial or natural pectin as a gelling agent, although sugar or honey may be used, as well. Before World War II, fruit preserve recipes did not include pectin, and many artisan jams today are made without pectin. The ingredients used and how they are prepared determine the type of preserves; jams, jellies and marmalades are all examples of different styles of fruit preserves that vary based upon the ingredients used. Sample The common fruits, because of their low nutritive value, are not, as a rule, estimated at their real worth as food. Fruit has great dietetic value and should be used generously and wisely, both fresh and cooked. Fruits supply a variety of flavors, sugar, acids, and a necessary waste or bulky material for aiding in intestinal movement. They are generally rich in potash and soda...



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Reviews

Extensive information for book fans. It is written in basic words and never hard to understand. It is extremely difficult to leave it before concluding, once you begin to read the book.

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This publication is great. It is full of wisdom and knowledge You will not really feel monotony at any time of the time (that's what catalogs are for relating to when you ask me).

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