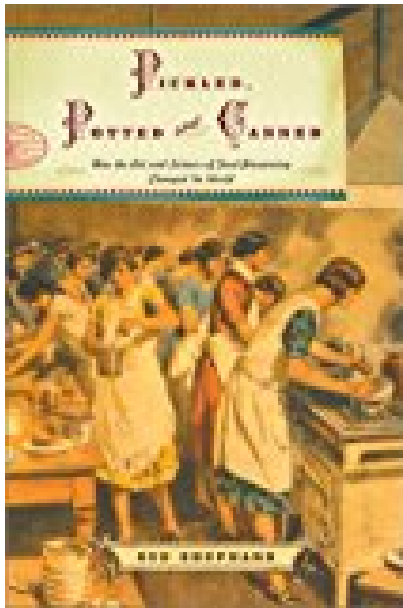


Pickled Potted and Canned How the Art and Science of Food Preserving Changed the World



BOOK DETAILS

- Author : Sue Shephard
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BOOK SYNOPSIS

A history of food preservation, which forever changed the world, details the chemists, cooks, old legends, and new ideas, from Attila the Huns unique method for curing meat to the technological advancements of today.

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