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"Recensione ?Those rows of colorful, jewel-like preserves in shapely WECK jars? Stephanie Thurow?s lovely book puts them well within reach of the home cook. Her clear, easy-to-follow recipes for small batches of inventive jams, pickles, and healthful ferments are sure to inspire beginners and more seasoned preservers alike to start rounding up those jars and the most perfectly ripe, seasonal local produce to put in them.? ?Liana Krissoff, author of Canning for a New Generation ""There?s now a cookbook devoted to preserving with WECK that is certain to become the definitive resource for all of us who use and admire these stylish glass jars."" ?Marisa McClellan, author of Food in Jars, Preserving the Pint, and Naturally Sweet Food in Jars?Those rows of colorful, jewel-like preserves in shapely WECK jars? Stephanie Thurow?s lovely book puts them well within reach of the home cook. Her clear, easy-to-follow recipes for small batches of inventive jams, pickles, and healthful ferments are sure to inspire beginners and more seasoned preservers alike to start rounding up those jars and the most perfectly ripe, seasonal local produce to put in them.? ?Liana Krissoff, author of Canning for a New Generation L'autore **The J. WECK Company** was founded in Oflingen Germany at the beginning of the twentieth century when they first developed and introduced the home-canning method for glass jars. Since then, WECK has made this method popular not only in Germany and Europe but worldwide. WECK is continually working in the field of home-canning research. Specializing in all problems and questions concerning home canning, WECK has continuously developed and improved home-canning methods with the aid of its long experience as well as the constant ideas and innovations of the canning experts at WECK.**Stephanie Thurow**, Master Food Preserver, has been a food preservation fanatic since the mid-2000s. She is the author of Can It & Ferment It and creator of canning and fermenting blog Minnesota from Scratch. She?s been using WECK jars for a decade and enjoys the versatility and eco-friendliness of their reusable and nontoxic all-glass jars. Stephanie resides in Minneapolis, Minnesota with her husband, daughter, and plethora of pets."

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