**Cooking, Canning, Dehydrating and Storing**

***STOVES***

* Stove with a bottom-lit updraft that can burn twigs, pine needles, pine cones, etc**.** **[(Silver fire - Review of the stove)](https://www.youtube.com/watch?v=KFBhJK8Becg" \t "_blank)**
* Stove called the EcoZoom Versa **[Amazon](https://www.amazon.com/s?k=ecozoom+versa+rocket+stove&i=sporting&gclid=Cj0KCQiAu62QBhC7ARIsALXijXTgbq2xYMG4hQlO8REj1g19rIFcq6EygefgVDSJa_luQm2J5PT5SZkaAt_1EALw_wcB&hvadid=558518282124&hvdev=c&hvlocphy=9030077&hvnetw=g&hvqmt=b&hvrand=9969750315051284033&hvtargid=kwd-298200049839&hydadcr=2868_9916045&tag=googhydr-20&ref=pd_sl_7ndmpo3fux_b" \t "_blank)**
* Dutch Oven (Rounded lid) **[Outdoor Cooking Adventures With Knynmanrog, Baked Bread In a Dutch Oven - YouTube](https://www.youtube.com/watch?v=QDz3hWeLd0o&list=PL0SLxnUNovDcwollkzkAUcAehAkzxa45l&index=9" \t "_blank)**
* Dutch oven (Flat lid) **[Baking Artisan Bread in a Dutch Oven Super Easy Recipe - YouTube](https://www.youtube.com/watch?v=Bd4TidBqMcQ" \t "_blank)**
* On a wood stove Dutch oven bread - YouTube | **[Bread baked on top of a wood stove - YouTube](https://www.youtube.com/watch?v=SenEZV1j9nE" \t "_blank)**
* No yeast Dutch oven bread on a coal grill **[SURVIVAL BREAD NO YEAST VERSION IN THE DUTCH OVEN - YouTube](https://www.youtube.com/watch?v=fGsTpIMqphA" \t "_blank)**
* DIY Baking Soda **[5 Acres & A Dream: Baking With Wood Ash? (Part 3: The Results!)(5acresandadream.com)](https://www.5acresandadream.com/2016/01/baking-with-wood-ash-part-3-results.html%22%20%5Ct%20%22_blank)**

**Online Resources**

* Pandemic Prepsters **[Pandemic Prepsters - YouTube](https://www.youtube.com/channel/UCHyogJwpG0scirn6PNu510w?app=desktop" \t "_blank)**
* **Don’t Waste the Crumbs “is an upbeat and encouraging blog dedicated to helping other families eat real food, and live healthier lives, without going broke in the process” [https://dontwastethecrumbs.com/](https://dontwastethecrumbs.com/%22%20%5Ct%20%22_blank)**

***Print Resources/Books***

* Prepper’s Canning Guide, 2017 **[Amazon](https://www.amazon.com/Preppers-Canning-Guide-Affordably-Shelf-Stable/dp/1612436641/ref%3Dasc_df_1612436641/?tag=hyprod-20&linkCode=df0&hvadid=312049124368&hvpos=&hvnetw=g&hvrand=14311338038124104658&hvpone=&hvptwo=&hvqmt=&hvdev=c&hvdvcmdl=&hvlocint=&hvlocphy=9030077&hvtargid=pla-546393915967&psc=1&tag=&ref=&adgrpid=61851652213&hvpone=&hvptwo=&hvadid=312049124368&hvpos=&hvnetw=g&hvrand=14311338038124104658&hvqmt=&hvdev=c&hvdvcmdl=&hvlocint=&hvlocphy=9030077&hvtargid=pla-546393915967" \t "_blank)**
* Root Cellaring, by Mike and Nancy Bubel, 1991 **[Amazon](https://www.amazon.com/Root-Cellaring-Natural-Storage-Vegetables/dp/0882667033/ref%3Dasc_df_0882667033/?tag=hyprod-20&linkCode=df0&hvadid=312149991496&hvpos=&hvnetw=g&hvrand=11960357656061407419&hvpone=&hvptwo=&hvqmt=&hvdev=c&hvdvcmdl=&hvlocint=&hvlocphy=9030077&hvtargid=pla-435480977208&psc=1" \t "_blank)** or **[Abebooks](https://www.abebooks.com/Preppers-Canning-Guide-Affordably-Stockpile-Lifesaving/31068035136/bd?cm_mmc=ggl-_-US_Shopp_Trade0to10-_-product_id=COM9781612436647USED-_-keyword=&gclid=Cj0KCQiAu62QBhC7ARIsALXijXRPQh-jNLoL74APTGK5sIszAbnXcyD5VfpGiTiApjY4u7rrw5FCkJAaAunlEALw_wcB" \t "_blank)**
* Ball Blue Book **[Ace Hardware](https://www.acehardware.com/departments/home-and-decor/canning/accessories-and-prep/6293153?store=05015&gclid=Cj0KCQiAu62QBhC7ARIsALXijXQtAaXzOR2sWcWanv89lX69iDNkHoMjP2ylpvRfTB1lj_YxREYUUWYaAhrpEALw_wcB&gclsrc=aw.ds" \t "_blank)**
* Growing and Canning Your Own Food, Jackie Clay, 2012 **[Amazon](https://www.amazon.com/Growing-Canning-Your-Own-Food/dp/0982157762%22%20%5Ct%20%22_blank)**
* Preserving Food without Freezing or Canning, by the gardeners and farmers of Terre Vivante, 2007 **[Chelsea Green Publishers](https://www.chelseagreen.com/product/preserving-food-without-freezing-or-canning/?gclid=Cj0KCQiAu62QBhC7ARIsALXijXSxeOupDruPa6UNUtZeStt9siHcmfguBDgb-HPxqExblXQK1hLkl9MaAvYLEALw_wcB" \t "_blank)**
* Preserving food through fermentation, Holly Howe, The Website that Takes the Guesswork Out of Fermentation  **[MakeSauerkraut](https://www.makesauerkraut.com/%22%20%5Ct%20%22_blank)**| **[National Center for Home Food Preservation | Canning FAQs (uga.edu)](https://nchfp.uga.edu/publications/publications_usda.html%22%20%5Ct%20%22_blank)**

***To order prepackaged, prepared food or bulk foods***

* **[Country Life Natural Foods](https://countrylifefoods.com/%22%20%5Ct%20%22_blank)** Serves the Midwest.
* **[Emergency Essentials](https://beprepared.com/?utm_source=google&utm_medium=cpc&gclid=Cj0KCQiAu62QBhC7ARIsALXijXQmTC-TpXCkTeABFlgSb32wTFiHXsDH8jYo15ZyoGS3GhMNvwZa984aAml1EALw_wcB" \t "_blank)** Ships the lower 48 USA
* **[4Patriots](https://4patriots.com/collections/food%22%20%5Ct%20%22_blank)** Ships throughout the USA and Canada.

***What to do if you lose power and have 3 freezers full of meat***

1. Have on hand multiple food-grade 5-gallon buckets with lids, as many as you think you will need and then add extras!
2. Non-iodized salt (Redmond's Earth Salt, or pickling salt, or any non-iodized food-grade salt that you can buy in 25- to 50-lb bags), more than you think you will need.
3. Brine as much meat as you are able.
4. For detailed directions, see “Back to Basics, How to Learn and Enjoy Traditional American Skills”, Readers Digest, 1981, p224
5. If you have any means of cooking such as a propane canning stove (e.g. **[Simply Canning-Outdoor stove](https://www.simplycanning.com/camp-chef-outdoor-canning/%22%20%5Ct%20%22_blank)**, or **[Amazon-Outdoor propane canning stove](https://www.amazon.com/s?k=propane+canning+burner&gclid=Cj0KCQiAu62QBhC7ARIsALXijXSS1sZiPLlpbVP_6Psqr1gQsFZ93pKKnoNak3EJe7XGtv_3XT0hL2gaArdXEALw_wcB&hvadid=324556638169&hvdev=c&hvlocphy=9030077&hvnetw=g&hvqmt=b&hvrand=14762586111834478335&hvtargid=kwd-300825800083&hydadcr=3501_10312091&tag=googhydr-20&ref=pd_sl_76iy4mqz1_b" \t "_blank)**) pressure-can as much meat as you are able.
6. Build the smoker now and practice using it now. **[Luckybelly-21 Homemade Smoker Plans](https://www.luckybelly.com/how-to-make-a-smoker/%22%20%5Ct%20%22_blank)**
7. Give away any thawed meat that will otherwise go to waste.

***Other Methods***

1. **[AskaPrepper](https://www.askaprepper.com/how-to-make-potted-meat/%22%20%5Ct%20%22_blank)** info on Potting meat
2. **[How to Brine Meat and the Science Behind it (Dry and wet Brining) - YouTube](https://www.youtube.com/watch?v=povvINECyb0" \t "_blank)**
3. **[Historic Food Preservation - Potted Salmon - YouTube](https://www.youtube.com/watch?v=tXh_VT5ygOY" \t "_blank)**
4. **[Potted Beef In The 18th Century - YouTube](https://www.youtube.com/watch?v=SdKzWQOVET4" \t "_blank)**
5. **[Preparing Salt Pork - 18th Century Cooking Series S1E5 - YouTube](https://www.youtube.com/watch?v=ZdmPIpQZPRg" \t "_blank)** This uses a hot brine.
6. **[Canning Meat (Super Easy Raw Pack) - YouTube](https://www.youtube.com/watch?v=90bhL8B0ha8" \t "_blank)** This uses regular brine.
7. **[How to make dried meat at home - YouTube](https://www.youtube.com/watch?v=g7QcWXSVUU8" \t "_blank)**