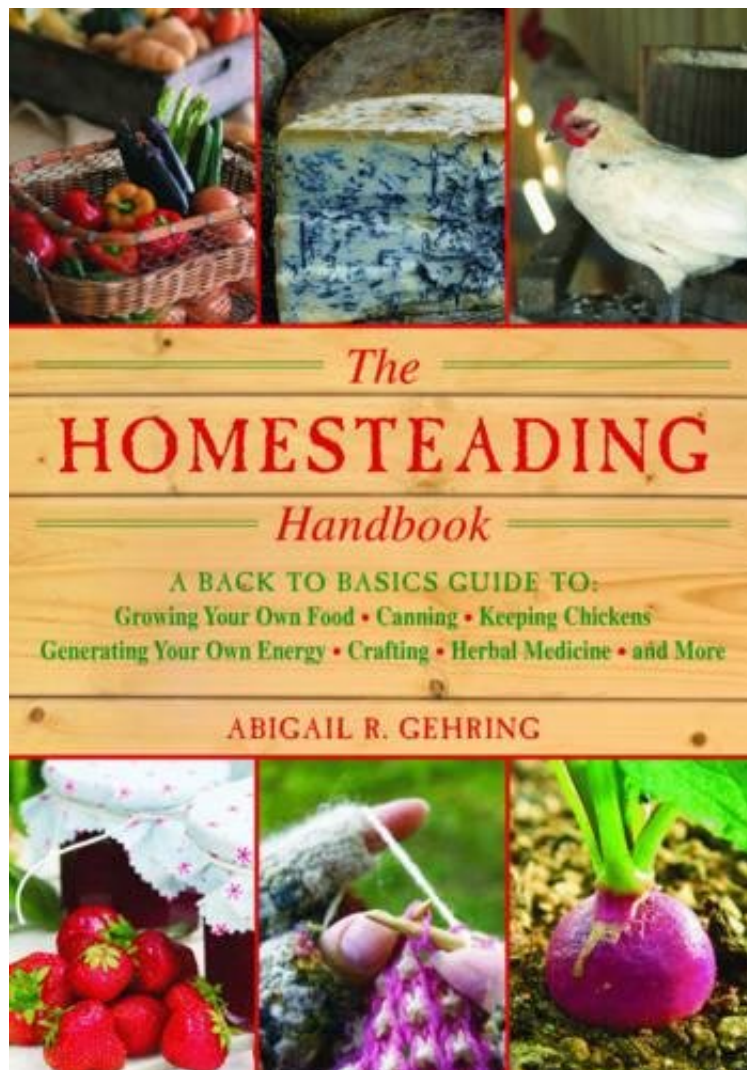


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before purchasing it in order to gauge whether or not it would be worth my time, and all praised *The Homesteading Handbook: A Back to Basics Guide to Growing Your Own Food, Canning, Keeping Chickens, Generating Your Own Energy, Crafting, Herbal Medicine, and More* (The Handbook Series):

245 of 250 people found the following review helpful. Lots of information, TERRIBLE editing
By Peter A Rossi
I received this book as a gift, after having heard great things about it. After owning it for a few months, I've come to the conclusion that this is an excellent example of when not to buy a book based on online reviews alone. (ironic that I should be writing that in just such a review, isn't it?)
The summary is right there in my title, "Lots of information, TERRIBLE editing". there are typos on nearly half the pages, several captions are switched, the insets refer to pictures as being below when they're above and vice versa, and some images were clearly simply cut from websites and scaled out of proportion without any regard to their quality. (the entire alternative energy section springs to mind)
If you have any experience with canning whatsoever, then before you buy this book you should know that a disproportionate percentage of the book is devoted to canning your food. While some topics get a single page worth of text, canning alone apparently warrants forty seven.
If for some reason you already own this book and are reading this, please pay attention when reading the edible poisonous mushroom section. Although its caption is accurate, the VERY POISONOUS wild amanita mushroom is featured in a picture without its own heading.
And finally, a note to Ms. Gehring: My apologies if the above comes off as harsh. It is readily apparent that a lot of work went into gathering the information contained in your book, but it's just as apparent that little to no work went into the editing process. I realize that things like typefaces are important. But text that relates accurately to the illustration, and illustrations that are legible are just as important, if not more so.
As this is the first printing, I hope my criticism can be considered constructive, and your next edition will be greatly improved.
Sincerely,
A Homesteader
2 of 2 people found the following review helpful. Love material
By Lisa Brashear
I love the information in this book, However the print is way too small. That makes it difficult to read.
The canning times and pressures I'm not sure of, it is not listed that they are the approved ones from the FDA to avoid botulism.
Over all a lot of useful information to have on hand.
0 of 0 people found the following review helpful. Great information no matter how big or small your land is.
By librarylinda
I am buying this for my library at work too. Lots of good information for how to do most anything on any size homestead you have. It truly is a back to basics book.

With the rapid depletion of our planets natural resources, we would all like to live a more self-sufficient lifestyle. But in the midst of an economic crisis, its just as important to save money as it is to go green. As Gehring shows in this thorough but concise guide, being kind to Mother Earth can also mean being kind to your bank account! It doesnt matter where your homestead is located farm, suburb, or even city. Wherever you live, *The Homesteading Handbook* can help you: Plan, plant, and harvest your own organic home garden. Enjoy fruits and vegetables year-round by canning, drying, and freezing. Build alternate energy devices by hand, such as solar panels or geothermal heat pumps. Differentiate between an edible puffball mushroom and a poisonous amanita. Prepare butternut squash soup using ingredients from your own garden. Conserve water by making a rain barrel or installing an irrigation system. Have fun and save cash by handcrafting items such as soap, potpourri, and paper. Experience the satisfaction that comes with self-sufficiency, as well as the assurance that you have done your part to help keep our planet green. *The Homesteading Handbook* is your roadmap to living in harmony with the land.

About the Author
Abigail R. Gehring is the editor of *Back to Basics*, *Homesteading*, and *Self-Sufficiency*, and author of *Odd Jobs* and *Dangerous Jobs*. Shes practiced living self-sufficiently since her childhood in Vermont, being home-schooled, home-canning jams and jellies, and enjoying natural crafts. She lives in New York City and Windham, Vermont.