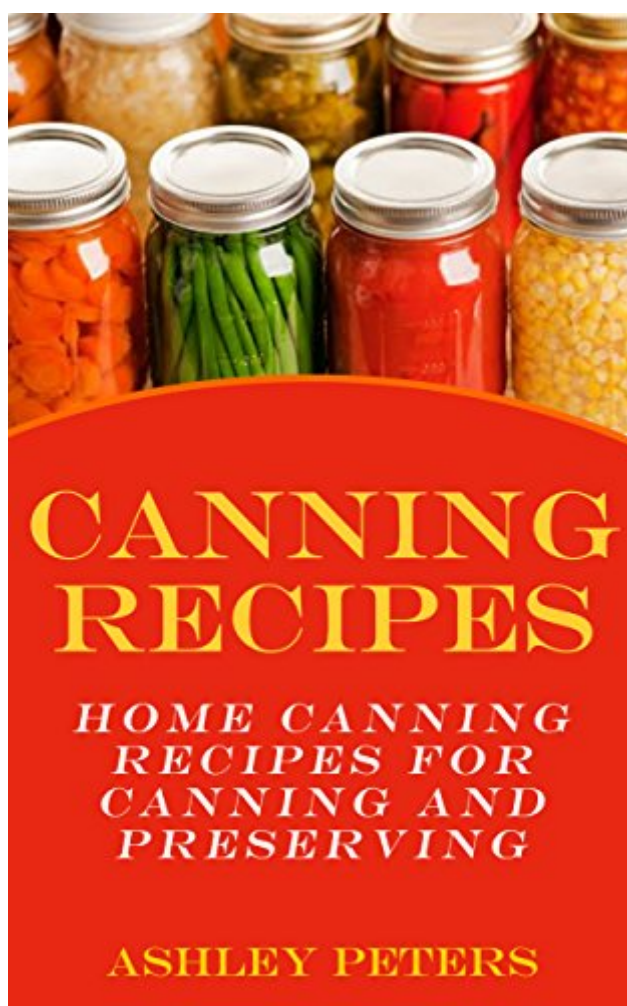


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Synopsis

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File Size: 948 KB

Print Length: 140 pages

Page Numbers Source ISBN: 1515003450

Simultaneous Device Usage: Unlimited

Publication Date: July 8, 2015

Sold by: Amazon Digital Services LLC

Language: English

ASIN: B0118IM9EC

Text-to-Speech: Enabled

X-Ray: Not Enabled

Word Wise: Enabled

Lending: Enabled

Screen Reader: Supported

Enhanced Typesetting: Enabled

Best Sellers Rank: #276,985 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #44

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Customer Reviews

As an avid canner I enjoyed this book. Recipes were easy to follow.

Okay book but no new or groundbreaking recipes.

ok

Its pretty good.

Good little recipes. I'm very interested in the canned mushrooms and the garlic green beans. They look delicious and fun.

Lots of good info. I'm just learning to can and need all the help I can get!

lots of interesting info

My wife finds them very helpful!

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