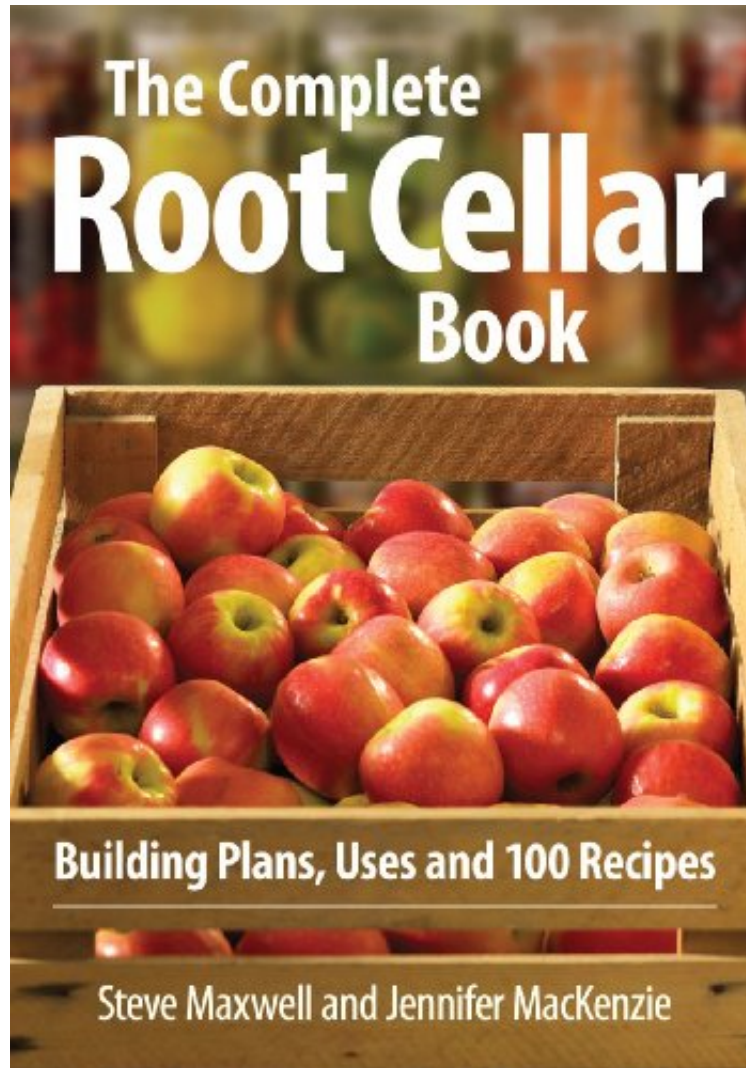


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The Complete Root Cellar Book: Building Plans, Uses and 100 Recipes

Steve Maxwell, Jennifer MacKenzie
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Steve Maxwell, Jennifer MacKenzie : The Complete Root Cellar Book: Building Plans, Uses and 100 Recipes before purchasing it in order to gage whether or not it would be worth my time, and all praised The Complete Root Cellar Book: Building Plans, Uses and 100 Recipes:

23 of 23 people found the following review helpful. A step in the right directionBy countrygirl78I have been an organic gardener since I was 15. My parents never had a root cellar so I learned how to can. I have read all the Dick Raymond books I can get my hands on and he talks at length about having a well constructed root cellar. This book takes the root cellar into the 21st century and takes the reader step by step through the process of making a room under

your house, into the side of a hill or inside the refrigerator section of a truck into a place to store the fruits and vegetables in. As the country gets farther from her roots into a grocery store full of irradiated, sprayed, hormone laded food, we need to get back to growing and storing our own food.0 of 0 people found the following review helpful. Worth the moneyBy ToddI really like this book. The information is easy to understand and the diagrams are easy to follow. A root cellar in my basement is going to be easy to create.0 of 0 people found the following review helpful. What you need to know about a Root Cellar.By smitty55Very well put together. Very informative. Don't waste your time on the cheap ones on this matter, SHTF ROOT CELLAR by Kelli Brooks, sold in the same search for this book, NOT even close. This book is what you're looking for the title "The Complete Root Cellar Book" IS TRUE.

Nature's way of storing fruits, vegetables and preserves. Whether as a way to manage challenging economic times or retain a garden's bounty, root cellars are making a big comeback. This book takes a fresh look at the art, science and romance of building and stocking a root cellar. There are detailed illustrated construction guides for making four different kinds of root cellars that are functional and attractive. These include never-before-seen models for apartment and condo dwellers and home owners without a basement. The Root Cellar Book provides technical information on using photovoltaics (solar cells) and other energy technologies to enhance a root cellar's performance and ecological sustainability. It also includes must-know information on how to choose, store and manage a supply of fruits, vegetables, nuts and preserves. The book features 100 recipes that call for stored produce, many of which also make use of the root cellar's specific environment, such as sauerkraut and barrel-fermented dill pickles. These classic dishes, many with new twists, include: Classic leek and potato soup Golden puffed potato puddings Maple pecan crumble apple pie Classic carrot cake Spiced pear butter Three-onion relish Root cellars are the best natural way to store food, and this book is the most complete and up-to-date reference available on this time-honored tradition.

A unique cookbook that includes complete instructions on how to plan and build a root cellar -- no matter where you live (condo, townhouse, or even warm climates). Once you've nailed the storage, you'll find delicious recipes to use up your stored bounty. (The Test Kitchen Inc. 2010-12-01)According to authors Steve Maxwell and Jennifer MacKenzie, the root cellar isn't just for grandma anymore. In The Complete Root Cellar Book, they take a complete look not only at root cellaring, but how to plan and build one, how to make it work, how to select the fruits and vegetables you will store there and--finally--how to cook the delicious vegetables you eventually remove.... There's even a section called Root Cellars for Condos, Townhouses and Warm Climates... In all ways, The Complete Root Cellar Book is a very good volume. One that covers every aspect of its topic in a thorough and complete way. (Linda L. Richards January Magazine)Whether you grow your own vegetables, buy shares in a local CSA or have a neighbour with an emerald green thumb, preserving the harvest over the winter can be a challenge. If you don't own so much as a single Mason jar, cold storage can be the answer, and The Complete Root Cellar Book: Building Plans, Uses and 100 Recipes by Steve Maxwell and Jennifer MacKenzie provides everything you need but the lumber. Homeowners, townhouse renters and even apartment dwellers can find a plan to suit their living space. And it doesn't end with the final nail. By the time you put down the hammer, you'll know everything you need about root storage, pest control and even have the essentials on keeping your wine collection happy. To ensure you enjoy the fruits (and vegetables) of your labour, MacKenzie, a veteran recipe developer, provides 100 tempting soup, main, dessert and condiment recipes. What makes this book unique: The sheer range of designs and storage ingenuity is impressive. Detailed plans range from a complete do-it-yourself, walk-in root cellar to a less ambitious tune-up of an existing cold room. Got a yard but no basement? Try an old-fashioned root clamp or outdoor cellar pit. For apartment and condo dwellers plans include ways to convert a second refrigerator. (Charmian Christie Canadian Gardening Magazine)According to authors Steve Maxwell and Jennifer MacKenzie, the root cellar isn't just for grandma anymore. In The Complete Root Cellar Book, they take a complete look not only at root cellaring, but how to plan and build one, how to make it work, how to select the fruits and vegetables you will store there and--finally--how to cook the delicious vegetables you eventually remove... There's even a section called Root Cellars for Condos, Townhouses and Warm Climates... In all ways, The Complete Root Cellar Book is a very good volume. One that covers every aspect of its topic in a thorough and complete way. (Linda L. Richards January Magazine)About the AuthorSteve Maxwell is a cabinetmaker, builder and award-winning home improvement author. Over the past two decades his articles have frequently appeared across North America. Jennifer MacKenzie is a professional home economist, author and editor with 15 years' experience in recipe development and testing.