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Pickling is a method of preserving food in an edible anti-microbial liquid. Food Conservation. Salting; Smoking; Sugaring; Vacuum packing;
http://en.wikipedia.org/wiki/Food_preservation

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a Deeper Look into Food Preservation Techniques. from pickling and jam making, to smoking, salting, The culinary know how originates from Ginette Mathiot

<https://www.finedininglovers.com/blog/curious-bites/cooking-books-preserving-phaidon/>

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<http://www.mediander.com/connects/1117868/salt-cured-meat/>

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<http://pastebin.com/JJf3uULu>

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salting, pickling or smoking. Fish is so perishable that every culture in the world has devised ingenious ways of preserving Smoking, Pickling and

<http://fishcooking.about.com/od/smokebrine/>

Preserving Fish Safely : Meat and Fish : -

Fish, Wildlife, and Conservation Pickling is an easy method of preserving fish. Pickled fish must be Fish for smoking must be brined. 1 cups salt to

<http://www.extension.umn.edu/food/food-safety/preserving/meat-fish/preserving-fish-safely/>

Pickling - Wikipedia, the free encyclopedia -

Although the process was invented to preserve foods, pickles are In these countries countries garden produce is commonly pickled using salt Salting; Smoking;

<http://en.wikipedia.org/wiki/Pickling>

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Country Skills for Modern Life Smoking and Curing (including DIY Cold Smoker Build) salt and pepper, and put in the oven.

<http://countryskillsblog.com/category/recipe-2/page/3/>

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<http://www.amazon.com/s?ie=UTF8&page=1&rh=n%3A283155%2Ck%3Apreserving%20pickling>

pickling | preservation process | Britannica.com -

The addition of salt suppresses undesirable which can cause an increase in ethyl alcohol sufficient to preserve the fruit product. Pickling is another example of

<http://www.britannica.com/topic/pickling-preservation-process>

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http://issuu.com/alejandrocabralasantana/docs/molecular_gastronomy_-_exploring_th

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Smoking and Curing Tag Archives: seasonal 3lb green tomatoes, 2lb cooking apples, 3/4lb sultanas. 1oz ground black pepper, 4 tbs salt,
<http://countryskillsblog.com/tag/seasonal/page/4/>