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Prudent Food Storage: Questions and Answers

Version 2.5, October, 1997

From the House at Cat's Green
by Alan T. Hagan

*"In this work, when it shall be found that much is omitted,
let it not be forgotten that much likewise is performed."*

Samuel Johnson, 1775, upon completion of his diary.
Courtesy of James T. Stevens

Introduction

Alan T. Hagan has put countless hours into development of this FAQ on food storage. It's an excellent resource for anyone interested in putting away food for difficult times. We're pleased to offer you this new, expanded version (version 2.5) both in HTML or as a [zipped text file](#) for downloading.

Here's what Alan has to say about the brand new misc.survivalism food storage FAQ.

This work is a compilation of answers to frequently asked questions (FAQ) concerning long term food storage. Its purpose is to promote an understanding of the concepts, methods and techniques of long term food storage.

There is commonality between food storage and food preservation even though they are not precisely the same thing. Some of the information here may be found in greater or lesser detail in one of the nine sections of the [rec.food.preserving \(r.f.p.\) FAQ](#) compiled by Leslie Basel. If you want the how to's of drying fruit, making jerky, canning beans, fermenting pickles or corning beef then I refer you to her work and the good stuff to be found there.

I will delve a bit more deeply than Leslie into the ins and outs of how to put away your storage foods and have a reasonable expectation of getting something edible back out of the container when you finally do use it. Also covered will be food spoilage -- how to recognize it and how to combat it. A resource list of where to find supplies and in-depth information will be included at the end.

This file is updated as sufficient relevant information becomes available, at this time on a semi-annual basis with updates coming out in April and October. Be of assistance -- point out mistakes, write sections and reviews, provide us with new sources. All contributors, if you wish, will be cited in this file.

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