

A Guide To Fruit Desserts



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Discover how to Create Delicious Fruit Preserves, Desserts, Confections and Beverages! Now you can use a simple, step-by-step technique to get the scrumptious fruit dishes you have always dreamed of! Dear Reader, If Im right, you would probably love nothing better than to be able to present your friends and families with delicious homebaked fruit goodies. Obviously, thats a no brainer! Who wouldnt want to enjoy such home made delights? If you have done any research on home cookery, you know that you need the right information, recipes and tools to create delicious and perfect home made goods. But, how do you go about it? Without the right tools and information, it could take you years and cost you a small fortune to figure out just the right combinations that would create such scrumptious treats. Instead of knocking yourself out trying to come up with the right formula, there is an easier way. Now theres good news Book Out of Print Resurfaces with the Secrets to home made fruit goodies for any occasion! I wont deny that there are a ton of books out there on home cookery. Unfortunately the problem with most books on this subject is that they are filled with plenty of promises and no solid techniques and strategies to back up those promises. A Guide to Cookery breaks the mold of all the other such books and manuals you have heard and read about. It presents solid, proven steps to help you create delicious and perfect fruit dishes easier and faster. Imagine being able to relax in comfort, knowing that you can present such wonderful home made treats to your friends and family any time of the year! Sounds too good to be true? Its not and I can prove it with A Guide to Cookery: Fruit and Fruit Desserts. But, first a word of introduction. Im not a professional copywriter, Im not even a writer at all! But, I do know valuable information when I see it. A few years ago I found myself in a situation not too different from your own. I have always had an interest in cooking and admired those wonderful people who could so easily turn out

beautiful and delicious fruit preserves and desserts. I had given it a try myself, but always had dismal results. I didnt understand what I was doing wrong. I had spent a ton of money on the best ingredients that money could buy but it didnt seem to make a difference. By the time my grandkids were born, the idea of baking my own jellies, preserves and desserts had become a matter of pride. I was determined to prove to my self that I had what it took to make beautiful and delicious fruit desserts and home made goods. Unfortunately, I was actually on the verge of completely giving up when I ran across a copy of A Guide to Cookery: Fruits and Fruits Desserts at a used bookstore one day. Im a voracious reader and browsing used bookstores had become my passion. But, anyway back to the story. Ill be honest and admit that I almost didnt even pick up A Guide to Cookery: Fruits and Fruit Desserts. But, it was marked way down, so I thought what the heck and brought it with me to the cashier. Wow! Am I glad I did! This one book has completely changed my life. That night, I pulled out this out of print book and started reading it. At first, I couldnt believe it! Right here in front of me was the information that I had been seeking all along! I read several pages and quickly realized that I simply couldnt put it down. I had to finish this book. I knew that the answers I needed to solve my problem of fruit cookery were inside this book. But heres the funny thing. This wasnt some new release book. In fact, this book had been out of print for more than years. Still, it contained all the information, tips and strategies I needed to produce great home cooked treats. I couldnt wait to put them to use! I started off small and put just one of the tips contained within this book to use and then sat back to wait and see what would happen. Even though I was really excited about the possibilities contained within this amazing little book, I had been burned enough times that I wasnt about to put all my eggs in one basket, so to speak. What happened next was nothing short of amazing! That one little strategy from A Guide to Cookery that I implemented not only worked, but the results were completely astonishing. I had never seen anything like it! Now, keep in mind that I had tried a lot of other products up until this point. You name it, I probably tried it! Thats how desperate I was to achieve success. Still, none of them delivered like this out of print book I found in a used bookstore! As my success with fruit cookery grew, I started to feel guilty. I knew there were a lot more people out there who not only wanted, but needed, the same solutions I had found within A Guide To Cookery: Fruits and Fruit Desserts. Somehow, it just didnt seem right to keep it to myself. After all, its not like I wrote the book. I was just lucky enough to come across it one day. I started to think about all the ways that I could bring this information to other people who were struggling to achieve successful fruit

cookery, like I had not so long ago. That's when it hit me! Why not repackage A Guide to Cookery in a more presentable format? You see, this amazing book had first been published more than _____ years ago. And while it was incredibly successful at the time, it eventually faded out the limelight. I was convinced that if it could be repackaged into a more usable and modern format, that it could bring the same benefits I now enjoyed to many other people. That's when I decided to purchase the rights to A Guide to Cookery and am now able to offer it to you at a special price. Now you too can discover.

Preparing and Serving Fruits Principles of Canning General Equipment for Canning Open-Kettle Method Cold-Pack Method Steam-Pressure Methods Principles of Jelly Making Procedure in Jelly Making Scoring Jelly The Right (and the Wrong) Way to Learn how to Create Wonderful Home Made Fruit Treats This newly released work called A Guide to Cookery: Fruits and Fruit Desserts by the Womans Institute of Domestic Arts and Sciences, Inc. is the quickest and easiest way to learn fruit cookery. Absolutely everything anyone would ever need is contained within this impressive work. Take a look at everything you'll find inside A Guide to Cookery: Fruit and Fruit Desserts Section I: Fruit and Fruit Desserts Fruit in the Diet Composition of Fruits Food Value of Fruits Preparing and Serving Fruits Section II: Canning, Drying, Jelly Making and Preserving Principles of Canning Principles of Jelly Making Procedure in Jelly Making Scoring Jelly Recipes for Jelly Section III: Confections Foundation Materials in Confections Flavorings Colorings Acids Food Materials Cooking the Mixture Pouring and Cooling the Mixture Finishing Candies Serving Candy And that's just a small taste of what you will get when you order A Guide to Cookery: Fruit and Fruit Desserts. Until now, this ultimate tutorial for fruit cookery was nearly lost forever. What A Guide to Cookery: Fruit and Fruit Desserts can teach you about fruit cookery: Preserves Conserves Marmalades Jams Taffies and Similar Candies Caramels Fudge and Related Candies Fondant and Related Creams

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