

Why and What to store?

If we have a callout and need to store what we produce how will that be done?
more than likely it will be pressure cooking.

Have a Pressure cooker with extra lids and jars if you are lacking previously bottled food.
What water sources do you have. If you don't have the ability to store water get a good
water filter with fruit drink additives to flavor stale water.

Have heat source for canning. propane, cache cooker.

How to organized the stuff you store.

Show excel spread sheet

Show square buckets

Show Totes

My idea or basic order of preparedness

Get Basics first. Marlane's Magic cooking with food storage. Get good water filter.

Add additional items like meat, spices, freeze dried and dehydrated foods, Garden Seeds
(non Hybred)

Add bugout items, Tent, Sleeping Bags, cots, cooking implements

Add first aid items. Hygene Products, Baby wipes, bug sprays, rodent controls, Toilet
Paper, Coffee Filters (to remove large particulates from water before filtering with good
water filter will extend the life of the filter. Restaurant grade metal strainer to hold coffee
filters.

Add heat sources, Tent Stove, Rocket Stove, Propane, Generator, etc.

Take your preparedness one step at a time and ask the Lord to help you provide by
helping you in your obedience. (Reference my getting my meat blessing)

Links for referenced items.

Marlene's Magic with Food Storage link on Amazon.com

<http://www.amazon.com/Marlenes-Magic-Storage-Marlene-Petersen/dp/B0006RAKBQ>

Ball Canning Book link on Amazon.com

http://www.amazon.com/Ball-Blue-Book-Guide-Preserving/dp/0972753702/ref=sr_1_1?s=books&ie=UTF8&qid=1371687153&sr=1-1&keywords=ball+blue+book+of+canning+and+preserving+2012

Chef Tess meals in a jar Blog link

<http://cheftessbakeresse.blogspot.com/search/label/52%20Method%20Printables>

emergency essentials link

http://beprepared.com/customer-service/retail-stores?sc=GOOGLE&oc=GOOG059001&gclid=CKr2pZ2t8bcCFYhxQgodkW8A_A

Honeyville Farms Link for freeze dried food

<http://store.honeyvillegrain.com/food-storage.aspx#.UcJJhZyQioV>

Food Saver bottle attachment link on Amazon.com

http://www.amazon.com/s/ref=nb_sb_ss_i_4_11?url=search-alias%3Daps&field-keywords=food+saver+mason+jar&srefix=food+saver+%2Caps%2C421

Food Saver link on Amazon.com

http://www.amazon.com/FoodSaver-Vacuum-Sealer-SmartSeal-Technology/dp/B001E42R8O/ref=sr_1_7?ie=UTF8&qid=1371687447&sr=8-7&keywords=food+saver

Rocket Stove Link on Amazon.com

http://www.amazon.com/s/?ie=UTF8&keywords=ecozoom+rocket+stove&tag=googhydr-20&index=aps&hvadid=14281656684&hvpos=1t1&hvexid=&hvnetw=g&hvrnd=11446197261258761589&hvpone=&hvptwo=&hvqmt=b&hvdev=c&ref=pd_sl_4v6pe91j6_b

Dutch oven cooking cover link on amazon.com

http://www.amazon.com/s/ref=nb_sb_noss_1?url=search-alias%3Daps&field-keywords=dutch+oven+dome&rh=i%3Aaps%2Ck%3Adutch+oven+dome

American Harvest Dehydrator link

http://www.amazon.com/s/ref=nb_sb_ss_i_0_12?url=search-alias%3Daps&field-keywords=american+harvest+dehydrator&srefix=american+har%2Caps%2C264&rh=i%3Aaps%2Ck%3Aamerican+harvest+dehydrator

Tattler Lid reference link on amazon.com

http://www.amazon.com/s/ref=nb_sb_ss_i_0_8?url=search-alias%3Daps&field-keywords=tattler+reusable+canning+jar+lids&prefix=tattler+%2Caps%2C264&rh=i%3Aaps%2Ck%3Atattler+reusable+canning+jar+lids

Mirro Pressure cooker canner link

http://www.amazon.com/s/ref=nb_sb_ss_i_1_7?url=search-alias%3Daps&field-keywords=mirro+pressure+cooker&prefix=mirro+p%2Caps%2C264&rh=i%3Aaps%2Ck%3Amirro+pressure+cooker

Water Filter links - Family Storehouse

<http://familystorehouse.net/water-treatment/sawyer-water-purifier-system-4-liter.html>

Preparedness Pro good prepper ideas

<http://www.preparednesspro.com/>

Meals in a Jar Recipe's

Zesty Corkscrew Noodles

1 ½ Cups or Corkscrew Noodles

½ Cup Tomato Powder

⅓ Cup Cheese Blend powder

2 Tbsp Shirley J pizza pasta seasoning

½ cup dehydrated onion

⅓ cup dehydrated sausage

1 cup dehydrated hamburger

⅓ cup dehydrated mushrooms

1 cup freeze Dried Mozzarella (topping after cooked)

Mix all ingredients with 5 cups of water

cook in a covered skillet, pot or dutch oven for 15-20 minutes until pasta is cooked as tender as you like it.

Solar oven cook 40-60 minutes

Reconstitute freeze dried cheese by covering with water and let sit for 5 minutes. Drain off all excess water and sprinkle cheese over cooked dish and let stand for about 5 minutes until cheese has melted.

Beef Stroganoff

1 1/3 cups Shirley J Whisk Bliss Original
2 tsp Shirley J Beef Bouillon
1 cup Dehydrated Ground Beef
1/3 cup Dehydrated Onion
1/3 cup dehydrated mushrooms
1/4 cup freeze dried sour cream
12 oz Dry Egg Noodles

Mix all ingredients with 6 cups Water

Cook in Dutch oven until noodles are as tender as you like it (usually about 20-30 minutes)

Bake in Solar oven 40-45 minutes

Hamburger Stew

1/3 cup Shirley J Dutch Oven seasoning
2 cups Dehydrated Ground Beef
1 Bay Leaf
1/3 cup Tomato Powder
1/2 cup Dehydrated Onion
1 1/2 cup Dehydrated Potatoes
1 cup Dehydrated Mixed Vegi's

Mix all ingredients with 6 cups Water

Cook in Dutch oven for about 30 minutes or until ingredients are tender

Cook in Solar oven for 45- minutes to an hour