

Prep Blog Review: Gardening With Canning In Mind

As spring is coming, I am already thinking about my healthy and beautiful garden and I am getting ready for the new preserving and canning season. One of the best things of growing your own food is that you and your loved ones will enjoy healthy and tasty food, fresh or canned, for a long time.

With this thing in mind, for this week's Prep Blog Review I've gathered 4 articles on this topic to help you plan your garden with canning in mind.

1. 22 Ways for Growing a Successful Vegetable Garden



“Spring is fast approaching, so are you planning to grow a healthy and beautiful vegetable garden that will help beautify your home's outdoor and be a place of relaxation?”

Growing your own fruits and vegetables in the yard lets you spend more time outside, at the same time saves your money for buying organic food.

So if you have the space to grow your own vegetables, you should definitely take advantage of that.

Even if you only have a small space, it isn't an obstacle anymore in your effort to vegetable garden. In the following projects you will find a lot of vegetable garden designs to help you start your neat and tidy veggie garden that produces fresh and tasty food for you.

Take a look and get started!”

Read more on [Backdoor Prepper](#).

2. 7 Secrets to Successful Canning – How to Preserve This Year’s Harvest

“Now is the time to get ready for a successful canning and preserving season!



One of the best things about growing your own food is keeping it the year around for great homemade taste!

For an individual who wants to start canning for the first time, or for the seasoned veteran, here are a few secrets to help you have a successful canning season this year.

The results of our canning efforts one summer.

The most important thing to remember about canning is to simply not be afraid to try! Maybe you have only water bathed before and never uses a pressure canner. Whatever it is, if you are feeling a little nervous, ask someone to help you or try it out with you.”

Read more on [Old World Farms Garden](#).

3. More Thoughts on Canned Goods and Food Storage



“Several weeks ago we established that canned goods are safe to eat far past their expiration date thus a great choice for food storage programs.

I received an email from someone saying that they felt tremendous pressure to prepare right now and due to their budget just could not afford to stock up on freeze dried food for the long term.

This motivated some additional words on the subject.

Every tragic disaster that takes place ultimately causes the question of “What now?” to be asked. More often than not “What are we going to eat?” and “How are we going to get food?” are also asked.

This doesn't have to be in a Third World country as most anyone who has experienced the loss of a job or some other major financial personal SHTF has asked similar questions.”

Read more on 1776patriotusa.com.

4. How to Store Food Storage In a Small House

“Have you sometimes wondered “how can I store food storage in a small home?”



Well, I have a fairly small home, it's only 1900 square feet.

I am going to show you my home in small doses because otherwise, the post would take too long to load.

I have a three car garage, if you can call it a three car garage with the narrow one car section. You can barely fit two very small cars in the double garage and one car in the third stall.

Mark and I use the third garage section for our emergency preparedness items that can withstand the heat in the summer.

Everything else is stored inside my home."

Read more on [FoodStorageMom](http://FoodStorageMom.com).



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**To find out how this Food
Stockpiling Alternative
could save you thousands**

*This article has been written by **Drew Stratton** for
Survivopedia.*