Sources & Resources:

(Note: All links active at time of this writing (2023).

• **MIAB Recipes:** Available for download at <u>www.ApproachingReady.com</u> in the handouts section. Mealin-a-jar recipes can also be adapted. (Note: Site also contains other preparation-related information.)

• Bulk Foods: WinCo Foods, Chef's Store, Cash and Carry, Costco, other restaurant supply stores, etc.

- Vegetables Dehydrated / Freeze Dried:
 - o #10 Cans: Commercial Vendors: Honeyville; Thrive; Augason Farms; Emergency Essentials; Walmart; Costco;
 - Church of Jesus Christ of Latter-day Saints: <u>Online Store</u> (e.g. Carrots)
 - Dehydrates Inc: <u>www.Dehydratesinc.com</u> (800-983-4443) has "Deluxe Carrot Mix" 40 lb carton of dehydrated Mixed veggie blend.
 - Home Dehydrating or Freeze Drying personal use... [If processing it yourself, make sure to dehydrate or freeze dry <u>completely</u>. Store protected from moisture or humidity while stored; sealed, O2 absorber, silica desiccant bag, etc.]
 - Freeze Dryer: Harvest Right www.harvestright.com Hint: Talk to an owner first; visit/join Facebook group...
 - Dehydrator: <u>Excalibur brand</u>- from Amazon or other retailers.
- Vacuum Sealers: Get a model that has an "accessory port" that allows use of a mason jar lid sealer.
 - o <u>Cabelas</u>; <u>Vacmaster</u>; <u>Food Saver</u>; <u>Sorbent Systems</u>; <u>Costco</u>; <u>Amazon</u>;
 - Mason Jar Sealer: Foodsaver
- Portable Heat Sealer / Impulse Sealers:
 - Vacuum Sealers Unlimited; Sorbent Systems; 6" Portable Hand Operated Heat Sealer
 - Flat irons like used for hair; search <u>Amazon</u>. Also find them at Goodwill & thrift stores
- Vacuum Seal Bags: Google for sources, or see links below
 - o <u>Sorbent Systems</u>; Amazon.com
 - o Pint bags (6x10") http://shop.vacuumsealersunlimited.com/ULTRA-Vacuum-Sealer-Bags c279.htm
 - Quart bags (8x12")
 - http://shop.vacuumsealersunlimited.com/ULTRA-Vacuum-Sealer-Bags_c279.htm
 - Gallon Bags (you'll want some eventually for other general purposes)- available at above online outlets.
- Mylar Bags: Google for other sources. Most commonly used are one-gallon size, and 5-gallon (for buckets of bulk dry food).
 - o Discount Mylar Bags; Sorbent Systems; Mylarbagsdirect; TopMylar;
 - LDS Online Store: (This is a thick 7 mil bag which is very good! LDS only has one-gallon size.)
 - Desiccant Packets: (Use silica gel desiccant packets packaged in Tyvek® which are FDA approved food grade)
 - o <u>Sorbent Systems</u>;
- O2 absorbers: LDS Online Store (store.lds.com); Discount Mylar Bags; Sorbent Systems; Mylarbagsdirect; Google search
- Sandwich Bags: Folding top style: local grocery store or <u>Amazon</u>:
- Books: o <u>"The Ultimate Dehydrator Cookbook"</u> by Tammy Gangloff,
 - o <u>"The Meals in a Jar Handbook"</u>, by Stephanie Petersen
 - <u>"Dinner Is in The Jar"</u>, by Kathy Clark:
 - <u>"It's in The Bag"</u> by Michelle Snow:
 - "The Prepper's Cookbook" by Tess Pennington:
 - "Meals In A Jar" by Julie Languille

Video Tutorials: (note: Search for "Meal in a Jar", "Dehydrate food", etc. on YouTube): Examples:

- Dehydrate 2 Store: <u>https://www.youtube.com/results?search_query=dehydrate2store</u>
- o Meals in a Jar: https://youtu.be/IQ8--eiudHw?list=PLWoOHAKAkb_06yUR1vkRfoCJNhJftalNq

Websites: (Note: There are many).

- o Self-Reliant School: <u>http://selfreliantschool.com/introduction-meals-in-jars-chili-jar/</u>
- The Survival Mom: <u>http://thesurvivalmom.com/</u>

