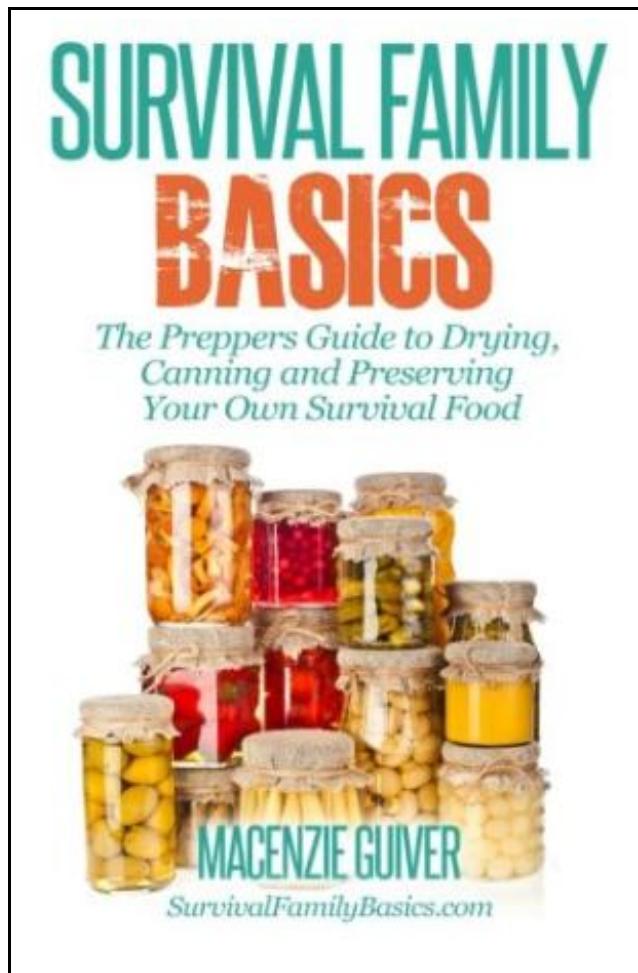


The Prepper's Guide to Drying, Canning and Preserving Your Own Survival Food (Paperback)



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