



Popular Kitchen Series

From the editors of Hobby Farms and Hobby Farm Home magazines

The Popular Kitchen™ Series provides expert information, handy tips and delicious recipes about your favorite kitchen-related hobbies. This series of Magabooks® (magazine-books) is designed to inform, enlighten and delight everyone with a passion for all things culinary, from novice food enthusiasts to seasoned cooks.

Popular Kitchen™: Canning & Preserving

Despite all the convenience available, home canning and preserving is back in a big way. Why? Perhaps it's wanting to know where our food comes from and exactly what's in each bite. Maybe it's a yearning for independence and self-sufficiency. Whatever your reason for canning and preserving food, you will find help and advice within these pages. Whether you're a hobbyist dabbling in putting up your farmers market finds, or an expert gardener blessed with a bountiful harvest, Canning & Preserving, the first issue of the Popular Kitchen™ Series, is here to help you. Where to get a copy>>

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Popular Kitchen™: Cheesemaking

Making cheese is a transformative experience. With a couple of ingredients, time and care, a humble pot of milk can be developed into cheese in just a couple of hours. It's a transformative experience not just for the milk, but also for the novice cheesemaker who tastes the first bite of fresh cheese made in his or her kitchen. Cheesemaking™, the second issue of the Popular Kitchen™ Series, has step-by-step instructions, tips and advice for every skill level—from the cheese-curious beginner to the aged crafter of artisanal loafs. Where to get a copy>>

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Popular Kitchen™: Meat & Sausage

Today, meat preserving is a technique used by cooking and hunting enthusiasts to create great-tasting meat products, often for less money and with fewer preservatives than store-bought. Imagine: Instead of grabbing a shrink-wrapped package of bacon at the grocery store, you can make your own smoky strips from just pork belly and some spices. Or you might want to grind your own meat to create perfectly seasoned, mouth-watering sausages. It's possible, and we'll show you how in Meat & Sausage™, the third issue of the Popular Kitchen™ Series. Where to get a copy>>

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Popular Kitchen™: Homemade Bread

Borne from modest ingredients, bread made from scratch has the power to nourish, save money, and awaken your taste buds. We invite you to discover bread's benefits. With more than 50 kitchen-tested recipes and pages of baking tips, Homemade Bread™, the fourth issue of the Popular Kitchen™ Series, will guide bakers of all skill levels, from beginners to more advanced. Where to get a copy>>

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Popular Kitchen™: Easy Garden Recipes



Do you have a garden full of ripe produce, and you're looking for a few ideas on what to do with it all? Are you new to the gardening game and think you might want to try growing your own meals? Maybe you're somewhere in between. Easy Garden Recipes, the fifth issue of the Popular Kitchen Series, can help. Where to get a copy>>

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Popular Kitchen™: Pies & Cakes

Why do we love baking pies and cakes so much? One core reason: It's fun. After stressful days at the office and the pressures of modern life, there's nothing more relaxing and enjoyable than burying your hands in flour and creating something delicious. Remember to always keep this "fun factor" of baking. Don't get obsessed with a perfect end result. Rather, relish the baking process, and embrace a sprinkle of serendipity along the way. You'll see tips like these and many others in the pages of Pies & Cakes™, the sixth issue of the Popular Kitchen Series. Where to get a copy>>

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Popular Kitchen™: Soups & Stews

Soups & Stews™, the seventh issue of the Popular Kitchen™ Series, has the information you need to create a foundational soup stock or broth, techniques for preparing and cooking soups and stews, and safe methods for storing them in the freezer or pantry. Also included are more than 50 recipes for all kinds of soups and stews, from comfort-food classics like tomato basil soup, beef vegetable soup and chicken noodle soup to original kinds such as ten-vegetable curry soup, summer harvest stew, and strawberry soup with yogurt and balsamic reduction. Where to get a copy>>

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You may also buy online. The Popular Kitchen™ Series is not available by subscription.