

[The Equipment I Use](#)

Many people have asked about the equipment I use so I thought I would make a nice page that will detail all of the different stuff that is in my own kitchen. These are also the items I tend to use in my giveaways because I know they are reliable and perform as expected. Each pic will be a link to the item on Amazon.*



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This water-bath canner is so well loved in my household, I have a backup in a box that will not be used unless I cannot possibly get another one and the old one is beyond repair. I use it for all manner of things such as pickling, water bath canning jams and jellies, a double boiler for melting wax to make candles with, of course also making a huge pot of soup if needed—the possibilities are endless. At less than \$20 and free shipping with Prime, you cannot go wrong.



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I have given away two sets of these utensils already and the

response has been exactly the same as mine – THIS IS A GREAT SET! If you are new or an old veteran at canning, this set has it all. Just like the water bath canner, I have a back up set for when my current set runs out which does not seem to be any time soon! As of this posting, it is under \$15 and free shipping with Prime.



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This is the first piece of what I call my “Triad of Food Preservation.” I have owned this for two years now and it has not failed me once. I have literally bagged up hundreds of pounds of meat using this machine. I also use it for sealing up gear or other items I want to make sure stay dry until needed for things such as camping gear, hiking supplies (the just in case kind), and even used it once to seal up a fleece blanket to make it smaller so I could fit it in a bag. I do not recommend doing the last one as that was a little over the top but this piece of equipment did the trick when I needed it to. While this is a more spendy item, it has paid for itself many times over in never throwing away freezer burnt meat! I also use the jar sealing adapters to vacuum seal dry goods in jars – both [regular](#) and [wide mouth](#)!



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Featured in many of my Facebook posts, this pressure canner is

the 2nd item in my "Triad of Food Preservation." I did extensive research on this before I bought it. It is reviewed highly for newbies and experienced canners alike and I agree 100%. I plan on getting another one as backup. There are others out there that are not as spendy. I went for this one because of reviews and I wanted something that would serve well for years. 1st year, a complete success!



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This is the final and most expensive item of my "Triad of Food Preservation." I had to save for several months to get it. I also researched this fully and went for the 'big one' instead of a smaller version. This is expensive, I will not lie (as of posting it is \$255 but free shipping with Prime) but I feel that it has easily paid for itself many times over in the first year of use alone.



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Another one that did well on the reviews that is more budget friendly would be this 4 tray model though I do not own it. I will personally attest to the fact that the Excalibur brand is

a truly wonderful model of dehydrator and the one time I had to call customer service, the issue was resolved quickly and without fuss.



100,000
gallons! Click
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Water is life. Clean water is a better life! We absolutely LOVE these little Sawyer water filters. This tiny little thing will filter 100,000 gallons of water and is able to be attached to water bottles, camel packs, and you can use gravity to filter with if needed! We have them in the house, the car, the camping gear, at mom's house...