

advanced pressure canners

advanced pressure canners have revolutionized home food preservation by providing unmatched safety, efficiency, and versatility. For anyone seeking to preserve vegetables, meats, and other foods, advanced pressure canners offer state-of-the-art features and user-friendly designs. This comprehensive article explores what sets advanced pressure canners apart from traditional models, delves into their key features, discusses their types, and offers guidance on choosing, using, and maintaining these essential kitchen appliances. Readers will discover important safety tips, benefits, and practical uses, making this guide an invaluable resource for both beginners and experienced canners. Unlock the potential of modern pressure canning and safeguard your food supply with confidence and precision.

- Understanding Advanced Pressure Canners
- Key Features of Advanced Pressure Canners
- Types of Advanced Pressure Canners
- Benefits of Using Advanced Pressure Canners
- How to Choose the Right Advanced Pressure Canner
- Safety Tips for Advanced Pressure Canning
- Proper Maintenance and Care
- Expert Tips for Successful Pressure Canning
- Conclusion

Understanding Advanced Pressure Canners

Advanced pressure canners are specialized kitchen appliances designed for safe and efficient home food preservation. Unlike basic canners, advanced models feature precise pressure controls, enhanced safety mechanisms, and digital interfaces. These canners are engineered to meet rigorous USDA guidelines for processing low-acid foods, such as meats, poultry, and vegetables, reducing the risk of foodborne illnesses like botulism.

Sophisticated pressure canners are favored by serious home cooks and small-scale producers who value reliability and ease of use. By maintaining consistent internal pressure and temperature, advanced canners guarantee thorough sterilization, extending shelf life and preserving food quality. Their innovative designs make batch processing simpler and safer, making them a must-have for modern food preservation.

Key Features of Advanced Pressure Canners

Advanced pressure canners are distinguished by a range of features that enhance performance, safety, and convenience. These innovations not only improve the canning process but also ensure better results for users.

Precision Pressure Control

Accurate pressure regulation is a hallmark of advanced pressure canners. These models often feature adjustable pressure settings, digital displays, and automatic pressure release systems. This precision allows users to safely process a wide variety of foods, ensuring optimal preservation and safety.

Enhanced Safety Mechanisms

- Locking lids with pressure sensors
- Automatic shut-off functions
- Overpressure release valves
- Built-in safety indicators

These safety features help prevent accidents and guarantee that pressure remains within safe operating limits, providing peace of mind during the canning process.

Digital Timers and Programmable Settings

Many advanced pressure canners incorporate digital timers and programmable settings, allowing users to set precise processing times and temperatures. This reduces guesswork and helps achieve consistent results, whether canning high-acid fruits or low-acid meats.

Durable Construction Materials

Manufacturers use high-grade stainless steel and heavy-duty aluminum in advanced pressure canners. These materials enhance durability, facilitate even heat distribution, and resist corrosion, ensuring long-lasting performance.

Types of Advanced Pressure Canners

Modern pressure canners come in several types, each offering unique benefits and suited for different user needs. Understanding these categories helps in selecting the right appliance for specific requirements.

Stovetop Advanced Pressure Canners

Stovetop models are popular for their versatility and reliability. Advanced versions feature improved gaskets, multi-step pressure controls, and compatibility with various heat sources. They are ideal for traditionalists seeking hands-on control.

Electric Advanced Pressure Canners

Electric canners offer convenience and automation. Equipped with digital panels and programmable cycles, these models manage pressure and timing without manual intervention. They are perfect for users who prioritize ease of use and precision.

Commercial-Grade Pressure Canners

Designed for professionals and serious home canners, commercial-grade models provide larger capacities and robust construction. These canners handle bulk processing while maintaining advanced safety and precision features.

Benefits of Using Advanced Pressure Canners

Advanced pressure canners offer numerous advantages over conventional models, making them an essential investment for food preservation enthusiasts.

- **Consistent Results:** Advanced controls ensure uniform processing, reducing spoilage risk.
- **Time Efficiency:** Digital timers and easy-to-read displays streamline canning sessions.
- **Safety Assurance:** Multiple safety mechanisms protect users and maintain optimal pressure.
- **Versatility:** Suitable for a wide range of foods, including low-acid vegetables and meats.
- **Long-Term Reliability:** Durable materials and construction extend appliance lifespan.

These benefits empower users to preserve food with confidence, safeguarding nutritional value and flavor.

How to Choose the Right Advanced Pressure Canner

Selecting the best advanced pressure canner involves evaluating several factors to suit your household's needs and budget.

Capacity and Size

Consider the volume of food you plan to process. Advanced pressure canners are available in various sizes, from compact models for small batches to large units suitable for bulk canning.

Pressure Control Features

Assess the precision and adjustability of pressure controls. Models with digital displays and programmable settings offer greater flexibility and accuracy.

Material and Build Quality

Opt for canners made from stainless steel or heavy-duty aluminum for durability and even heat distribution. Check for secure locking mechanisms and reinforced handles.

Ease of Use and Maintenance

Choose models with intuitive interfaces, clear instructions, and easily removable parts for convenient cleaning and maintenance.

Safety Tips for Advanced Pressure Canning

Proper safety practices are essential when using advanced pressure canners. Adhering to these guidelines helps prevent accidents and ensures successful food preservation.

1. Read the manufacturer's manual before operating your canner.
2. Inspect gaskets, seals, and valves for wear before each use.
3. Do not overfill the canner; follow recommended batch sizes.
4. Allow pressure to release fully before opening the canner.
5. Keep children and pets away during canning sessions.
6. Regularly test pressure gauges for accuracy.

By following these safety tips, users can minimize risks and enjoy reliable food preservation.

Proper Maintenance and Care

Maintaining advanced pressure canners is vital for optimal performance and longevity. Routine care ensures that your appliance remains safe and efficient for years to come.

Cleaning

After each use, wash the canner thoroughly with warm, soapy water. Remove and clean gaskets, lids, and racks separately to prevent residue buildup.

Inspection and Storage

Regularly check all components for signs of damage, corrosion, or wear. Store the canner in a dry, cool location to prevent rust and deterioration.

Professional Servicing

Some advanced models may require professional calibration or servicing. Follow manufacturer recommendations for maintenance intervals and seek expert assistance if needed.

Expert Tips for Successful Pressure Canning

Mastering pressure canning involves more than just following instructions. Here are expert tips for maximizing results with advanced pressure canners:

- Always use tested recipes approved by food safety authorities.
- Preheat jars and lids for better sealing and reduced cracking risk.
- Monitor pressure levels closely during processing.
- Label and date all preserved foods for tracking freshness.
- Rotate stock regularly to use oldest jars first.

Applying these strategies ensures safe, high-quality canned goods and efficient use of your pressure canner.

Conclusion

Advanced pressure canners are the cornerstone of modern home food preservation, combining safety, efficiency, and versatility in one appliance. With innovative features, durable construction, and user-friendly controls, these canners make it easier than ever to preserve a wide variety of foods. By understanding their benefits, selecting the right model, and following best practices for safety and maintenance, food enthusiasts can enjoy reliable and delicious results year-round. Explore the world of advanced pressure canning to safeguard your pantry and elevate your culinary capabilities.

Q: What makes advanced pressure canners different from traditional canners?

A: Advanced pressure canners feature precise pressure controls, digital interfaces, enhanced safety mechanisms, and durable construction materials, offering improved safety, reliability, and ease of use compared to traditional models.

Q: Can advanced pressure canners be used for both high-acid and low-acid foods?

A: Yes, advanced pressure canners are designed to process a wide range of foods, including both high-acid and low-acid items, ensuring thorough sterilization and safe preservation.

Q: Are electric pressure canners as reliable as stovetop models?

A: Electric pressure canners are highly reliable, offering automated controls and programmable settings. They are ideal for users who prefer convenience and precise control, though some professionals still favor stovetop models for their versatility.

Q: How often should pressure gauges on advanced pressure canners be tested?

A: Pressure gauges should be tested for accuracy at least once a year, or more frequently if the canner is used regularly. Accurate gauges are crucial for safe and effective canning.

Q: What size advanced pressure canner should I choose for home use?

A: The ideal size depends on your canning needs. For small households, a 16–20 quart canner is typically sufficient, while larger families or bulk processors may prefer models with 23 quarts or more.

Q: Do advanced pressure canners require special maintenance?

A: Advanced pressure canners require regular cleaning, inspection of seals and valves, and occasional professional servicing to ensure safe operation and long-term performance.

Q: Is it necessary to use approved recipes with advanced pressure canners?

A: Yes, using recipes approved by food safety authorities is essential to ensure proper processing times, pressure levels, and safe food preservation.

Q: Can advanced pressure canners be used on induction cooktops?

A: Many advanced stovetop pressure canners made from stainless steel are compatible with induction cooktops, but it is important to check manufacturer specifications before purchase.

Q: What foods are best suited for advanced pressure canners?

A: Advanced pressure canners are ideal for preserving low-acid foods like meats, poultry, seafood, vegetables, and some soups, as well as high-acid foods such as fruits and pickles.

Q: Are advanced pressure canners safe for beginners?

A: Yes, advanced pressure canners are designed with user-friendly controls and multiple safety features, making them suitable for beginners as well as experienced canners.

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ingredients. Transform your preserves by embracing low-sugar and sugar-free methods, utilizing alternative sweeteners without sacrificing taste. Beyond pickles, this resource delves into global pickling and the art of canning cured meats. Discover the intersection of dehydration and canning, creating shelf-stable hybrids that blend convenience and creativity. Stay assured with dedicated sections on food safety, aesthetic presentation for gift-ready preserves, and sustainability practices that reduce waste and promote ethical sourcing. Overcome challenges with a troubleshooting guide, ensuring your canning skills continuously improve. Embrace the future of canning with insights into emerging trends and connect with a community of passionate preservers. **Advanced Canning Techniques** offers a gateway to transforming your approach, ensuring every jar you seal is a masterpiece in flavor and craftsmanship.

advanced pressure canners: Pressure Canning Mastery Barrett Williams, ChatGPT, 2025-04-20 Unlock the secrets to safe and successful home canning with **Pressure Canning Mastery**, your comprehensive guide to the art and science of preserving food. This indispensable eBook takes you on a journey from canning fundamentals to advanced techniques, ensuring that today's harvest is tomorrow's delight. Dive into the essentials with a thorough exploration of pressure canning basics, where you'll understand the equipment and scientific principles necessary to can low-acid foods safely. Learn why pressure and temperature control are paramount in ensuring your canned goods are both delicious and safe to consume. Safety takes center stage as you uncover the vital steps in sterilization and botulism prevention, empowering you with the confidence to preserve a variety of foods securely. From choosing the right tools to maintaining them, you'll discover the essentials for a hassle-free canning experience. Master the art of ingredient preparation with specific guidelines for vegetables, meats, poultry, and seafood. Perfect your filling and packing techniques, and understand the balance of headspace with methods like raw and hot packing to optimize flavor and storage. Acquire clarity on processing times, pressures, and the necessary altitude adjustments tailored for your geographic location. With this knowledge, avoid common pitfalls and ensure each batch meets the highest standards. Navigate post-processing with ease—cool, label, and store your creations correctly to maximize shelf life and prevent spoilage. Troubleshoot with confidence by identifying and resolving potential issues. Elevate your culinary endeavors with savory recipes crafted for pressure canning, and seamlessly integrate these preserves into daily meals. Discover budget-friendly strategies and inspire creativity through global recipes and innovative techniques. Join a vibrant community of fellow enthusiasts, sharing experiences and propagating a legacy of sustainable preservation practices. Whether you're a novice or seeking advanced skills, **Pressure Canning Mastery** is your indispensable resource for embracing the art of canning. Secure your copy now and transform your kitchen into a hub of wholesome, homemade goodness.

advanced pressure canners: The Harvest Kitchen Companion Barrett Williams, ChatGPT, 2024-04-19 Step into a world where every meal is a celebration of the harvest, where the vibrant tapestry of homegrown flavors creates not just food, but an experience. Dive into **The Harvest Kitchen Companion**, your guide to transforming the fruits of your labor into a year-round feast. From the first chapter, you are gently ushered into a philosophy where the kitchen becomes an extension of the garden, and sustainability is a way of life. Discover the secrets of soil and seed, and how they lay the foundation for the remarkable tastes that grace your table. Learn to think ahead with planting strategies designed for maximum yield and harvest timing that optimizes preservation. Witness the love labor that flows from the garden to the drying rack, as you master the art of drying herbs and spices, and learn to blend them into homemade mixes that will elevate any dish. Step below ground to the age-old tradition of root cellaring, where the earth itself cradles your produce in its cool embrace, keeping it fresh and delicious. Embrace the transformation of the humble cabbage into a probiotic powerhouse through the magical world of fermentation, and turn the bounty of the orchard into jewel-toned jams and jellies with classic canning skills. As temperatures drop, explore the techniques of freezing, ensuring that summer's sweetness lingers on your winter table. **The Harvest Kitchen Companion** will guide you through the smoky secrets of preserving meats and fish.

Your journey will be enveloped by the tang of brine as you navigate the pickling process from cucumbers to the most unusual garden delights. The dehydrator and oven work in harmony as you prepare healthy snacks that crunch with every bite, while the art of cheesemaking unravels the mysteries of milk, letting you craft mouthwatering dairy delights. As you knead dough for hearty bread and prepare seasonal pies, the homestead baker within you will rise to the occasion. Unleash your inner brewmaster with chapters on juicing, brewing, and winemaking, and redefine thriftiness with no-waste strategies tailored to a homestead kitchen. Feast your way through the seasons, from spring greens to winter's stored treasures, as you discover menus that celebrate each chapter of the year. Beyond the kitchen, The Harvest Kitchen Companion nurtures a sense of community, sharing recipes and techniques that strengthen bonds, with a nod to the evolving future of food preservation. Forge a partnership with nature while ensuring the safety of your loved ones by adhering to food safety protocols. Curate a harvest table setting that nourishes the soul as well as the body, and instill a love for the homestead life in the next generation. This comprehensive guide culminates with a look at international preservation methods, inviting you to infuse your cooking with a world of flavors. Whether you're new to the homestead lifestyle or a seasoned practitioner seeking to refine your skills, The Harvest Kitchen Companion is a perennial resource that promises to enchant and inspire, meal after magnificent meal. Welcome to the fulfilling world of self-sufficiency and gastronomic delight.

advanced pressure canners: The Complete Guide to Pressure Canning Diane Devereaux - The Canning Diva, 2018-07-24 Your simple, step-by-step resource to safely canning and preserving foods at home From soups and stews to broths and beans and entire meals in a jar, pressure canning is a time-honored craft that allows you to safely and affordably preserve the food your family loves to eat. Written by The Canning Diva® Diane Devereaux, The Complete Guide to Pressure Canning delivers everything you need to get started. A breakdown of the basics—Find essential information about choosing the right tools and ingredients and preparing the recipes safely. You'll even find two practice recipes to get you started. 80+ recipes—Learn how to make a wide range of delicious and nutritious canned fruits, veggies, meats, and legumes that will save you time, money, and help prevent food waste. Pressure canning charts—This book features quick-reference guides for safely canning different staple ingredients that include quantity, yield, jar size, processing time, and PSI. This canning book makes it simple to preserve and serve wholesome, nourishing foods that everyone will enjoy!

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mechanics step by step, teaching you how to keep shelf-stable ingredients on hand for flavorful meals anytime.--back cover

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cooking and containment heating. The guide draws from both historical practices and modern survival expertise, making it relevant for contemporary emergency situations. What sets this book apart is its practical, science-based approach to emergency food preparation, backed by extensive testing and expert input. Rather than focusing solely on basic survival, it emphasizes maintaining proper nutrition and food safety during challenging circumstances. The content serves both urban and rural audiences, making it invaluable for emergency preparedness enthusiasts and those seeking self-reliance skills. Through clear illustrations and step-by-step instructions, readers learn not just how to cook in emergencies, but why certain methods work, enabling them to adapt these skills to various crisis scenarios.

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advanced pressure canners: Canning Creatively Barrett Williams, ChatGPT, 2024-04-22 Unlock a world of vibrant flavors and homemade delights with Canning Creatively, your comprehensive guide to mastering the age-old tradition of canning. Embark on a journey that guides you from the initial concept of preserving to the fusion of flavors and innovation in the realm of canning - all while safeguarding the heritage that makes this craft truly timeless. Canning Creatively invites you to delve into the essentials with Chapter 1, laying a solid foundation with a thorough introduction to canning's what, why, and how, complemented by sections that detail the indispensable equipment for any aspiring canner. As you turn the pages, unravel the mysteries of food safety in Chapter 2, where we address necessary precautions and provide invaluable insights on preventing contamination and ensuring every jar maintains absolute purity and taste. Transform your kitchen into a canner's sanctuary through practical organization tips and sterilization techniques explored in Chapter 3, setting the stage for culinary wonders. Journey further into the heart of canning with Chapter 4, as it demystifies the crucial roles acid, sugar, pectin, salt, and fermentation play in the chemistry of canning. From the lush orchards of Chapter 5 to the earthy roots of Chapter 6, explore a diverse palette of fruits and vegetables, learning the art of crafting jams, jellies, pickles, chutneys, and more, while uncovering the secrets to perfecting the pressure canning of low-acidic produce for unparalleled taste and longevity. Advance your skills with Chapter 7, experimenting with a kaleidoscope of herbs, spices, and sugar alternatives, pushing the boundaries of creativity. Canning Creatively doesn't just give you recipes - it empowers you to become a recipe creator in Chapter 8, teaching you to test and refine your concoctions for a truly

personalized touch. Beyond preservation, Chapter 9 illustrates innovative ways to integrate your canned goods into everyday meals and gifting, while Chapter 10 equips you to overcome the common pitfalls and achieve canning triumph. Discover the effervescent world of fermentation in Chapter 11, adding another dimension to your home-canning portfolio. Catering to all, *Canning Creatively* includes a thoughtful approach to sugar-free canning in Chapter 12, offering adaptations for varying dietary needs. Seasons change, and so do canning opportunities - learn to harness the seasonal bounty in Chapter 13, ensuring you capture the essence of every harvest. In culmination, learn optimal labeling, organizing, and scaling techniques in Chapters 14 and 15, becoming adept at managing your creations, whether you're canning for a quiet household or a grand gathering. *Canning Creatively* is not merely a book; it's a vessel of inspiration filled with guidance, tips, and a treasure trove of canning possibilities waiting to be unlocked. Welcome this adventure into your kitchen and experience the joy of canning like you've never known it before. Your jars of joy await!

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advanced pressure canners: *Pressure Canning Cookbook* Jennifer Gomes, 2024-04-02 A celebration of pressure canning! In *The Pressure Canning Cookbook*, passionate Master Food Preserver Jennifer Gomes packs healthy, yummy, and inspiring canning recipes that both kids and adults will love. Learn how to can pantry basics like common veggies and ground meat, as well as a tasty variety of soups, stews, and the nutritional powerhouse, bone broth (with instructions for how to customize it)! This guide shares practical tips for how to avoid common pressure canning pitfalls and explains the "why" behind safe canning recommendations. Beyond the basics, though, *The Pressure Canning Cookbook* includes exotic recipes like Mexican bean and bone soup and vinha d'ahlos (a tangy Portuguese dish). Jenny teaches new and experienced canners alike how to choose the pressure canner that's right for them, break the canning process into short, economical chunks of time, and save money while canning! Take the guesswork out of this proven, time-tested food preservation technique with *The Pressure Canning Cookbook*.

advanced pressure canners: *The Craft of the Canned Harvest* Barrett Williams, ChatGPT, 2024-04-08 Step into the vibrant world of home preservation with *The Craft of the Canned Harvest*, a comprehensive guide that will transport you into the heart of your kitchen's transformation station. Whether you're a curious beginner or a seasoned canner seeking to refine your skills, this eBook is ripe for the picking and set to become the core of your digital library. Open the lid to Chapter 1 and

immerse yourself in the foundations of home canning, discovering the essentials that will set you up for triumph. Delve into the age-old practice brought into the modern era, where preserving your harvest is not simply about sustenance, but a lifestyle choice promoting health, savings, and deeply rewarding satisfaction. As you turn the virtual pages to Chapter 2, arm yourself with the knowledge of selecting the crispest and most luscious fruits and vegetables that will flavor your canning journey. Chapter 3 will enlighten you with the pivotal role of pH, sugar, and heat in waltzing away harmful microorganisms and nurturing the perfect preservation environment. Your expedition takes you through various terrains: the lush valleys of water bath canning in Chapter 4, where jams and pickles come to vibrant life; the robust peaks of pressure canning fundamentals in Chapter 5, safeguarding the savory sanctity of soups and stews. And let's not overlook the chapters dedicated to the artistry of crafting fruit butters, glazes, and flavored syrups that lend a gourmet touch to your daily dishes. Navigate further and you'll uncover not just the how-tos but the why-tos, learning about longevity, storage, and recognizing the subtle signs of spoilage. The Craft of the Canned Harvest covers the full spectrum of canning culture, from decorative gifting to sustainable practices, and even challenges you with troubleshooting the trickiest of canning conundrums. Beyond mere instruction, this eBook is a manifesto for those passionate about harnessing the abundance of the seasons. It speaks to the heart of community building, special diets, and how canning intertwines beautifully with daily cooking—all with a nod to innovation. As you reach the final chapter, you'll feel not only equipped but inspired to turn your kitchen into a bustling hub of health, flavor, and creativity. The Craft of the Canned Harvest is more than just a guide—it's a gateway to a lifestyle where every jar you seal is an ode to your dedication to the craft. Embark upon this appetizing adventure and let each season's bounty be a canvas for your canning mastery.

advanced pressure canners: The Modern Pioneer Pantry Mary Bryant Shrader, 2025-08-19 Fill your pantry, save money, and eat healthier using time-tested methods from Mary Bryant Shrader of the Mary's Nest YouTube channel. There is no better way to preserve food than by using the methods our predecessors used. Canning, preserving, pickling, and drying have been used for centuries to make fresh food last longer and preserve garden harvests. Now, as grocery prices continue to rise, people have realized that these methods, when done properly and safely, can preserve fresh food for months and even years, which means less waste, a well-stocked pantry, and a bounty of delicious and healthy food. Fans of Mary Bryant Shrader's YouTube channel and website love her positive, encouraging approach to teaching complex topics in a way that is both entertaining and richly informative. In her first book, *The Modern Pioneer Cookbook*, Mary shared tips for cooking traditional foods and using simple ingredients to make healthy meals more economically. Now, in *The Modern Pioneer Pantry*, Mary goes in depth and teaches you how to use water-bath canning, pressure canning, pickling, fermenting, freezing, dehydrating, and drying to preserve everything from fruits and vegetables to salads, jams and jellies, pickles, and so much more. In addition to in-depth instruction for each method and over 115 recipes, you'll learn how to use Mary's unique Four Corners Pantry approach to ensure your home will stay well stocked and food will never go bad. You'll also learn how to source inexpensive ingredients, get the most out of your garden (or the produce section at your local supermarkets), and create a pantry that will be a source of pride and also nutrient-rich food for your family. Each chapter also includes a scannable QR code that links to instructional videos on the Mary's Nest website.

advanced pressure canners: The Joy of Keeping a Root Cellar Jennifer Megyesi, 2016-08-02 The winning team behind *The Joy of Keeping Chickens* returns, this time with a complete guide to building and maintaining a root cellar—even if it's just a dark and cool closet. This cheap, easy, energy-saving way will keep the harvest fresh all year long. Here, readers will learn: Which fruits and vegetables store best How to build a root cellar in the country, suburbs, or city How to deal with specific environmental challenges Storage techniques ranging from canning to pickling and smoking to drying Recipes for everything from tomato sauce to venison jerky Root cellaring isn't just for off-the-grid types or farmers with large gardens. Storing food makes good sense, both financially and environmentally. And root cellars can easily fit anywhere. In this intelligent,

convincing book, authors Megyesi and Hansen show how to make them part of every reader's life. Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We've been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

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