

# **Food Preps 2.0**

## **A Guide to the Food Element of Your Preparedness and Survival Plan**

2024

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Part I Food Preps 2.0 Introduction .....	8
Chapter 1 It's Doable.....	8
Chapter 2 Pace Yourself.....	9
Chapter 3 Why Store Up Food? .....	10
Chapter 4 One Size Does Not Fit All.....	12
Chapter 5 Scope of This Book.....	13
Part II PLANNING YOUR FOOD PREP 2.0 SYSTEM .....	15
Chapter 6 Food Prep Planning Introduction .....	15
Chapter 7 Storage Planning: Do It Now – It Affects Everything .....	16
Storage Spaces .....	16
Buckets and Tubs.....	17
Planning The Arrangement of Your Tubs .....	19
Storage Environment – Temperature.....	20
Storage Environment – Stealth .....	21
Transporting Your Stockpile.....	22
Urban Prepper Considerations .....	26
Chapter 8 Food Selection Criteria.....	27
Cost .....	28
Core Food Concepts .....	29
Cooking and Preparation.....	31
Shelf Life.....	32
Reviews and Rotation .....	34
Prepping Nutrition.....	36
Density: Considering Storage and Calories.....	39

Other Considerations .....	41
After Your Preps Run Dry.....	43
Chapter 9 Layering .....	45
Layering by Food Type.....	46
Layering by Shelf Life.....	50
Layering by Food Cost .....	51
Chapter 10 Inventorying systems .....	52
Organized Meal Plans.....	52
Labels .....	54
Analog Organization .....	55
Digital Organization.....	55
Part III PRESERVATION METHODS.....	57
Chapter 11 Introduction and Goals .....	57
Chapter 12 Store-Bought Food (Not Really A Preservation Method) .....	58
Where to Shop .....	58
Grocery Store Foods.....	59
MREs and HOMREs .....	62
Freeze-Dried.....	63
The Spice Of Life.....	64
Drink Mixes .....	64
Expiration Dates – Myths and Realities .....	65
Chapter 13 Dehydrating .....	68
Selecting Foods for Dehydration .....	68
Dehydration Equipment .....	70

Fruits and Vegetables.....	70
Meats.....	72
Storing Dehydrated Foods.....	73
Chapter 14 Canning.....	74
Pros and Cons of Canning.....	74
Skills and Equipment.....	75
Canning Recipe Basics and Key Ingredients.....	78
Shelf Life Of Home-Canned Foods.....	80
Canning Resources.....	80
Chapter 15 Yeast, Salt, Smoke, and Fat.....	81
Pickling and Fermenting.....	81
Smoking.....	83
Curing.....	84
Root Cellars.....	86
Preserving With Fat.....	87
Chapter 16 Freeze-drying.....	88
Pros and Cons.....	88
What Can You Freeze-dry.....	89
Freeze-Drying Equipment and Accessories.....	91
Storage.....	92
Chapter 17 Bulk Grains.....	93
Chapter 18 Putting it All Together.....	96
Part IV NON-COMMERCIAL SOURCES OF FOOD.....	99
Chapter 19 Gardening.....	99

Practice Makes Perfect .....	99
Get The Right Seeds .....	100
Getting an Early Start with Green Houses .....	101
Trees, Bushes, Permaculture Design, and Foraging .....	101
Gardening – Closing Thoughts.....	103
Chapter 20 Hunting, fishing, and foraging.....	103
Hunting and Fishing.....	103
Foraging.....	106
Chapter 21 Livestock .....	107
Part V PREPARING FOOD IN THE COLLAPSE.....	110
Chapter 22 You Need a System.....	110
Chapter 23 Cooking With Just Water.....	111
Chapter 24 Dangers of Cooking from Scratch in the Collapse .....	111
Chapter 25 Energy for Cooking.....	113
Optimizing Traditional Cooking .....	113
Alternative Energy Cooking .....	114
Fire, Fire, Fire .....	115
Chapter 26 Cleaning and Safe Disposal .....	116
Chapter 27 Recipes Illustrating Layering and Alternative Cooking Methods .....	119
Sample Meal #1 Beans and Rice.....	120
Sample Meal #2 Pasta .....	121
Sample Meal #3 Chili .....	121
Sample Meal #4 Taco Tuesday.....	122
Sample Meal #5 Foraged Salad.....	123

Sample Meal #6 Fish and Chips .....	124
Sample Meal #7 Eggs and Bacon .....	125
Sample Meal #8 Flat Bread and Meat .....	125
Sample Meal #9 Grits .....	126
Sample Meal #10 Congee .....	127
Recipes .....	128
Chapter 28 Example Food Preps 2.0 Plan .....	139
Family Plan .....	139
Research .....	139
Resources .....	142
Goals .....	144
Tasks and Schedule.....	144
Milestones.....	146
Risks .....	147
Accountability .....	147
Mutual Assistance Group Plan .....	147
Research.....	148
Resources .....	150
Goals .....	152
Tasks and Schedule.....	152
Milestones.....	157
Risks .....	157
Accountability .....	158
Chapter 29 Wrapping It All Up.....	158

Part VI Resources .....	162
Websites.....	162
Prepping 2.0 .....	162
Nutrition and Calculators .....	162
Tongue Weight .....	162
MREs .....	162
Home Food Preservation.....	162
Podcasts .....	163
Food Industry and Insecurity.....	163
Food Preparations .....	163
Videos .....	164
Loading a trailer .....	164
Wonder Bag.....	164
Books.....	164
Fiction .....	164
Canning and Preserving.....	164