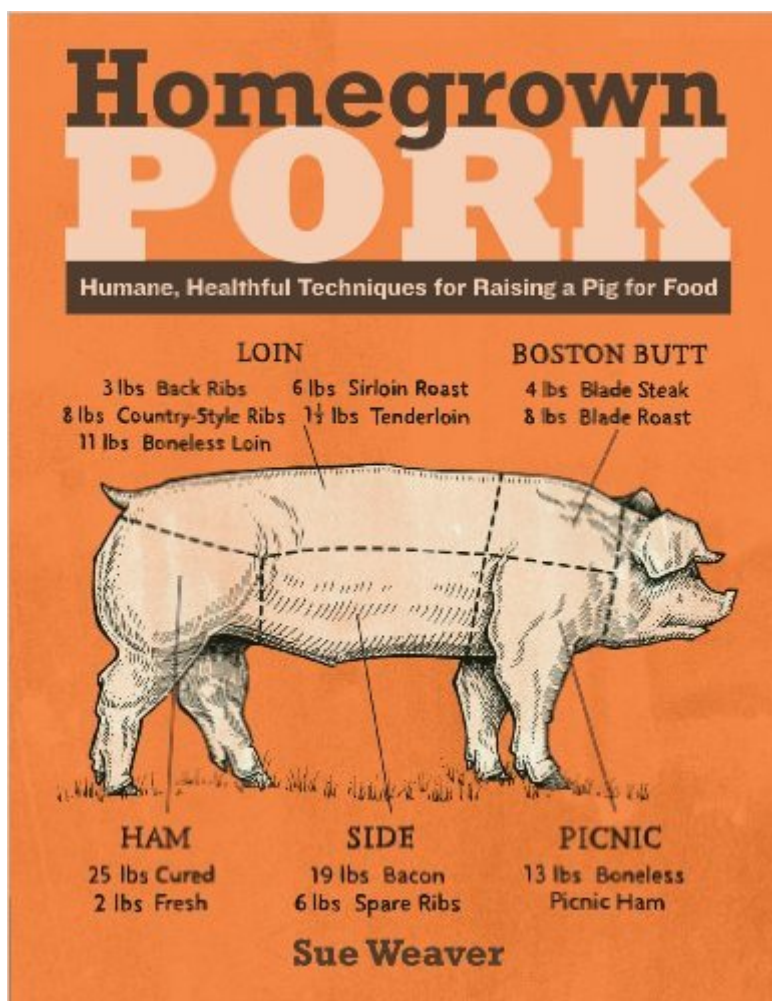


The book was found

Homegrown Pork: Humane, Healthful Techniques For Raising A Pig For Food



Synopsis

Raising a pig for meat is easy to do, even in a small space like a suburban backyard. In just five months, a 30-pound shoat will become a 250-pound hog and provide you with more than 100 pounds of pork, including tenderloin, ham, ribs, bacon, sausage, and more. Homegrown Pork covers everything you need to know to raise your own pig, from selecting a breed to feeding, housing, fencing, health care, and humane processing. Invite all your friends over for a healthy and succulent pork dinner!

Book Information

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Product Dimensions: 7 x 0.7 x 9 inches

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Average Customer Review: 4.4 out of 5 stars [See all reviews](#) (14 customer reviews)

Best Sellers Rank: #316,943 in Books (See Top 100 in Books) #188 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Meat & Game > Meats](#) #428 in [Books > Science & Math > Agricultural Sciences > Animal Husbandry](#) #662 in [Books > Crafts, Hobbies & Home > Sustainable Living](#)

Customer Reviews

This one book is THE BEST singular resource I've read. Covers EVERYTHING without the excess babbling. Having been a meat cutter I can say that butchering info is spot on! The other info is a tremendous help also.

Just exactly what I was hoping for. Start to finish...how to house, raise, slaughter, butcher, cure, cook and eat..plus a comprehensive list of additional resources. Perfect.

Spectacular reference for the new pork grower - that's me! So far it's answered all the questions I've had and helped me feel like I can do this. We get our piglets in August so we'll put all my new found knowledge to the test!

Are you considering raising some butcher pigs? This book gave me some amazing insight as to what I am going to be getting myself into. This book goes through raising, penning, breeds, medicating, butchering, you name it the book makes at least some mention of it. If you are considering or have some pigs I think this book would be great addition to your library.

Good book. The only criticism having raised pigs and many other animals on our small farm is - nose to tail! You get a lot more than 100lbs of usable food off a 250lb pig.

Top book. All you need to know in one easy to read book .

good book covers lots of topics

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