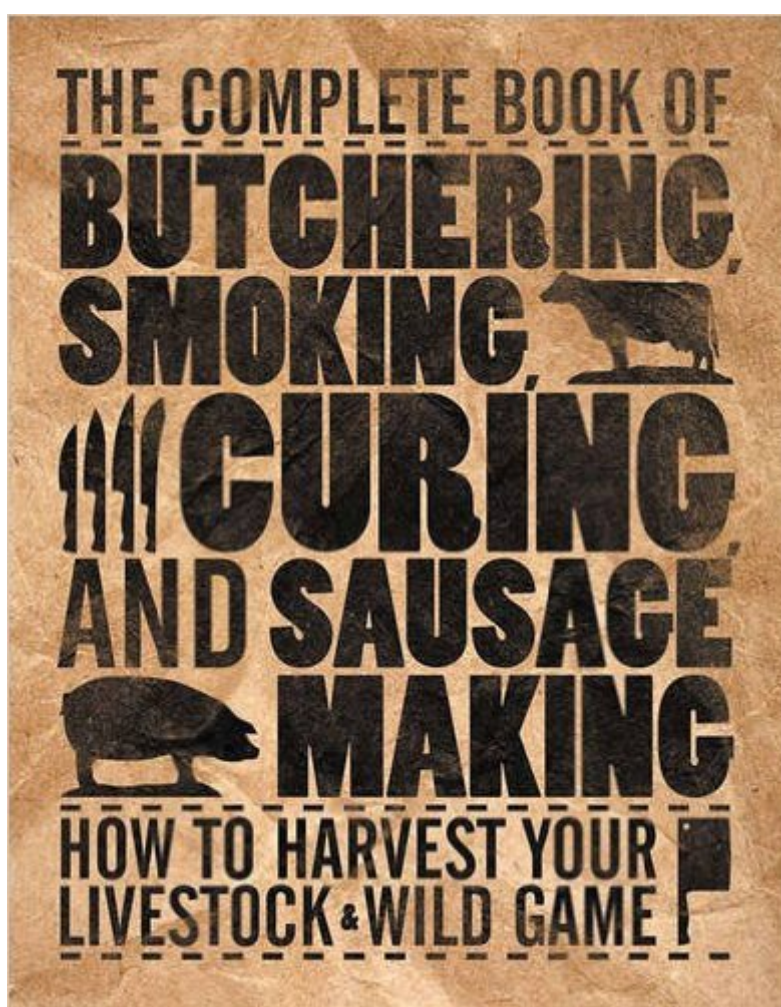


The book was found

# The Complete Book Of Butchering, Smoking, Curing, And Sausage Making: How To Harvest Your Livestock & Wild Game (Complete Meat)



## Synopsis

Here's the ideal hands-on guidebook for self-sufficient farmers, ranchers, and hunters with step-by-step instructions on butchering beef, venison, pork, lamb, poultry, and goats. Time-tested advice on how to cure the meat by smoking or salting helps you preserve your harvest. A final section explains how to make sausages. Numerous mouth-watering recipes are included.

## Book Information

Series: Complete Meat

Flexibound: 256 pages

Publisher: Voyageur Press; First edition (September 10, 2010)

Language: English

ISBN-10: 0760337829

ISBN-13: 978-0760337820

Product Dimensions: 7.2 x 0.9 x 9.2 inches

Shipping Weight: 1.6 pounds (View shipping rates and policies)

Average Customer Review: 4.3 out of 5 stars [See all reviews](#) (82 customer reviews)

Best Sellers Rank: #100,386 in Books (See Top 100 in Books) #13 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Meat & Game > Game](#) #77 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Meat & Game > Meats](#) #116 in [Books > Cookbooks, Food & Wine > Canning & Preserving](#)

## Customer Reviews

I debated whether to give this book a three star rating or a two star rating. The pictures are excellent and for that reason alone, I might have given it three stars. However, and this is the basic flaw of this book, there are not really enough of them just as there is not really enough information in a book that bill itself as "The Complete Book of Butchering, Smoking, Curing and Sausage Making."The chapters on butchering are fairly decent. Like I said, the pictures are really good even though not every step is pictured. Still, with this book alone, you could probably butcher an animal and do an acceptable job. The other chapters, the ones on curing and smoking, are completely inadequate and could only be considered overviews at best. There is not even one actual recipe for curing meat. The curing section discusses curing in the most general and non-specific sense and contains no recipes. The smoking section goes give a diagram for constructing a smoker but again, it is just a guide and does not give any recipes or times or any specifics at all. The Section on sausages is also weak. While it does provide some recipes (really nothing that you couldn't get over

the internet) it breezes over technique and is mostly a list of definitions. I doubt a novice could use any of these sections to cure or smoke meat and anyone with experience would probably not find much helpful in this book.

I bought this book because the title and cover made it look like I would have instructions on how to make bacon from pork belly which is one of the easiest things to show people about how to brine and cure a meat. In fact there is almost no information about pork. If you need to see how to skin a racoon or fillet a fish there is more help. The book is poorly organized and unless you actually have time to read the whole book and then organize your mind like the author it is pretty useless.

This book has some very good information about butchering animals (almost 3/4 of the book is devoted to it!). However, if you are looking for smoking, curing or sausage making look elsewhere.

A very well written book with lots of very useful color pics not just drawings. I am by no means an expert butcher this book gives me the confidence to tackle the job.

Everything you need to know about butchering! I bought this book as a gift for my hubby and for a man who "doesn't like to read" he refused to put this one down. He even took it to work in his lunchbox and was talking about the book to his friends and hunting buddies! I guess it was their version of a "manly book club!" This book is FULL of valuable information and it has definitely helped to put a little more meat in the freezer!

Nice pictures but that's about it. Nothing complete about anything written in this book. This book didn't tell me anything I didn't already know. Wasn't Jack crap about how to smoke or cure or make sausage. Use google and don't waste your money.

The Complete Book of Butchering, Smoking, Curing and Sausage Making offers a fine guide to butchering, from field dressing wild game and making the best cuts from an animal to avoiding injuries, disposing of unwanted parts, and basic safety practices. The result is an outstanding guide perfect for any would-be home meat cutter and butcher.

Obviously a very American based book. Don't look for much information in detail about smoking, curing or sausage making, it isn't there. If you want to know how to shoot a beast and

butcher it this will be of use to you.

[Download to continue reading...](#)

The Complete Book of Butchering, Smoking, Curing, and Sausage Making: How to Harvest Your Livestock & Wild Game (Complete Meat) The Hunter's Guide to Butchering, Smoking, and Curing Wild Game and Fish The Sausage-Making Cookbook: Complete Instructions and Recipes for Making 230 Kinds of Sausage Easily in Your Own Kitchen The Complete Guide to Preserving Meat, Fish, and Game: Step-by-step Instructions to Freezing, Canning, Curing, and Smoking (Back-To-Basics Cooking) A Guide to Canning, Freezing, Curing & Smoking Meat, Fish & Game Great Sausage Recipes and Meat Curing Basic Butchering of Livestock & Game Homemade Sausage: Recipes and Techniques to Grind, Stuff, and Twist Artisanal Sausage at Home The Complete Guide to Hunting, Butchering, and Cooking Wild Game: Volume 2: Small Game and Fowl The Complete Guide to Hunting, Butchering, and Cooking Wild Game: Volume 1: Big Game Masterbuilt Smoker Recipes For Smoker Cooking: Masterbuilt Smoker Recipes Cookbook For Smoking Meat Including Pork, Beef, Poultry, Fish, and Wild Game Butchering Poultry, Rabbit, Lamb, Goat, and Pork: The Comprehensive Photographic Guide to Humane Slaughtering and Butchering Butchering Beef: The Comprehensive Photographic Guide to Humane Slaughtering and Butchering Preparing Fish & Wild Game: The Complete Photo Guide to Cleaning and Cooking Your Wild Harvest The Back to Basics Handbook: A Guide to Buying and Working Land, Raising Livestock, Enjoying Your Harvest, Household Skills and Crafts, and More (The Handbook Series) The Farmer's Cookbook: A Back to Basics Guide to Making Cheese, Curing Meat, Preserving Produce, Baking Bread, Fermenting, and More (The Handbook Series) Charcuterie: The Craft of Salting, Smoking, and Curing (Revised and Updated) The River Cottage Curing and Smoking Handbook Charcuterie: The Craft of Salting, Smoking, and Curing The New Livestock Farmer: The Business of Raising and Selling Ethical Meat

[Dmca](#)