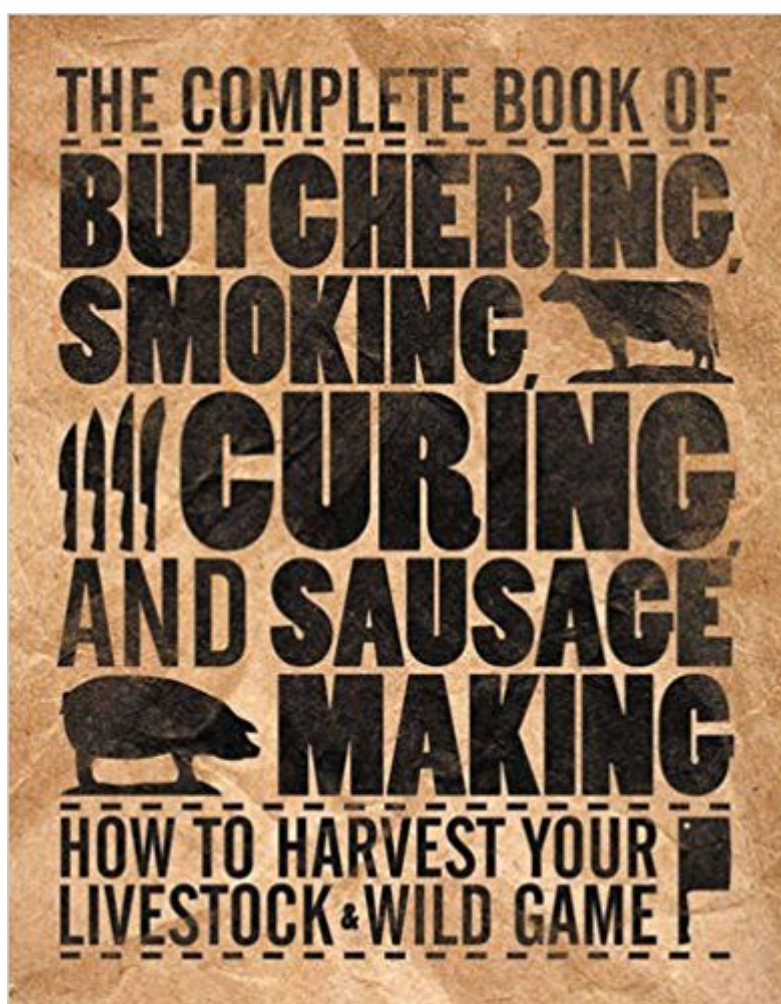


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# The Complete Book Of Butchering, Smoking, Curing, And Sausage Making: How To Harvest Your Livestock & Wild Game (Complete Meat)





## 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

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Average Customer Review: 4.2 out of 5 stars 92 customer reviews

Best Sellers Rank: #130,736 in Books (See Top 100 in Books) #16 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Meat & Game > Game #106 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Meat & Game > Meats #165 in Books > Cookbooks, Food & Wine > Canning & Preserving

## Customer Reviews

For those of you who are serious about your hunting and meat processing, this is an excellent guide through the world of meat and muscle...Pick it up if you've ever considered butchering your own meats or making your own sausage, or if you'd just like to appreciate what goes into the process. -

EDIBLE MEMPHIS

Philip Hasheider is a farmer and writer. He's the author of How to Raise Cattle and How to Raise Pigs. A former cheesemaker's assistant, he lives on a farm near Sauk City, Wisconsin.

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.

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.

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 might better be called "The Complete Bare Bones Reference for Intermediate Butchers, etc." It's really nothing more than a reference, and contains little truly detailed information about most of the processes. It gives a quick overview of, say, butchering a lamb, and then moves on. It also depends on the reader having knowledge of butchering cant, and if you don't know what the aitch bone is, for instance, well, look it up elsewhere. This book will stay on my shelf, and I imagine I'll turn

to it from time to time when I need a quick reference for where to make a cut or similar. But it's very, very far indeed from what the title advertises.

very detailed...good resource

I bought this book for my father as a Christmas gift because he loves to hunt and he does all his own butchering. He also makes his own sausage and grows livestock so I thought this book would be perfect. The book is very detailed and I would not suggest it if you are squeamish because it has some graphic photos but if you are doing your own butchering it shouldn't bother you that much. My dad loved the book and can't wait to try out many of the recipes found inside.

Very handy with alot of good information.

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