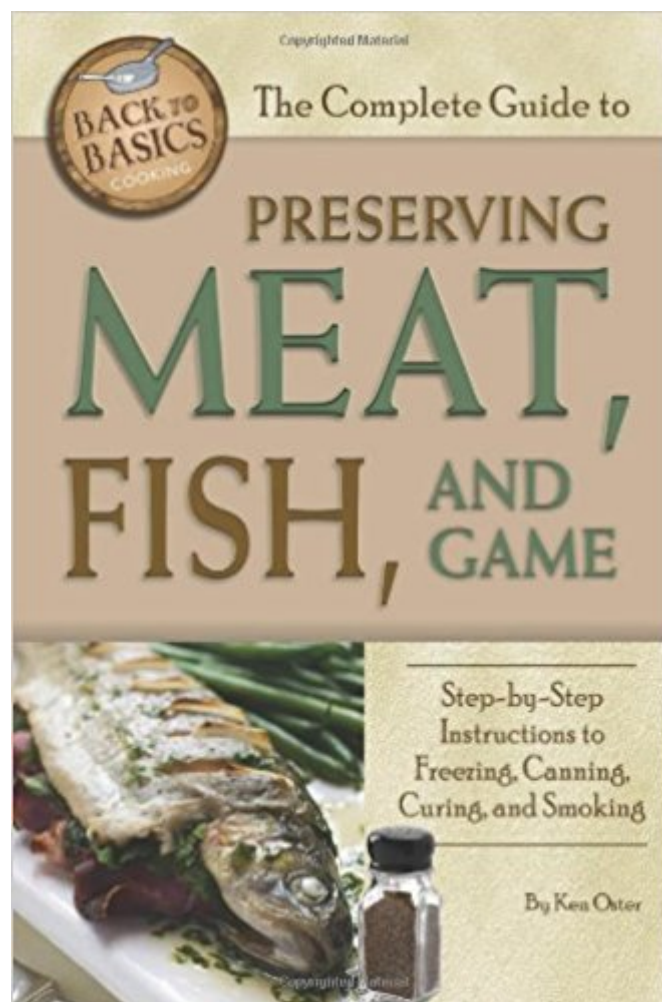


The book was found

The Complete Guide To Preserving Meat, Fish, And Game: Step-by-Step Instructions To Freezing, Canning, Curing, And Smoking (Back To Basics Cooking)





Synopsis

For more than 8,000 years humans have been preserving meat and fish through canning, curing, smoking, and freezing, use techniques that remove the moisture and make it possible to keep meat for much longer than its natural shelf life. However, improper preservation of meat leads to more than 40% of all reported cases of food borne illness according to the Center for Disease Control, meaning it is necessary for everyone to carefully, effectively practice safe storage practices and ensure the meat is well preserved. This book will show any potential meat preserver how to go about the process of storing meat for long term use in a variety of methods, while constantly keeping an eye to the possibility of food borne illness and the loss of freshness. You will learn everything you need to know to start the process of setting aside and preserving your meat, fish, and game. Starting with a series of charts and basic details about different kinds of meat and fish, from venison to beef to salmon, you will learn which animal products store best with which methods, which methods must be avoided, and which diseases are the greatest risk when you store meat. With this information in hand, you will start learning how the freezing, canning, curing, and smoking processes work. You will be given detailed outlines of each process starting with what equipment you will need. Experts in meat preservation have been interviewed and their insights have been included here to provide a detailed and full overview of everything you can expect in the process. From these interviews, you will start the process of understand what you need to effectively preserve meat products. You will learn what can lead to failure for all four methods, what the best possible storage locations are for each, and what materials should be avoided at all costs. Learn how smoking works and the timelines for every form of storage from the moment the animal is butchered to the moment it needs to be preserved. No matter what kind of animal you are preserving, this book will provide the details you need to effectively store the meat for later use.

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design including the prestigious Benjamin Franklin award for excellence in publishing. We are proud of the high quality of our books and hope you will enjoy this eBook version.

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Customer Reviews

Kenneth Oster is a 23-year veteran of the United States Air Force and is now serving as a substitute teacher. Kenneth has a bachelor s degree in educational studies from Western Governors University in Salt Lake City, Utah, and a doctorate in ministry from Great Plains Baptist Divinity School in Sioux Falls, South Dakota. Over the years, Kenneth and his wife, Joyce, have been involved in home canning and preserving a wide variety of fruits, vegetables, and meats for the enjoyment of their family. they have children and 13 grandchildren.

As a newbie to the process of preserving meat it was exactly what I needed. True to it's word step by step instructions. If you're an old pro already save your money. Definitely, published for beginners like myself. Thanks!

nice recipe bookWell this really surprised me when i received it i bought this for me to try new ways in making my game meat this hunting season , and there are some really nice recipes in it i want to try.The reason why i gave it a 4 star is it did not say anything in the description that i would need also a pressure cooker to complete the recipes,but i will purchase one anyways.This is a rather thick

book it has 288 pages and so many things for me to try ,so i will be preserving a lot of meat this year and hope more years to come with this new book .

Great book, very helpful

Basic, but good reference.

This book for preserving meats is ok but I would try other books for this more talk in it and not much telling how to do it

Excellent. Very in depth!

I was hoping for more info on smoking as a means to preserve meats, fish and fowl. Perhaps more for the game and fish hunter who puts up a winter storehouse of food.

Very well written book and informative. I really recommend this book!

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