



Basic Butchering of Livestock & Game: Beef, Veal, Pork, Lamb, Poultry, Rabbit, Venison

By John J. Mettler



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This guide takes the mystery out of butchering, covering everything you need to know to produce your own expert cuts of beef, venison, pork, lamb, poultry, and small game. John J. Mettler Jr. provides easy-to-follow instructions that walk you through every step of the slaughtering and butchering process, as well as plenty of advice on everything from how to dress game in a field to salting, smoking, and curing techniques. You'll soon be enjoying the satisfyingly superior flavors that come with butchering your own meat.



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Editorial Review

Review

"With this book in hand, you should be able to take just about any animal from pen to freezer."

"Provides clear, concise, and step-by-step information for people who want to slaughter their own meat."

From the Publisher

An Outdoor Life Book Club Selection

From the Back Cover

This is the book for anyone who hunts, farms, or buys large quantities of meat. The author takes the mystery out of slaughtering and butchering everything from beef and veal, to venison, pork, and lamb. The text is clear and easy-to-follow. Combined with 130 detailed illustrations by Elayne Sears, the reader is provided with complete, step-by-step instructions.

Here is everything you need to know:

- At what age to butcher an animal
- How to kill, skin, slaughter, and butcher
- How to dress out game in a field
- Salting, smoking, and preserving
- Tools, equipment, the setup
- More than thirty recipes using all kinds of meat

Users Review

From reader reviews:

Paul Flynn:

This book untitled Basic Butchering of Livestock & Game: Beef, Veal, Pork, Lamb, Poultry, Rabbit, Venison to be one of several books that will best seller in this year, this is because when you read this publication you can get a lot of benefit upon it. You will easily to buy this particular book in the book retailer or you can order it via online. The publisher of the book sells the e-book too. It makes you easier to read this book, as you can read this book in your Smartphone. So there is no reason for your requirements to past this reserve from your list.

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