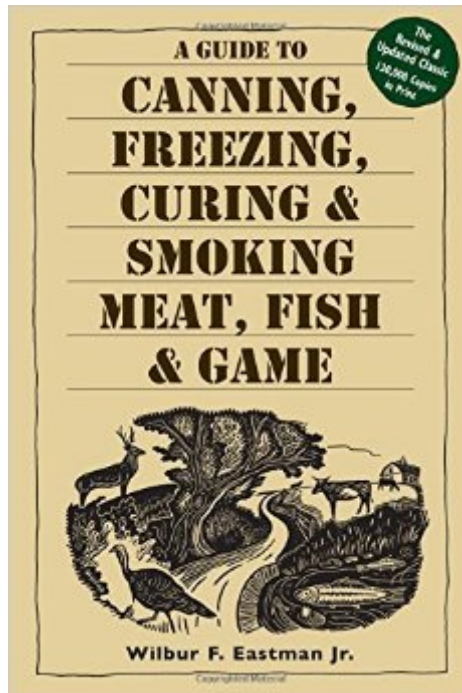


The book was found

A Guide To Canning, Freezing, Curing & Smoking Meat, Fish & Game



Synopsis

Preserve your meat properly and enjoy unparalleled flavor when you're ready to eat it. This no-nonsense reference book covers all the major meat preserving techniques and how to best implement them. You'll learn how to corn beef, pickle tripe, smoke sausage, cure turkey, and much more, all without using harsh chemicals. You'll soon be frying up delicious homemade bacon for breakfast and packing your travel bag with tender jerky for snack time.

Book Information

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Best Sellers Rank: #19,121 in Books (See Top 100 in Books) #1 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Fish & Seafood #14 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Meat & Game > Meats #27 in Books > Cookbooks, Food & Wine > Canning & Preserving

Customer Reviews

This book teaches you how to safely---with large emphasis on safety and hygiene---prepare, and store meat using a wide variety of canning, freezing, and curing methods. The text is well-illustrated with diagrams of equipment (including sausage makers, and smokers) and methods. There are plenty of helpful tips, and handy charts indicating how long a product should be heated per pound (with time adjustments when cooking at altitude). The recipes in the book are massive. Most require 100lb of meat, pounds of salt, and gallons of water; a few handful of recipes call for 3-10 pounds of meat.

Join the generations of hunters in the wild & in the aisles of local supermarkets who have learned to can, freeze, cure & smoke meat, fish & game with this simple, safety-conscious primer about making beef jerky, bologna, cured turkey, bacon, corned beef, pemmican, clam chowder, & much, much more. It will also turn you on to other ways to prepare your meats, & fill you with satisfaction

when you look in your freezer, on your shelves & in your cupboards. Very glad it's been re-printed - my ancient copy was getting unreadable!

I ordered this book to find out how to cure bacon and smoke meat. I found it very helpful. I was having a hard time in finding a cure, but the book suggested a cure by mortin. I will tell everyone I know. If you need a good meat book this is one of our favorites.

I have NEVER cured any meat before, I have canned meat, everyone has frozen meat, but never cured meat. This is a good basic book. It gives clear directions and suggestions for different products you can use to cure with. (Some of which you can get here a .com). I also like that it gives you the health warnings, when dealing with food, there is no such thing as too clean or too careful. All in all, this book will get you started and keep you safe, but you MUST follow the directions.

The title lists Canning Freezing Curing and Smoking and all of those subjects are covered in detail for each category but what is really inside are recipes of all kinds. We are talking about food after all. Includes 36 full pages of valuable safety related directions concerning pressure canning. Lists unconsidered questions IE what happens to my frozen venison if I lose power and it thaws. just a great deal of useful no nonsense information concerning the preservation of meat fish and game and then the various methods of cooking for ultimate consumption. A great source for considering the 'other' cuts of meat in a carcass. Tongue organs blood and gelatine from cooking the bones. Well worth the asking price

This book does have a lot of good information, but some of the recipes haven't been updated from the original 1975 version. One in particular has a significant safety problem. I love pastrami and to make it you need to corn the brisket first, which is essentially brining the beef in salty water for at least 5 days. One dangerous bacteria that salt alone can't inhibit is Clostridium botulinum. C. botulinum produces a toxin that will give you botulism, which is very bad. The fix for this is to add a little sodium nitrite (not nitrate) in the form of Instacure #1 (93.75% salt, 6.25% sodium nitrite, red color so no one mistakes it for table salt) to your brine. My big concern with this book is that the recipe for corning beef calls for Saltpeter, which is potassium nitrate. The "ate" in the word nitrate tells you that this is an old recipe that's not as safe as it should be. I'm sure this book at the top if its game in 1975 but now it seems a bit quaint. I have to ding the book 2 full stars just for the safety shortfall. It's still full of good information though, just do your homework.

This is a nice little book with a lot of really good information. Here's a list of chapter headings: Introduction Basic Information Canning Freezing Curing and Jerky and Sausage Making Smokehouses and Smokers: Built, Bought, or Improvised Beef and Veal Pork Lamb Poultry Game Fish Metric Conversion Charts Bibliography Recipe Credits Resources Index If you're making the move towards self-sustainability, this book has a ton of wisdom for you.

Reminds me of some different ways my mother talked about her family kept meat fresh before refrigerators were common. We have forgotten a lot of those skills so it is very nice to have good books to explain things in simple terms.

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