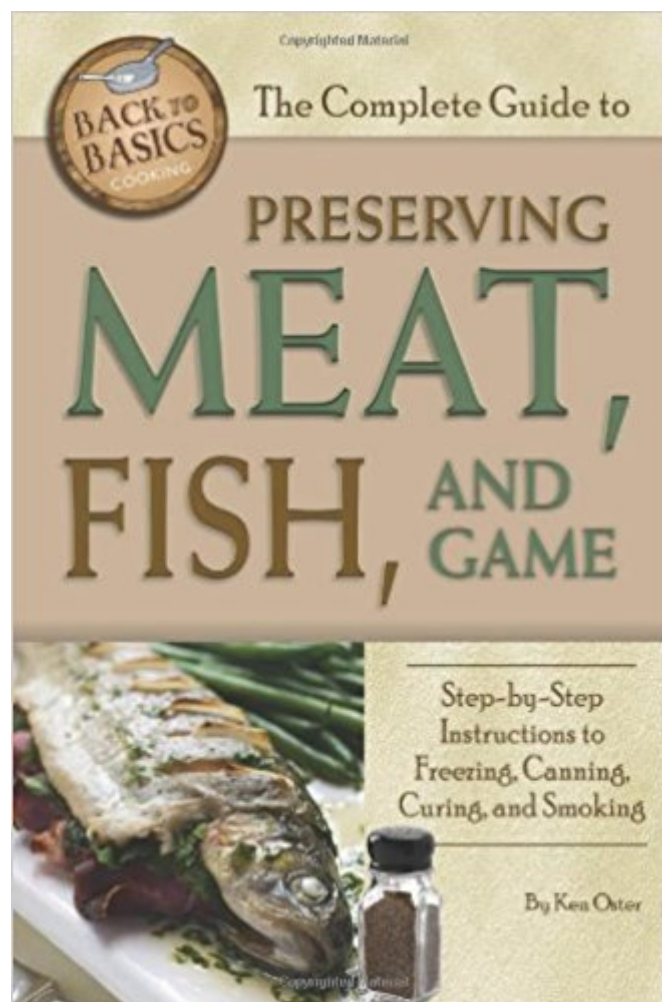


The book was found

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. Atlantic Publishing is a small, independent publishing company based in Ocala, Florida. Founded over twenty years ago in the company president's garage, Atlantic Publishing has grown to become a renowned resource for non-fiction books. Today, over 450 titles are in print covering subjects such as small business, healthy living, management, finance, careers, and real estate. Atlantic Publishing prides itself on producing award winning, high-quality manuals that give readers up-to-date, pertinent information, real-world examples, and case studies with expert advice. Every book has resources, contact information, and web sites of the products or companies discussed. This Atlantic Publishing eBook was professionally written, edited, fact checked, proofed and designed. The print version of this book is 288 pages and you receive exactly the same content. Over the years our books have won dozens of book awards for content, cover design and interior

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.

Book Information

Series: Back to Basics Cooking

Paperback: 288 pages

Publisher: Atlantic Publishing Group Inc. (March 17, 2011)

Language: English

ISBN-10: 1601383436

ISBN-13: 978-1601383433

Product Dimensions: 6 x 0.8 x 8.9 inches

Shipping Weight: 12 ounces (View shipping rates and policies)

Average Customer Review: 4.3 out of 5 stars 15 customer reviews

Best Sellers Rank: #167,320 in Books (See Top 100 in Books) #23 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Meat & Game > Game #138 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Meat & Game > Meats #194 in Books > Cookbooks, Food & Wine > Canning & Preserving

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!

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

The Complete Guide to Preserving Meat, Fish, and Game: Step-by-step Instructions to Freezing, Canning, Curing, and Smoking (Back-To-Basics Cooking) (Back to Basics Cooking) The Complete Guide to Preserving Meat, Fish, and Game: Step-by-Step Instructions to Freezing, Canning, Curing, and Smoking (Back to Basics Cooking) Smoking Meat: Fish Edition. : Delicious Smoking Fish Recipes for Everyone (Book 2, Smoked Fish Recipes Cookbook, Smoked Fish Guide, Unique Smoking Fish Recipe Book, Smoking Meat, BBQ Cookbook) Smoking Meat: Fish Edition: Top 25 Amazing Smoked Fish Recipes (Smoked Fish Recipes, Smoked Fish Cookbook, Smoked Fish Guide, Unique Smoking Fish Recipe Book, Smoking Meat, BBQ Cookbook) Smoking Meat: The Best 55 Recipes of Smoked Meat, Unique Recipes for Unique BBQ: Bundle: Smoking Fish vs Meat:The Best Recipes Of Smoked Food Book1/Smoking Meat: The Best Recipes Of Smoked Meat Book2 A Guide to Canning, Freezing, Curing & Smoking Meat, Fish & Game Quit Smoking Now and Forever: Methods to Quit Smoking And Live A Healthier Life (Quit Smoking,Stop Smoking Forever,Stop Smoking Addiction,Quit Smoking ... Methods to Quit Smoking, Healthier Life) The Joy of Smoking and Salt Curing: The Complete Guide to Smoking and Curing Meat, Fish, Game, and More (The Joy of Series) Canning and Preserving Soups, Stews, and Chili: A Step-by-Step Guide to Canning Delicious Food (Canning and Preserving for Novices Book 1) Smoking Fish vs Meat: The

Best Recipes Of Smoked Food: [Unique Smoking Meat Cookbook, Top Delicious Smoked Meat Recipes, Barbecue Smoker Cookbook, A Unique Barbecue Guide, Best Recipes of Smoked Fish] Canning Recipes: 150 Home Canning Recipes For Canning and Preserving (Home Canning Recipes, Preppers Food) Smoking Meat: The Best Recipes Of Smoked Meat: Unique Smoking Meat Cookbook [Top 25 Most Delicious Smoked Meat Recipes] (A Barbecue Cookbook) (A Unique Barbecue Guide) (25+2 Best Recipes) Smoking: Stop Smoking for Life! - The Easiest Way to Finally Quit Smoking: Stop Smoking, Quit Smoking (Addictions, Addiction Recovery, Quit Smoking, Cigarettes, Tobacco) Whatâ€™s Your Excuse? Proven Step-by-Step Guide on How to Finally Quit Smoking!: Quit Smoking tips, Stop Smoking timeline, How to Quit Smoking easy, How to Stop Smoking for life Food Storage: Preserving Vegetables, Grains, and Beans: Canning - Dehydrating - Freezing - Brining - Salting - Sugaring - Smoking - Pickling - Fermenting Quit Smoking Today!: The Most Painless Ways To Permanently Stop Smoking (Smoking, Quit Smoking, Stop Smoking, Addiction) Stop Smoking: Now!! Stop Smoking the Easy Way!: Bonus Chapter on the electronic cigarette! (Quit Smoking, Stop Smoking, Blood Pressure, Heart Disease, Lung Cancer, Smoking, Stop) Canning and Preserving for Beginners: The Essential Canning Recipes and Canning Supplies Guide Better Homes and Gardens Complete Canning Guide: Freezing, Preserving, Drying (Better Homes and Gardens Cooking) Canning and Preserving Guide for Beginners: Canning and Preserving Cookbook for Fresh Food Year Round

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)