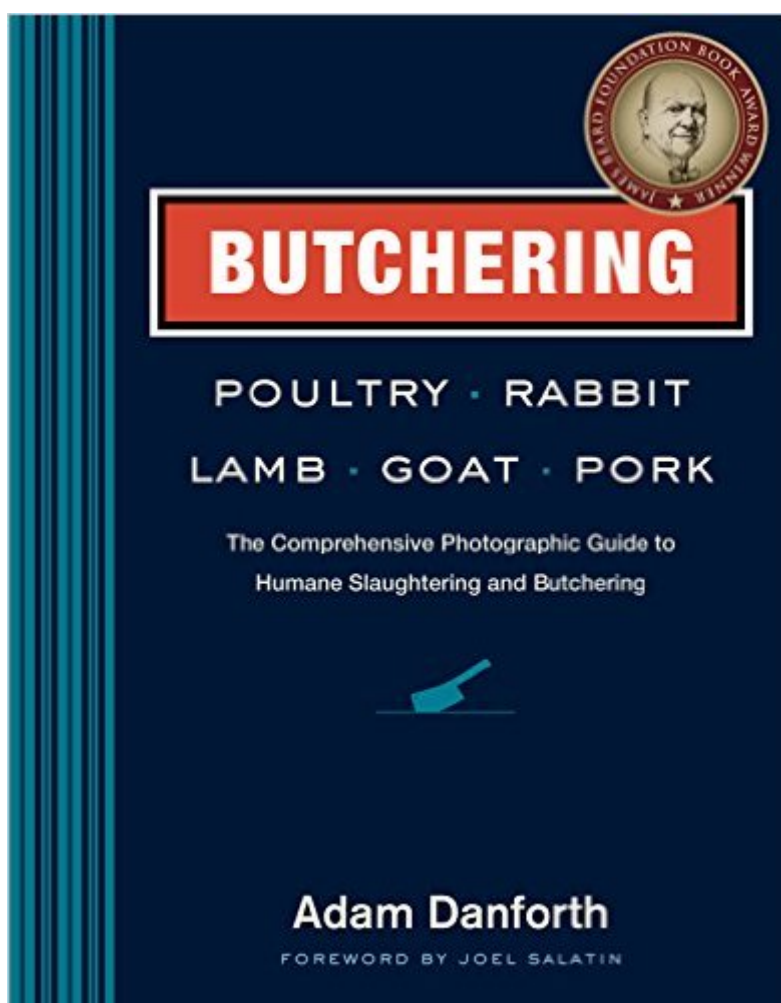


The book was found

Butchering Poultry, Rabbit, Lamb, Goat, And Pork: The Comprehensive Photographic Guide To Humane Slaughtering And Butchering



Synopsis

Slaughter and butcher your own animals safely and humanely with this award-winning guide. Providing detailed photography of every step of the process, Adam Danforth shows you everything you need to know to butcher poultry, rabbit, lamb, goat, and pork. Learn how to create the proper slaughtering conditions, break the meat down, and produce flavorful cuts of meat. Stressing proper food safety at all times, Danforth provides expert advice on necessary tools and helpful tips on freezing and packaging. Enjoy the delicious satisfaction that comes with butchering your own meat.

Book Information

Hardcover: 456 pages

Publisher: Storey Publishing, LLC; Com edition (March 11, 2014)

Language: English

ISBN-10: 1612121888

ISBN-13: 978-1612121888

Product Dimensions: 8.8 x 1.2 x 11.1 inches

Shipping Weight: 3.7 pounds (View shipping rates and policies)

Average Customer Review: 4.9 out of 5 stars [See all reviews](#) (143 customer reviews)

Best Sellers Rank: #280,288 in Books (See Top 100 in Books) #166 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Meat & Game > Meats](#) #278 in [Books > Cookbooks, Food & Wine > Canning & Preserving](#) #365 in [Books > Science & Math > Agricultural Sciences > Animal Husbandry](#)

Customer Reviews

This book describes the setup, tools, steps and details of on-farm processing of livestock animals, and the subsequent butchering, packaging and storage of the same. If you are looking at your own on-farm slaughter, then this book walks you through everything you need to know: tools, location, setup, killing, bleeding, evisceration, skinning (or scalding hogs/plucking poultry), cooling, cutting into primals, breaking down sub-primals, cutting individual portions, and finally packaging and storage. If you are looking to process an already-slaughtered animal (from a processor), then the handling of the carcass is also handled exceptionally well. The book covers a lot of territory. The slaughter operations is detailed, and the photos are clear and descriptive. For those who might be looking for a "coffee table book", please skip this one. The pictures are quite detailed and many are not the least bit appropriate for the squeamish. Slaughter is covered for pig, goat, lamb, chicken, duck, goose and some more I probably forgot. You learn those and you can tackle most anything

(note that there are no "game" processing in here - it does not cover deer processing through the book would absolutely help you there, as well). Likewise, lots of detailed pictures on butchery of a carcass. There are useful and engaging sections on the biology and chemistry of muscle and aging - from rigor mortis through outright decay. The trick is to find the happy middle, and this book gets you there by discussing proper aging techniques and times, as well as what to look for and what to expect. The book shines especially for on-farm or homesteader operations.

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

Butchering Poultry, Rabbit, Lamb, Goat, and Pork: The Comprehensive Photographic Guide to Humane Slaughtering and Butchering
Butchering Beef: The Comprehensive Photographic Guide to Humane Slaughtering and Butchering
The Butcher's Guide to a Well-Raised Meat: How to Buy, Cut, and Cook Great Beef, Lamb, Pork, Poultry, and More
Nigerian Dwarf Goats Care: Dairy Goat Information Guide to Raising Nigerian Dwarf Dairy Goats as Pets. Goat care, breeding, diet, diseases, lifespan, ... and shelter, and goat management facts.
Great Meat: Classic Techniques and Award-Winning Recipes for Selecting, Cutting, and Cooking Beef, Lamb, Pork, Poultry, and Game
Homegrown Pork: Humane, Healthful Techniques for Raising a Pig for Food
Jerky Everything: Foolproof and Flavorful Recipes for Beef, Pork, Poultry, Game, Fish, Fruit, and Even Vegetables (Countryman Know How)
Cast Iron Skillet Weeknight Meals For Two: 56 Delicious Cast Iron Skillet Recipes For Poultry, Pork, Beef & Other Meat, Vegetable And Seafood Dishes
Masterbuilt Smoker Recipes For Smoker Cooking: Masterbuilt Smoker Recipes Cookbook For Smoking Meat Including Pork, Beef, Poultry, Fish, and Wild Game
Whole Beast Butchery: The Complete Visual Guide to Beef, Lamb, and Pork
Nigerian Dwarf Goat. Keeping Nigerian Dwarf Goats as Pets. Nigerian Dwarf Goat book for daily care, pros and cons, raising, training, feeding, housing and health.
The Everything Pet Rabbit Handbook: Your Ultimate Guide to Pet Rabbit Ownership, Training, and Care
Rabbit Coloring Book: An Adult Coloring Book of 40 Zentangle Rabbit Designs with Henna, Paisley and Mandala Style Patterns (Animal Coloring Books for Adults) (Volume 21)
The Private Life of the Rabbit: An Account of the Life History and Social Behavior of the Wild Rabbit
White Rabbit's Colors (Little Rabbit Books)
The World of Peter Rabbit (The Original Peter Rabbit, Books 1-23, Presentation Box)
Snow Rabbit, Spring Rabbit: A Book of Changing Seasons
House Rabbit Handbook: How to Live with an Urban Rabbit
The Humane Society of the United States Complete Guide to Cat Care
Easy-Gaited Horses: Gentle, humane methods for training and riding gaited pleasure horses

[Dmca](#)