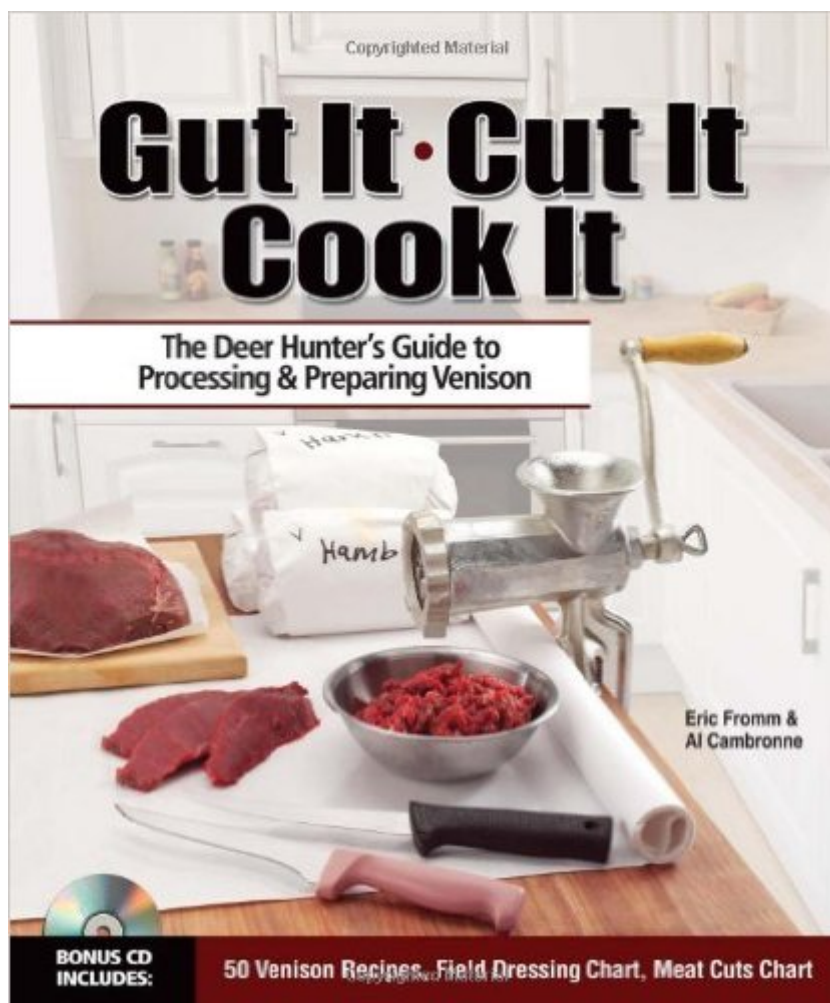


The book was found

Gut It. Cut It. Cook It.: The Deer Hunter's Guide To Processing & Preparing Venison



Synopsis

Yes You Can! There's just something satisfying about knowing you've done it all yourself--from pulling the trigger to washing up the dishes. Even better is the fact that you didn't have to pay someone else to do it for you! "Gut It. Cut It. Cook It" guides you every step of the way from the field to the table. No detail is left out--from proper field dressing and butchering and storing and preparing your venison. You'll find: Checklists and descriptions of tools you'll need to get this job done right and affordably Advice for shot placement and ammunition so you don't damage valuable meat Step-by-step photos and instructions for proper field dressing and skinning Butchering--cut by cut Best practices for wrapping and freezing venison How-to instructions for saving antlers and capping your buck BONUS CD includes 50 venison recipes, field dressing chart and meat cuts chart So stop paying someone else to butcher your deer; with "Gut It. Cut It. Cook It" you can do it yourself. You'll feel good saving money and know that the meat you're eating is really your meat. Enjoy!

Book Information

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Customer Reviews

"Gut It Cut It Cook It" is the definitive new guide to handling venison after the kill. It is not a difficult task, but it is tricky and requires care and some special knowledge if it is to be done right. I have used (or tried to use) many well-intentioned guide books to processing deer into useable venison, and this one succeeds where all others fail. The authors' method is for beautiful boneless venison, which is the best way to get the most meat and best flavor out of your deer. The pictures of the process--from field dressing to butchery of the deer itself--are clear and vivid, showing the user

exactly what to expect and how to proceed. The text is easy to follow and written with a good dose of humor and encouragement. And the book lays flat and has heavy, glossy pages that stand up to the unavoidable smears and stains. This is the best reference for deer processing since Leonard Lee Rue and Josef Fischl's classic "After Your Deer Is Down", which, for all its other merits, presents a dated and undesirable method of butchering deer with the bone in. If you're like me, you will reach for "Gut It Cut It Cook It" long after hunting season has ended, just to relive the satisfaction of a job well done.

My husband was bent on getting a deer and doing EVERYTHING himself. I'd seen the videos he'd watch about hunting and cutting up deer, but to me they seemed lacking. I saw this book and the first thing I noticed was the pictures - lots of clear, detailed, close up pics - not black and white pics, scrawny line drawings, or blurry shots. I browsed some more and noticed their instructions were easy to understand - even for me, a non hunter. When I gave it to my husband, he read it all - and my husband never reads! He said this book answered many questions he had - questions he thought he'd just have to have answered the hard way. Well he got his deer - and he did indeed do everything himself. He was very thankful I got him the book. I'm sad for the deer, but I am glad nothing of that deer got wasted due to improper handling. Some reviewers didn't like the "breaks" in content - my husband liked the breaks - he said it kept him from getting overwhelmed reading the same subject for too long. This book proved to be very useful. Glad I got it.

After reading poor reviews on several books similar to Gut it, Cut it, Cook it I purchased this book with the expectation that it would teach even the experienced hunter a thing or two. After all, the book's website claims that, "even if you've already butchered dozens of deer, you'll still come across plenty of tips and secrets that will make the job easier next time around". I disagree. The text is a simple systematic guide to field cleaning and butchering deer for the novice. Much of the text isn't clearly written, and it lacks direct references to the pictures provided as graphic examples for each step in the butchering process, leaving you flipping through pages trying to match text to photos. Many of the color photos are used repeatedly adding to the book's production cost, which I would rather not pay for. The useful tips the book provides could be reduced to a single page bulleted pamphlet, and would likely contain a lot of what you already learned if you've harvested a deer a time or two. Also, don't get lured in by the "50" recipes provided in the bonus CD included with the book. The recipe lists include a disappointingly high number of duplicates (tons of stroganoff, meat loaf, and meatball recipes) full of highly processed ingredients that I would NEVER

ruin a delicious piece of venison with. After all of the work it takes to put deer on the table it's a crying shame to slather it in condensed soups, bottled sauces and condiments, especially when it only takes an extra few minutes to make tastier, healthier versions from scratch with whole natural foods. Overall, I recommend this book if you're looking for a guide on your first time cleaning and butchering a deer on your own, otherwise the "tips and secrets" the book boasts about you'll likely find to be common knowledge, no-brainers.

we are avid deer hunters and we do our own butchering. I got this book for my father in law so that he could do some brushing up on the whole process and maybe learn a few new tricks. i skimmed through it myself and i really liked the book. if your a first timer or just want to brush up i really recommend this book!

This is a very useful book. I'm an old hillbilly, and I've been shooting/skinning/butchering my own deer, etc, for years. Thought I'd give this a look and see if I was doing anything wrong. Turns out, many "unorthodox" methods I've been using for years are recommended here. Which pretty much proves that I'm a genius. If you've never skinned/gutted/butchered a deer in your life, you can pick this book up and do so quite easily. Admittedly, it's a pretty easy thing to do anyway. But if you're one of those city fellas that brings a suitcase full of implements to process a deer, this book is probably for you. If you've been doing this for years, you probably won't learn anything in this book.

laid out in cook book style. flat binder that will lay flat on a countertop. The text skips around in magazine or newspaper style. You are reading about a subject and all of a sudden you aren't. :) The inserted text is usually highlighted with a different color so once you notice the change you can flip around the pages to find where it picks up again. overall it is good reference text. Large, Clear, photos throughout showing what is listed in the text. "Make your cuts here" ect. Good reference book. CD is provided in the back cover that has cut charts, recipes equipment lists ect.

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