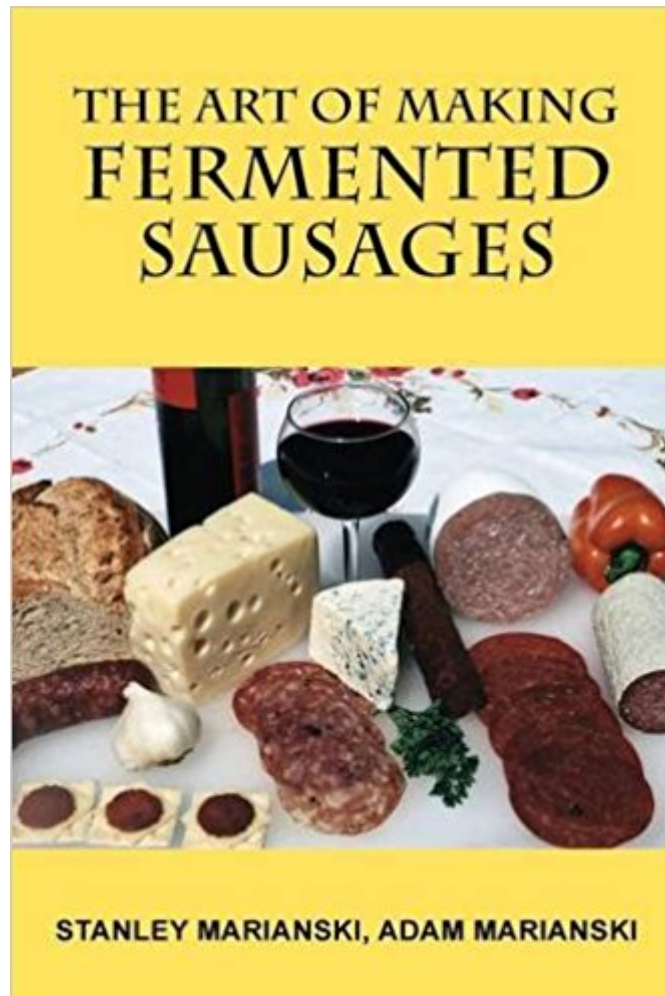




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# The Art Of Making Fermented Sausages



## Synopsis

The majority of books written on making sausages do not tackle the subject of fermented sausages at all. The topic is limited to a statement that this is an advanced field of sausage making which is not recommended for an amateur sausage maker. Well, the main reason for writing this book was that the authors did not share this opinion. On the contrary, they believed that any hobbyist could make wonderful salami at home, if he only knew how. Highly technical papers were published in Food Technology journals which unfortunately were written in very difficult terms. Thus the idea of bridging the technology gap that existed between Meat Science and the requirements of the typical hobbyist was born. With more information obtainable every day, and commercial starter cultures available to the public, there is little reason to abstain from making quality salamis at home, regardless of the climate and outside conditions.

## Book Information

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## Customer Reviews

There is both an art and a science to the making of fermented sausages. And both will be found within pages of Stanley and Adam Marianski's "The Art of Making Fermented Sausages", a 272-page compendium of illustrated, step-by-step instructions that will enable even the most novice culinary hobbyist with all the information the non-specialist general reader will need to produce quality meats that would grace any dining occasion with friends and family. Readers will learn how to control meat acidity and remove excess moisture; select proper temperatures for fermenting, smoking and drying; both understand and exercise effective control over fermentation process;

choose appropriate starter cultures and make both traditional and fast-fermented products; select and operate the proper equipment, safety measures, and more. Of special note is extensive section featuring fifty-one fermented sausage recipes. A superbly organized, unique, and highly recommended addition to personal and professional culinary collections.- The Midwest Book Review

Stanley Marianski is the author of eleven books which include topics on meat smoking, pickling and making alcoholic beverages. Stanley actively participates in many forums and conferences related to meat smoking; he is a regular participant of the Wedliny Domowe National Conference in Poland where purveyors of meat products get the opportunity to showcase their goods. His main objective in writing his books which always contain diagrams is to help the reader "understand the sausage making process" and then "create his own recipes." His passion for creating unique sausage blends have been handed down from generations and he looks forward to continue sharing this passion with sons who also co-authored most of his books.

I have the 'Bookmagic' (2008) revised edition of 'The Art of Making Fermented Sausages, in addition to other sausage making books by the brothers. Maybe the best way into reviewing this book is to ask 'who would/should buy it?' Any 'foodie' who is curious about where the pepperoni on their pizza came from will learn a lot about the whole class of 'fermented meat sausages.' The same goes for customers at local deli counters in mega-marts who are buying a range of salamis. 'Home-style' and commercial methods and chemicals are explained from the practical standpoint of which substance does what important thing in producing flavour while promoting food safety. 'Aspirational' (want-to, someday) sausage makers will find a usable, detailed guide to the equipment list that will be the major barrier to most of us in making fermented sausage at home. The 'easy' part of making fermented sausage is the chemistry--for practical purposes, the cure mixes and starter cultures so clearly explained by the authors. 'Meatheads'--meat fanatics--will definitely want this book on their shelves--for the (some) fifty classic recipes for fermented sausages, even including one or two from the Asian sausage kitchen. The emphasis in the recipe section is definitely European, northern and southern. The book begins with a workmanlike 'history' of fermented meats. The brothers introduce 'New Concepts' including what we now know about controlling available water, pH, temperature and humidity to produce fermented sausage. We are introduced to 'more than we need to understand' material about types of bacteria, how they multiply and what controls that multiplication, color and flavour-forming reactions and the like. In chapter four, sausage makers

will learn plenty about the two basic approaches to controlling bacteria while producing color and flavour: slow fermentation and fast fermentation. The 'liberating stuff' comes in chapter five, with a practical overview of 'starter cultures', the key to modern production at home or in the factory, of quality fermented sausages. The recipe section includes items I have never tasted, let alone made. Items I have made or tasted in artisanal production include: cervelat, chorizo, farmer sausage, Medwurst, Merguez, Braunschweiger and Summer Sausage. Well, I have also eaten Mortadella, plenty of Pepperoni, Genoa Salami, Salchichon and Thuringer sausages. A reader will have a very fine understanding of how each and every one of these sausages is made. The book abounds with helpful notes and technical tables, with source attribution for any true sausage maker who can make the equipment to venture into these subjects. I must come back to the 'equipment list.' Home handymen will not have any problems in following the Marianski brothers' descriptions/photographs for converting a foam insulated cabinet (old refrigerator) to make a temperature/humidity-controlled tool/environment for home-aging cuts of beef, curing hams or for making a whole range of fermented sausage products. Having dedicated refrigerator space for long-term drying and curing of sausages is also stressed in the book. With fermented sausage products, control of temperature during every step of processing from 'breaking down' larger cuts of meat through grinding and on into fermentation is critical. Equally important, measuring pH (acid-base continuum) in the meat and controlling and measuring humidity (which needs to change at various stages of fermentation and drying) requires some simple and inexpensive instruments that will not be found around the house. Unfortunately, it does not seem that all of this equipment comes from the commercial marketplace in any affordable package sized for the 'home' sausage producer. If you want to make sausage and are handy, this is the book for you! What makes this a Marianski Brothers' 'classic?' They are thorough but repetitive about processes and chemistry, as other reviewers have noted. If YOU get the point they are making, move on and glance over the same/similar material the next time it comes up. I feel the authors use repetition as a teaching tool. Above all, they aim to produce instructional books about their craft. In the end, all the 'chemistry' is 'nice to know' and you will be more comfortable with whatever you pick up about 'why' as well as 'how', but it comes down to using careful measurements of ingredients listed in their recipes and following recommended procedures. Our forefathers weren't food scientists either. Find where you fit on my suggested continuum and, if you see yourself anywhere, you will want this book.

This book was very helpful for me. I have several other sausage making/charcuterie books, but this one has much more detail regarding the fermentation, curing and drying processes. Just enough

technical information to give a good understanding of what is going on in the process without getting so technical that you get lost in all of it. Overall, a very good book, in my opinion

Bought the book thinking yeah right...try to make salami in Peoria, AZ with our triple digit summer temperatures. When I received my books (i.e. also bought the Marianski's Meat Smoking Book too...), I can't seem to put either of them down. It's full of good down to earth information. My God, whoever gives this book less than 4 stars needs their head examined. It is so full of good information put together by a remarkable man and his sons. I mean think about it...this art of Salami making is thousands of years old, masked in mystery like an ancient guild, hidden away by those select few. The mystery is now solved and ready to be explored. The Art of Salami making is the most challenging, most time consuming "art" of sausage making. Like any art dealing with fermentation, especially meat. It requires dedication, discipline and a basic understanding of this natural process. The Marianski Family has my deepest respect, because they have written this book with a lot of dedication to the "ART." They have given me and you perhaps the opportunity to glimpse something beautiful and natural. A glimpse into the past, into the natural order of things, the way it is intended. Think of these men as having Doctorates in Practical Microbiology. This book is suitable for the Novice up through the Purist. Myself being an Engineer with 35 years in the work place find it fascinating reading. It is so detailed on just about every aspect of salami making, yet easy to read and understand. This book is suitable for those who are frugal and those with more money than brains. Most importantly, the Marianski's stress the safety aspects associated with this "Art." You're given the tools to deal with a food preparation process that could be very harmful if not followed explicitly. People at my work think I'm nuts, because I've always got my nose in this book. I've made Homebrew, wine, cheese, jerky, sausages and I have never read anything as detailed and understandable as this book. I can't wait to get started making salami with my sons and build some family traditions for my own legacy. If I could, I would give this book 10 stars. Good luck my friends in your art of making fermented sausages. And as a man once told me..."Relax, don't worry have a Homebrew" and I did.....

Yes, this book has some grammatical errors but they do nothing to detract from the wealth of information contained inside. This book fills in the gaps present in almost every other book. This book explains the technical details behind how the sausages dry, what factors increase or decrease drying time, what that means for the product, how to control it and how to control pathogens. This is all done in language and terms that any serious home sausage maker can understand. Most

valuable are the discussions and charts of the commercially available starter cultures and their characteristics. You don't find that anywhere else, not even the manufacturer's websites. Also discussed is how to build your own fermentation chambers and drying rooms. It's all laid out very straightforwardly. I agree, this book is NOT the only book you should buy on the subject. Read a few others (like "Charcuterie") and then, when you're scratching your head, read this one and you will find the answers.

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