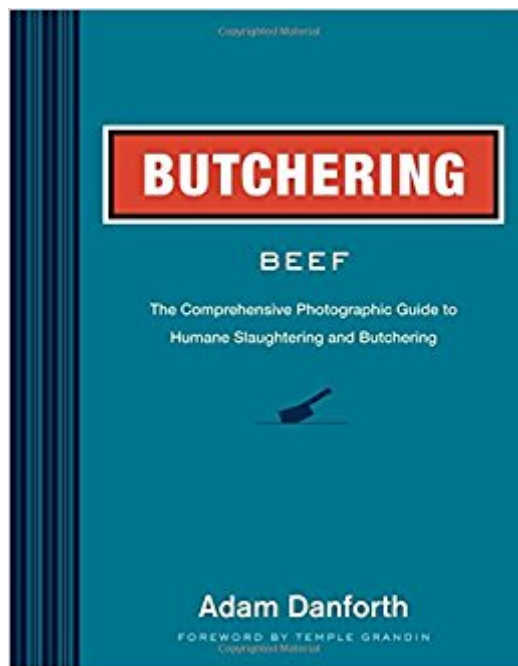




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Butchering Beef: The Comprehensive Photographic Guide To Humane Slaughtering And Butchering



Synopsis

Learn how to humanely slaughter cattle and butcher your own beef. In this straightforward guide, Adam Danforth provides clear instructions and step-by-step photography of the entire butchering process, from creating the right preslaughter conditions through killing, skinning, keeping cold, breaking the meat down, and perfecting expert cuts. With plenty of encouragement and expert advice on food safety, packaging, and necessary equipment, this comprehensive guide has all the information you need to start butchering your own beef.Â

Book Information

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Customer Reviews

â œAdam Danforthâ s two new books about butchering feature tasteful photographs and a thorough explanation of each step of the process. â | [They]make you feel like you can raise and process your own livestock, and do it thoughtfully and skillfully â | [and] provide new insights for all of us about butchering and its impact on the quality of meat.â • (Kitchen Arts & Letters)â œThese are not mere how-to guides: they are the equivalent of in-depth college courses. â | Whatâ s more, this is not just academic data: there are practical applications, and not only for homestead butchers. Anyone who cooks or eats meat would benefit from much of this information. â | On a scale of 1-10, these easily rank 12, minimum.â • (HobbyFarms.com)â œ[Â] breathtaking guide through the paradoxical process of killing animals with compassion. â | For those who have embraced the farm to table movement and are ready to take matters into their own hands, this is required reading. For those whose consideration of meat and poultry begins and ends at the

supermarket, it is a transformative wake-up call. • (The Shepherd)• There's an entire industry of professionals who humanely raise and slaughter animals for a living, in an intensely personal and responsible way that's to be admired. One of those professionals is Adam Danforth, the author of a new book series that sets out to educate those interested in humanely slaughtering their own food. • If you're interested in self-sustainability and raising livestock for meat consumption, this book is the next step in your process. It's informative, it's comprehensive, and above all else, it's reverent and respectful of the animals giving their lives so we can live ours. • These books were written by a man who loves livestock, and loves meat • with reverence. •

Quality Beef, Respectfully Harvested Beef cattle are large animals, requiring significant land and expense. Humane slaughtering and efficient butchering will give you the best return on the cattle you process, and Adam Danforth's comprehensive manual guides you through every step. Be well prepared for slaughtering day. Careful planning and execution - from selecting proper equipment to keeping animals calm and processing the carcass quickly and efficiently - ensure that you will keep stress levels low and meat quality high. Get the cuts you want from each primal. A detailed beef cut sheet and a thorough understanding of cattle anatomy help you work your way logically through the entire carcass. Hundreds of step-by-step photographs invite you to the butcher's table to learn the art of cutting primals into everything from flank steaks to briskets to standing rib roasts. Package and freeze your meat to preserve quality, appearance, and freshness. After your entire animal has been cut, trimmed, and portioned, your final steps are to properly wrap and store your beef for maximum flavor and nutrition.

Butchering Beef: The Comprehensive Photographic Guide to Humane Slaughtering and Butchering by Adam Danforth is a book I've been looking forward to reading since I learned of its existence • which hasn't been that long, only a few months now. One of the big attractions of the farming life for me is to be able to grow my own food. And considering I am a human a large part of my diet comes from animal meat and fat. Sorry vegans I prefer feeding my body what nature has designed it to consume to function optimally. So along with growing my own vegetables this means raising my own meat and knowing how to harvest it in the most humane way possible, and of course process the meat with as little waste and efficiency as I can. In addition I am interested in the direct marketing of the animals I'll be raising so if I'm standing at a farmer's market selling meat from animals I raised I should be able to explain to my

customers what part of the animal particular cuts of meat came from and be able to explain the processing of the animal. This book focuses on beef, and Danforth has another book (soon to be reviewed) that focuses on smaller animals such as pigs, sheep, and chickens. The book is loaded with information and beautiful photography giving step by step directions for the entire process from slaughter to wrapping of the individual steaks. It's a fantastic reference guide for any farmer or anyone who simply wants to understand more about the meat they're eating and how it's processed.

What's in the Book? The book is organized into 8 chapters. Chapter 1 From Muscle to Meat gives a detailed walk through with illustrations covering muscle structure, collagen, fats, proper storage, aging, and more. Chapter 2 Food Safety breaks down the various types of pathogens and bacteria commonly found in or around meat, how to avoid contamination, and proper cleaning and hygienic practices when butchering. Chapter 3 Tools and Equipment gives the reader a detailed explanation of the tools needed and why they're needed. It covers knives, tabletop equipment, clothing, and other optional equipment. Chapter 4 Butchering Methods covers topics like knife grip, bone sawing, honing rod usage, trimming, boning, tenderization, portioning, and making knots (with butcher twine). Chapter 5 Pre-Slaughter Conditions & General Slaughter Techniques details everything from the day before the slaughter to stunning options, exsanguination, hoisting, skinning, evisceration, edible offal, carcass cooling, cleanup and disposal, and tools and space. Chapter 6 Slaughtering Cattle goes into the specific detail of how to slaughter. It starts with set up, then goes on to cover the stun, bleeding, skinning, hanging, and removal of offal, all with great attention to detail. Chapter 7 Beef Butchering goes into great detail with beautiful photography how to break down a side of beef starting with the primals and going into subprimals. Chapter 8 Packaging and Freezing covers freezing options and best practices along with packaging and best practices.

Highlights It's hard to choose highlights in this book, but I think the photography and step by step primal and subprimal breakdowns sections in chapter 7 are really what make this such a fantastic reference book.

Final Thoughts of a Wannabe Farmer Adam Danforth has done a fantastic job in creating a comprehensive guide to Beef butchering. There is no substitute for doing, but before one can do or should do it's certainly wise to take a look at the blueprints. This book lays every step out in an a very accessible way, and the supplemental details about muscle structure, tools, cleaning, etc. round the book out to make a complete reference guide that should last a lifetime.

Was required as part of my culinary class on butchery. There are very detailed pictures from live animal to primals down to common cuts. Very, very well worth the price. Could easily cost 5 times

more and would still be a valuable resource! The detail on each of the beef primals is exceptional. Very well put together and easy for the novice to understand. Pictures along with the text are very, very good!

Once again, I have come 'late to the party.' Adam Danforth offers a series of books and I have looked at several of them, as well as having purchased this one on beef. These days, nobody does this kind of book better. First and foremost, the photography is excellent and the photographer deserves equal billing. Interested readers can follow the process of breaking down primals to sub-primals to the cuts that appear in meat cases near you. These meat cases can be in 'mega-marts' or they can be in artisanal butcher shops. Either way, you have the information to understand what you are seeing in the package because you not only see the process step-by-step, you see the finished product. I bought this book for several reasons: one of my grandfathers did his own slaughtering and butchering and he also had a restaurant. I cook and I have had an interest that goes back to food tv pioneer, Merle Ellis and 'Cutting Up In The Kitchen.' Merle's idea was that frugal persons could better feed their families by purchasing sub-primal cuts and doing a little of the high-priced butcher work at home. This book makes the same philosophy much more do-able with step-by-step photographs and 'new generation' text material. How does it all work? No matter the book, Adam Danforth includes very important material on humane slaughtering, food safety and hygiene, special knife/saw techniques for breaking large cuts into primal and sub-primal cuts and detailed directions for producing the professional items found in retail butcher cases. This book presents, ultimately, finished cuts and gives the several names customers might find them marketed under in different parts of the country. This is worthwhile information because the consumer can recognize each cut no matter where they live. Beyond this, we learn about aging and its bio-chemical processes and techniques, equipment for removing bone dust and gummy meat cutting residue, long-term storage and the like. As it happens, I have considerable experience in slaughtering and cutting up chicken and lamb and hogs. Those techniques are presented in other books. Once in a while I have processed a deer. Danforth's books will help anyone to do a pretty professional job on these items if you buy the right book. Some lessons carry over from one book to another but some techniques are specific to the animal being processed. I can see that I need at least one more book in this series to realize my interest in feeding my family by home-butcher.

As a home butcher with a farm, I was really interested to find Adam Danforth's books. They contain a wealth of information, with clear concise photos of the entirety of the butchering process. If you

are a beginning butcher or even a homesteader who just wants to process your own meats, then get Mr. Danforth's books. The best part about these books is the photos. Somehow, he manages to capture in a still shot the very thing you need to know about that part of the process, so there are very few questions about what goes where, or where to cut, or how to do that. I am very pleased with this addition to my library.

What a great book. Adam does a great job of laying out the details from start to finish. This book is definitely an invaluable resource for those who want to understand the ways to slaughter and process a whole animal, or know more intimately any of the steps along the way. It's absolutely filled with information you aren't going to find in any other single source. Bottom line, if you do any slaughtering, butchering, cooking, or have an interest in the skills and processes involved in how an animal should get from farm to table this and it's compliment book

(http://www..com/Butchering-Poultry-Rabbit-Lamb-Goat/dp/1612121829/ref=sr_1_1?ie=UTF8&qid=1394818104&sr=8-1&keywords=Adam+Danforth) are the books for you.

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