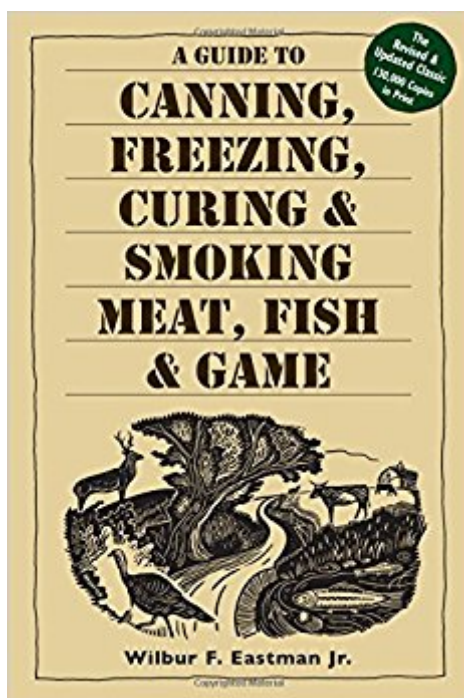


The book was found

A Guide To Canning, Freezing, Curing & Smoking Meat, Fish & Game



Synopsis

Preserve your meat properly and enjoy unparalleled flavor when youâ™re ready to eat it. This no-nonsense reference book covers all the major meat preserving techniques and how to best implement them. Youâ™ll learn how to corn beef, pickle tripe, smoke sausage, cure turkey, and much more, all without using harsh chemicals. Youâ™ll soon be frying up delicious homemade bacon for breakfast and packing your travel bag with tender jerky for snack time.Â

Book Information

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Best Sellers Rank: #42,214 in Books (See Top 100 in Books) #9 inÂ Books > Cookbooks, Food & Wine > Cooking by Ingredient > Fish & Seafood #32 inÂ Books > Cookbooks, Food & Wine > Cooking by Ingredient > Meat & Game > Meats #51 inÂ Books > Cookbooks, Food & Wine > Canning & Preserving

Customer Reviews

The late Wilbur F. Eastman, Jr., authored A Guide to Canning, Freezing, Curing & Smoking Meat, Fish and Game.Â

So this is an old fashioned book for people from a different era. I used to read cooking books like this when i was young and they were my grandmothers. Its simple and to the point, there is no real beating around the bush on these topics. I cant wait to get one for myself, as this was a gift to my mother and so far shes already planning on building the smoker design using a refrigerator. Funny thing is an older gent that lives in the house said they build the exact same style back in the 80s to smoke fish.

This is an excellent book for the beginner. Having said that, we were looking for something a little more advanced and detailed since we've been canning, hunting, freezing, etc., for over 15 years.

Well-written and informative for the beginner.

Reminds me of some different ways my mother talked about her family kept meat fresh before refrigerators were common. We have forgotten a lot of those skills so it is very nice to have good books to explain things in simple terms.

I found this book on canning, freezing & curing meats very interesting. Excellent reference material for my library of Survival topics. Thanks. CC46

Decent book once you get through the blah blah blah. Wish it had more info on smoke cured meat. Just not the right book for me.

I like that it walks you through the process of making things. Has some great tips and pictures. Not a book you sit down, read once, and pick up everything. But one you can go back to time and time again. I even started a bug out bag because of this book, and have included a 2nd copy of the book in it. Not a big risk/gamble to own. Great tips and hints though!

books are good you can never have enough information

Scanning through the book, the main factor that is stressed over and over is do not take chances when canning meat. Do it by the proven safe methods that must be followed in pressure canning. The book is very high detail and has excellent ideas on making meat smokers, smokehouses etc. It will be a great reference book for doing meats. Thank you

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