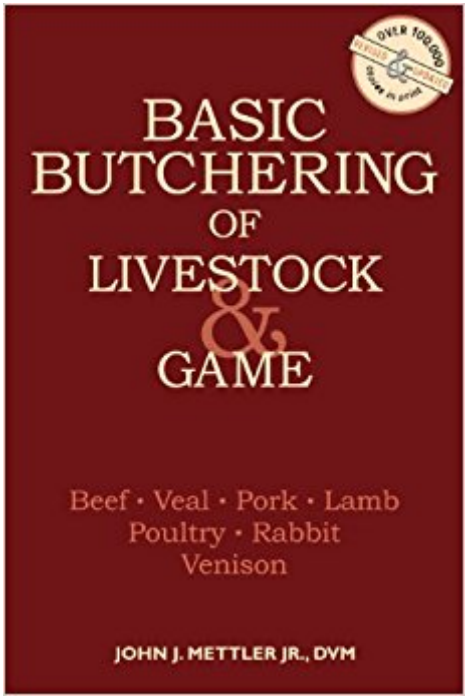
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Basic Butchering Of Livestock & Game: Beef, Veal, Pork, Lamb, Poultry, Rabbit, Venison



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Synopsis

This guide takes the mystery out of butchering, covering everything you need to know to produce your own expert cuts of beef, venison, pork, lamb, poultry, and small game. John J. Mettler Jr. provides easy-to-follow instructions that walk you through every step of the slaughtering and butchering process, as well as plenty of advice on everything from how to dress game in a field to salting, smoking, and curing techniques. YouÃ¢â ¬â„¢ll soon be enjoying the satisfyingly superior flavors that come with butchering your own meat.Ã Â

Book Information

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Customer Reviews

"With this book in hand, you should be able to take just about any animal from pen to freezer.""Provides clear, concise, and step-by-step information for people who want to slaughter their own meat."

An Outdoor Life Book Club Selection

Was very timid about butchering rabbits for my dogs when I bought this book. But the guide is very clear. If you have dogs that you love, and you are determined to feed a species-appropriate diet, then you cannot get around feeding dogs--who are 98% wolves--a diet of mostly meat. But, store-bought meat is not only expensive--it may not even be safe for human consumption. I have

pretty much gone vegetarian myself, but, I cannot expect that of my dogs (Belgian Malinois). So! This means raising and slaughtering my own meat animals. This guide is a help in that area.

This is a basic book, just as the title describes. John Mettler does a good job of describing and illustrating the processing of butchering livestock and game. This book, by no means made me a butcher, but it did get me through butchering my first hog without incident. For your average person interested in processing your own meat I would recommend this book. I loved most that the author wrote on a level that a basic novice such as myself could grasp. Take a look at this book before your jump head first into processing your meat. You will appreciate the knowledge.

I've skinned and cleaned squirrels and rabbits before; I found this book very enlightening. The line drawings are detailed enough to be extremely useful, and the explanations are also detailed and full of needed information. I got it mostly to learn how to dress out deer - planning on hunting more, so I figured it might not hurt to know how to do that myself, save the expense of having someone else do it. Since I hunt for meat, not trophies, and try to use as much of the animal as possible, this book was really very useful.

we only had our pigs quartered when butchered. and I never have done any thing like this but with this book and its drawings I got 380 lbs of pork cut up and in my freezer. was sooooo glad to have this as a guide!

Outstanding --how to book--, highly recommend this for any survival bookshelf or actually for inclusion in your survival backpack just in case. Very well done via the basics; things people that don't hunt or have not lived or live on a working farm, simply won't know, but should know, just in case. Bottom line, again very well done for the subject matter covered,--- and of course only needed in emergencies but normally emergencies don't email you before they happen. Well worth the price, and again very well done book for the subject matter covered. Highly recommend it for one of those just in case lists of books or information a person might need if circumstances required it.

I think the best way to really find out what works is to get out in the field and get your hands dirty. This book helps you do just that! I felt that the step by step directions are very accurate, but I will say that some things just cannot be explained to people with no experience in this field. The author is a veterinarian which I feel really impacts the way you will look at this book, and at killing for food

in general. It really goes together. I love the emphasis the book puts into culling the animal with as little stress and pain as you can possibly inflict. It gives thorough and in-depth instructions on the proper methods and ways to kill the animal and prepare it. Killing animals for food is nasty business and should only be done (IMO) by people with respect of the animal and great thanks. The Native Americans are really onto something with that...The illustrations are hand-drawn, but I had no problem with that. I did not feel that it in any way detracted from the reliability of the instructions.Anyway, loved the book and highly recommend!

Great item - better quality than picture, very pleased. is what you expect, has decent pictures too. Will work.

I have "parted out" several cows, many pigs, and a few goats using this book as a reference. I went from a huge pile of tiny pieces (my first deer) to very appetizing and store-bought looking cuts of meat. I still use this as a guide even though I've done a fair amount of butchering. Get this, a good knife, and a good meat saw and you're well-equipped.

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