



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

John J. Mettler

[Download now](#)

[Read Online](#) 

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

John J. Mettler

Basic Butchering of Livestock Game: Beef, Veal, Pork, Lamb, Poultry, Rabbit, Venison John J. Mettler

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. You'll soon be enjoying the satisfyingly superior flavors that come with butchering your own meat.

Basic Butchering of Livestock Game: Beef, Veal, Pork, Lamb, Poultry, Rabbit, Venison Details

Date : Published January 10th 1986 by Storey Publishing, LLC (first published 1986)

ISBN : 9780882663913

Author : John J. Mettler

Format : Paperback

Genre : Reference, Nonfiction, Food and Drink, Cooking, Food, Cookbooks, Adventure, Survival

 [Download Basic Butchering of Livestock Game: Beef, Veal, Pork, L ...pdf](#)

 [Read Online Basic Butchering of Livestock Game: Beef, Veal, Pork, ...pdf](#)

Download and Read Free Online Basic Butchering of Livestock Game: Beef, Veal, Pork, Lamb, Poultry, Rabbit, Venison John J. Mettler

From Reader Review Basic Butchering of Livestock Game: Beef, Veal, Pork, Lamb, Poultry, Rabbit, Venison for online ebook

Vextha Clarke says

I quickly scanned through this for reference. Needed a little bit of know how and insight for my writing. I can say, this book was really helpful in that aspect.

Fredrick Danysh says

Butchering is an artform. The author shows the reader how to break down and process the carcasses of meat, fish, and fowl for the best results.

Jason Rempel says

It is what the title suggests, a basic introduction to butchering. I found it a good outline but I wanted a more in depth guide with greater detail in the illustrations and pictures. All in all, it is a good introduction to the subject.

Matt says

Exactly what the title claims and no less. This book takes you from stunning and slaughtering to breaking an animal into primal and sub-primal cuts. Fantastic if you're looking to learn.

Bryan Lee says

Good introduction to butchering and covers all the basics, but I would like to get more in depth when reading. I'll actually have to jump back into butchering...like we did in the fall when I was a kid.

halima duncan says

such helpful illustrations. i want to use it.

Elie says

A good reference if you already have some experience in butchering. Or a good starting point if you are learning to butcher. I don't think there is enough information to feel competent to butcher with no previous

knowledge. But the shorter length makes for an awesome reminder. Or a quick reference for how things work differently for different animals.

Erin says

My brother in law has this book; I flipped through it over Christmas and wanted to read it in a bit more depth. Made me realize just how little I know about things like hunting.
