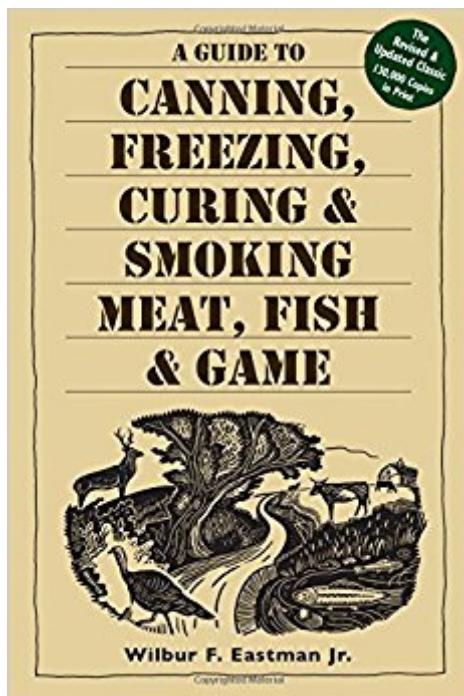


The book was found

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



Synopsis

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

Book Information

Paperback: 192 pages

Publisher: Storey Publishing, LLC; Rev Upd edition (August 15, 2002)

Language: English

ISBN-10: 1580174574

ISBN-13: 978-1580174572

Product Dimensions: 6 x 0.6 x 9 inches

Shipping Weight: 10.4 ounces (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars 280 customer reviews

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

[Download to continue reading...](#)

Smoking Meat: Fish Edition. : Delicious Smoking Fish Recipes for Everyone (Book 2, Smoked Fish Recipes Cookbook, Smoked Fish Guide, Unique Smoking Fish Recipe Book, Smoking Meat, BBQ Cookbook) Smoking Meat: Fish Edition: Top 25 Amazing Smoked Fish Recipes (Smoked Fish Recipes, Smoked Fish Cookbook, Smoked Fish Guide, Unique Smoking Fish Recipe Book, Smoking Meat, BBQ Cookbook) Smoking Meat: The Best 55 Recipes of Smoked Meat, Unique Recipes for Unique BBQ: Bundle: Smoking Fish vs Meat: The Best Recipes Of Smoked Food Book1/Smoking Meat: The Best Recipes Of Smoked Meat Book2 A Guide to Canning, Freezing, Curing & Smoking Meat, Fish & Game The Complete Guide to Preserving Meat, Fish, and Game: Step-by-Step Instructions to Freezing, Canning, Curing, and Smoking (Back to Basics Cooking) The

Complete Guide to Preserving Meat, Fish, and Game: Step-by-step Instructions to Freezing, Canning, Curing, and Smoking (Back-To-Basics Cooking) (Back to Basics Cooking) Quit Smoking Now and Forever: Methods to Quit Smoking And Live A Healthier Life (Quit Smoking, Stop Smoking Forever, Stop Smoking Addiction, Quit Smoking ... Methods to Quit Smoking, Healthier Life) The Joy of Smoking and Salt Curing: The Complete Guide to Smoking and Curing Meat, Fish, Game, and More (The Joy of Series) Smoking Fish vs Meat: The Best Recipes Of Smoked Food: [Unique Smoking Meat Cookbook, Top Delicious Smoked Meat Recipes, Barbecue Smoker Cookbook, A Unique Barbecue Guide, Best Recipes of Smoked Fish] Smoking Meat: The Best Recipes Of Smoked Meat: Unique Smoking Meat Cookbook [Top 25 Most Delicious Smoked Meat Recipes] (A Barbecue Cookbook) (A Unique Barbecue Guide) (25+2 Best Recipes) Smoking: Stop Smoking for Life! - The Easiest Way to Finally Quit Smoking: Stop Smoking, Quit Smoking (Addictions, Addiction Recovery, Quit Smoking, Cigarettes, Tobacco) Whatâ™s Your Excuse? Proven Step-by-Step Guide on How to Finally Quit Smoking!: Quit Smoking tips, Stop Smoking timeline, How to Quit Smoking easy, How to Stop Smoking for life Canning Recipes: 150 Home Canning Recipes For Canning and Preserving (Home Canning Recipes, Preppers Food) Quit Smoking Today!: The Most Painless Ways To Permanently Stop Smoking (Smoking, Quit Smoking, Stop Smoking, Addiction) Stop Smoking: Now!! Stop Smoking the Easy Way!: Bonus Chapter on the electronic cigarette! (Quit Smoking, Stop Smoking, Blood Pressure, Heart Disease, Lung Cancer, Smoking, Stop) The Ultimate Smoking Meat Guide: Fish Edition: 45 Delicious Smoking Fish Recipes Pitmaster: 25 Best Smoking Meat Recipes That Will Impress Any Barbecue Fan (BBQ, Barbecue, smoking meat, Grilling, Pitmaster, smoker recipes, Smoker Cookbook) Quit Smoking: Naturally: How To Break Free From Nicotine Addiction For Life Without Side Effects (Stop The Smoking Habit Permanently, The Easy Way, No ... Smoking Hypnosis, Stop Smoking Now, Cancer) Smoking Food at Home with Smoky Jo: Hot Smoking and Cold Smoking; Different Types of Smokers; Smoking Using a Wok, Filing Cabinet, Wardrobe or Shed; ... Herbs and Spices; Wood Varieties; Food Safety Food Storage: Preserving Vegetables, Grains, and Beans: Canning - Dehydrating - Freezing - Brining - Salting - Sugaring - Smoking - Pickling - Fermenting

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)