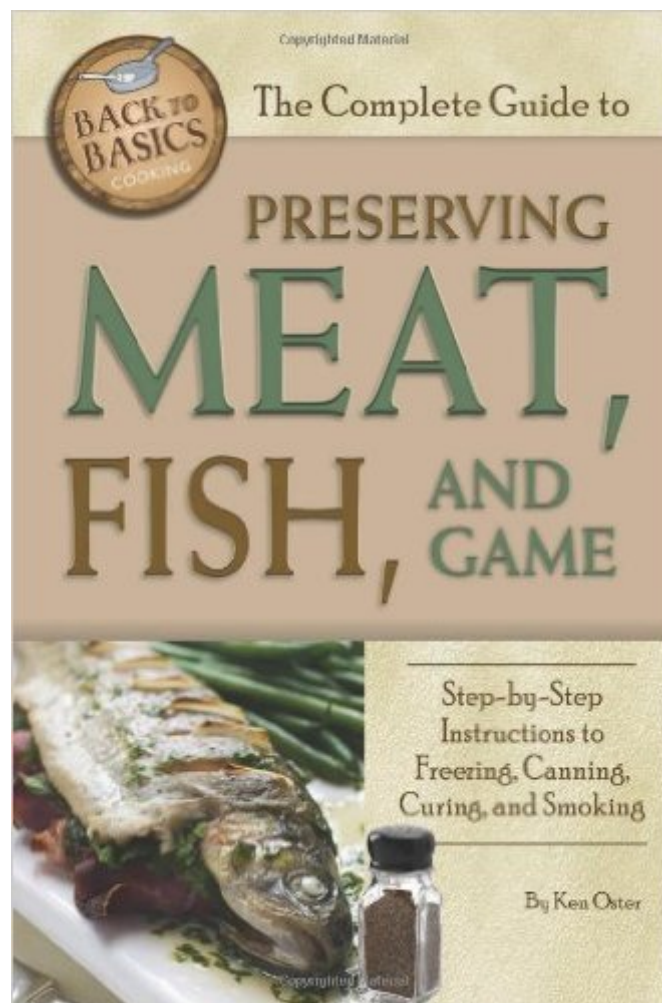


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# The Complete Guide To Preserving Meat, Fish, And Game: Step-by-step Instructions To Freezing, Canning, Curing, And Smoking (Back-To-Basics Cooking)



## Synopsis

For more than 8,000 years humans have been preserving meat and fish through canning, curing, smoking, and freezing, use techniques that remove the moisture and make it possible to keep meat for much longer than its natural shelf life. However, improper preservation of meat leads to more than 40% of all reported cases of food borne illness according to the Center for Disease Control, meaning it is necessary for everyone to carefully, effectively practice safe storage practices and ensure the meat is well preserved. This book will show any potential meat preserver how to go about the process of storing meat for long term use in a variety of methods, while constantly keeping an eye to the possibility of food borne illness and the loss of freshness. You will learn everything you need to know to start the process of setting aside and preserving your meat, fish, and game. Starting with a series of charts and basic details about different kinds of meat and fish, from venison to beef to salmon, you will learn which animal products store best with which methods, which methods must be avoided, and which diseases are the greatest risk when you store meat. With this information in hand, you will start learning how the freezing, canning, curing, and smoking processes work. You will be given detailed outlines of each process starting with what equipment you will need. Experts in meat preservation have been interviewed and their insights have been included here to provide a detailed and full overview of everything you can expect in the process. From these interviews, you will start the process of understand what you need to effectively preserve meat products. You will learn what can lead to failure for all four methods, what the best possible storage locations are for each, and what materials should be avoided at all costs. Learn how smoking works and the timelines for every form of storage from the moment the animal is butchered to the moment it needs to be preserved. No matter what kind of animal you are preserving, this book will provide the details you need to effectively store the meat for later use. Atlantic Publishing is a small, independent publishing company based in Ocala, Florida. Founded over twenty years ago in the company president's garage, Atlantic Publishing has grown to become a renowned resource for non-fiction books. Today, over 450 titles are in print covering subjects such as small business, healthy living, management, finance, careers, and real estate. Atlantic Publishing prides itself on producing award winning, high-quality manuals that give readers up-to-date, pertinent information, real-world examples, and case studies with expert advice. Every book has resources, contact information, and web sites of the products or companies discussed. This Atlantic Publishing eBook was professionally written, edited, fact checked, proofed and designed. The print version of this book is 288 pages and you receive exactly the same content. Over the years our books have won dozens of book awards for content, cover design and interior

design including the prestigious Benjamin Franklin award for excellence in publishing. We are proud of the high quality of our books and hope you will enjoy this eBook version.

## **Book Information**

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## **Customer Reviews**

I grew up in a family that lived off of fish and wild game, so I thought I knew pretty much all there was to know about preserving meat and fish, but this book definitely deserves a place in the kitchen of anyone, novice or otherwise. The book covers every type of preservation method, from canning to freezing to smoking. It is also filled with lots of information regarding safe handling of wild game and fish, along with some of the current disease issues such as chronic wasting disease in deer. The directions related to different canning, freezing and smoking methods are very detailed, so that a person without my family background would still be able to accomplish the tasks. At the same time I found that there was a lot of current information which you wouldn't find in older cookbooks or preservation instructions, such as freezing eggs for future use, which I had never heard of. Plus, the book isn't limited to wild game; it includes information on goats, beef, chickens and pork as well. There are also several recipes for canning and smoking that will entice me to open the book back up again. Probably the only negative points I would mention would be that the index is not as thorough as I would like it to be and it could have used a better proofreader, but those don't hurt it much.

When they titled this book the "Complete Guide to Preserving Meat, Fish, and Game", they were right on target! It starts with a basic understanding of the various processes, and then discusses equipment and methods. They then go into detail about processing beef, poultry, pork, lamb, goat, bison, birds, big game, and end with fish and seafood. It is well written and easy to understand. Any sportsperson could learn a great deal about processing their favorite game by reading this book.

Just when you thought you knew it all, along comes Ken Oster and the Complete Guide to Preserving Meat, Fish and Game! As seasoned wild game hunters with processing and preservation skills, we have expanded our knowledge base reading this informative book with inclusions of case studies and recipes by interesting folk. We encourage beginners in this time honored tradition of preservation and The Complete Guide offers the information, step-by-step instruction and methods for success and self satisfaction.

I was hoping for more info on smoking as a means to preserve meats, fish and fowl. Perhaps more for the game and fish hunter who puts up a winter storehouse of food.

This book for preserving meats is ok but I would try other books for this more talk in it and not much telling how to do it

As stated step by step instructions, very informative and easy to follow. Much information about the kind of equipment needed.

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