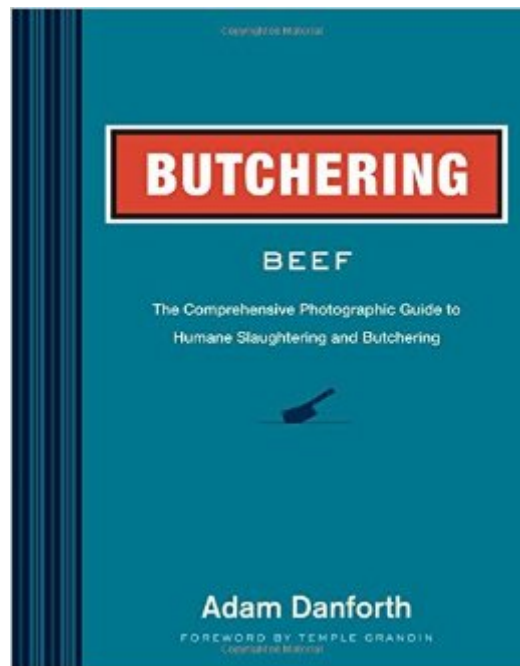


The book was found

Butchering Beef: The Comprehensive Photographic Guide To Humane Slaughtering And Butchering



Synopsis

Learn how to humanely slaughter cattle and butcher your own beef. In this straightforward guide, Adam Danforth provides clear instructions and step-by-step photography of the entire butchering process, from creating the right preslaughter conditions through killing, skinning, keeping cold, breaking the meat down, and perfecting expert cuts. With plenty of encouragement and expert advice on food safety, packaging, and necessary equipment, this comprehensive guide has all the information you need to start butchering your own beef.Â

Book Information

Paperback: 352 pages

Publisher: Storey Publishing, LLC; Com edition (March 11, 2014)

Language: English

ISBN-10: 1612121837

ISBN-13: 978-1612121833

Product Dimensions: 8.5 x 0.8 x 10.9 inches

Shipping Weight: 2.7 pounds (View shipping rates and policies)

Average Customer Review: 4.8 out of 5 starsÂ Â See all reviewsÂ (41 customer reviews)

Best Sellers Rank: #112,050 in Books (See Top 100 in Books) #83 inÂ Books > Cookbooks, Food & Wine > Cooking by Ingredient > Meat & Game > Meats #139 inÂ Books > Science & Math > Agricultural Sciences > Animal Husbandry #3309 inÂ Books > Engineering & Transportation > Engineering

Customer Reviews

Butchering Beef: The Comprehensive Photographic Guide to Humane Slaughtering and Butchering by Adam Danforth is a book Iâ™d been looking forward to reading since I learned of its existence â “ which hasnâ™t been that long, only a few months now. One of the big attractions of the farming life for me is to be able to grow my own food. And considering I am a human a large part of my diet comes from animal meat and fat. Sorry vegans I prefer feeding my body what nature has designed it to consume to function optimally. So along with growing my own vegetables this means raising my own meat and knowing how to harvest it in the most humane way possible, and of course process the meat with as little waste and efficiency as I can. In addition I am interested in the direct marketing of the animals Iâ™ll be raising so if Iâ™m standing at a farmerâ™s market selling meat from animals I raised I should be able to explain to my customers what part of the animal particular cuts of meat came from and be able to explain the processing of the animal. This book focuses on

beef, and Danforth has another book (soon to be reviewed) that focuses on smaller animals such as pigs, sheep, and chickens. The book is loaded with information and beautiful photography giving step by step directions for the entire process from slaughter to wrapping of the individual steaks. Itâ€™s a fantastic reference guide for any farmer or anyone who simply wants to understand more about the meat theyâ€™re eating and how itâ€™s processed. Whatâ€™s in the Book? The book is organized into 8 chapters. Chapter 1 From Muscle to Meat gives a detailed walk through with illustrations covering muscle structure, collagen, fats, proper storage, aging, and more.

Once again, I have come 'late to the party.' Adam Danforth offers a series of books and I have looked at several of them, as well as having purchased this one on beef. These days, nobody does this kind of book better. First and foremost, the photography is excellent and the photographer deserves equal billing. Interested readers can follow the process of breaking down primals to sub-primals to the cuts that appear in meat cases near you. These meat cases can be in 'mega-marts' or they can be in artisanal butcher shops. Either way, you have the information to understand what you are seeing in the package because you not only see the process step-by-step, you see the finished product. I bought this book for several reasons: one of my grandfathers did his own slaughtering and butchering and he also had a restaurant. I cook and I have had an interest that goes back to food tv pioneer, Merle Ellis and 'Cutting Up In The Kitchen.' Merle's idea was that frugal persons could better feed their families by purchasing sub-primal cuts and doing a little of the high-priced butcher work at home. This book makes the same philosophy much more do-able with step-by-step photographs and 'new generation' text material. How does it all work? No matter the book, Adam Danforth includes very important material on humane slaughtering, food safety and hygiene, special knife/saw techniques for breaking large cuts into primal and sub-primal cuts and detailed directions for producing the professional items found in retail butcher cases. This book presents, ultimately, finished cuts and gives the several names customers might find them marketed under in different parts of the country.

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

Butchering Beef: The Comprehensive Photographic Guide to Humane Slaughtering and Butchering
Butchering Poultry, Rabbit, Lamb, Goat, and Pork: The Comprehensive Photographic Guide to
Humane Slaughtering and Butchering The Humane Society of the United States Complete Guide to
Cat Care Easy-Gaited Horses: Gentle, humane methods for training and riding gaited pleasure
horses The Humane Economy: How Innovators and Enlightened Consumers Are Transforming the
Lives of Animals Homegrown Pork: Humane, Healthful Techniques for Raising a Pig for Food

Anatomy: A Photographic Atlas (Color Atlas of Anatomy a Photographic Study of the Human Body)
The Butcher's Guide to A Well-Raised Meat: How to Buy, Cut, and Cook Great Beef, Lamb, Pork, Poultry, and More Whole Beast Butchery: The Complete Visual Guide to Beef, Lamb, and Pork The Complete Guide to Hunting, Butchering, and Cooking Wild Game: Volume 2: Small Game and Fowl The Hunter's Guide to Butchering, Smoking, and Curing Wild Game and Fish The Complete Guide to Hunting, Butchering, and Cooking Wild Game: Volume 1: Big Game Great Meat: Classic Techniques and Award-Winning Recipes for Selecting, Cutting, and Cooking Beef, Lamb, Pork, Poultry, and Game Jerky Everything: Foolproof and Flavorful Recipes for Beef, Pork, Poultry, Game, Fish, Fruit, and Even Vegetables (Countryman Know How) The Jerky Bible: How to Dry, Cure, and Preserve Beef, Venison, Fish, and Fowl Cast Iron Skillet Weeknight Meals For Two: 56 Delicious Cast Iron Skillet Recipes For Poultry, Pork, Beef & Other Meat, Vegetable And Seafood Dishes Masterbuilt Smoker Recipes For Smoker Cooking: Masterbuilt Smoker Recipes Cookbook For Smoking Meat Including Pork, Beef, Poultry, Fish, and Wild Game The Noble Hustle: Poker, Beef Jerky, and Death Grass-Fed Cattle: How to Produce and Market Natural Beef The Art of Living According to Joe Beef: A Cookbook of Sorts

[Dmca](#)