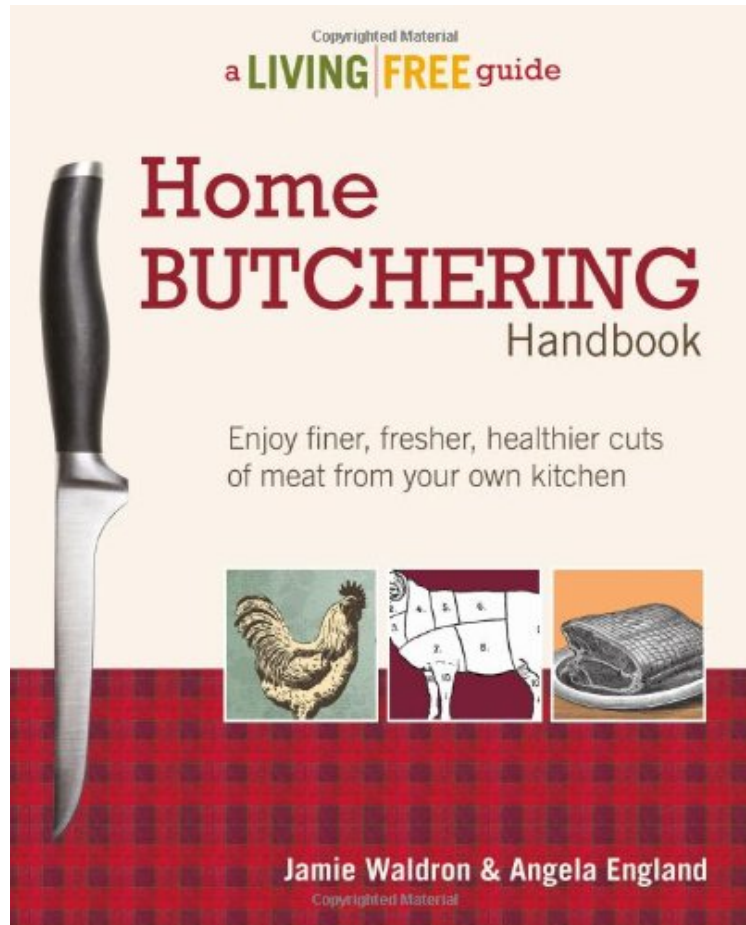


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Home Butchering Handbook: A Living Free Guide (Living Free Guides)

Jamie Waldron, Angela England
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Jamie Waldron, Angela England : Home Butchering Handbook: A Living Free Guide (Living Free Guides)

before purchasing it in order to gauge whether or not it would be worth my time, and all praised Home Butchering Handbook: A Living Free Guide (Living Free Guides):

6 of 6 people found the following review helpful. Amazingly Thorough - A Must-Have For Any Serious Chef (Beginners, Amateurs, and Pros) By Noah Fleming This book isn't the most colorful cookbook I've ever seen, but it's probably the most thorough in terms of learning how to do a specific skill step-by-step. Every page contains step-by-step photos of how to break down and butcher an entire cow, lamb, pig, rabbit, chicken, and fish. This book should be in every culinary school on the planet. Bravo to the authors on a job well done! 1 of 1 people found the following review helpful. Great book! By Annie A great book if you want to teach yourself how to butcher your own meat. I definitely recommend this to anyone wanting to learn this skill. Pictures and explanations are first rate! 0 of 1 people found the following review helpful. This is a great book. Have worked cutting meat in a FDA ... By Peggy B This is a

great book. Have worked cutting meat in a FDA shop with primal cuts but never involved in early stages of the process and the way slaughter houses are run for the volume I would not want to be. This book is humane in the kill process and shows exactly how to butcher without wasting anything

All-in-one resource for processing meat, for the finest and freshest cuts. Gone are the days when butchering was only trusted to someone at the local supermarket. An essential introduction to the art of butchering, this is a hands-on, how-to guide for anyone who wants to save money and have greater control over the quality of meat they consume. Readers will discover how to fine-tune their knife skills, as well as the knowledge necessary for the most common cuts. They'll also learn how to prepare their kitchens, master essential butchering tools, prepare and store the most common cuts, and what not to do when attempting to butcher at home.

About the Author Angela England is the author of *Backyard Farming on an Acre (More or Less)*, a *Living Free Guide*, and a freelance writer who, along with her husband and four children, cultivates a acre farm in their backyard where they manage to raise dairy and meat goats, keep enough chickens for eggs and free-range poultry, and foster an intensively productive garden for fresh fruits and vegetables. With dirt under their fingernails, they started by cultivating a small garden and eventually took on chickens and goats. With time, their garden grew and they began expanding to parent bees, cultivate fruit trees, and manage a larger plot while shedding the conveniences of urban life. Angela is the Plants and Bulbs Feature Writer at Suite101 and founded the Untrained Housewife website in order to guide others in recapturing the lost arts of rural living. She also manages and maintains the Blissfully Domestic community with an additional 300,000 page views monthly and contributes to other sites and forums on a regular basis. Jamie Waldron first wet his feet at a small, country butcher shop as a young teenager. Since then, Jamie has dedicated his life to mastering the art and skill of butchering; working, learning, researching and teaching an age old craft that has fallen out of step with the current methods of purchasing and preparing food. His approach is likely a bit different from the typical butcher that most people may have become accustomed to these days; utilizing the whole animal to its fullest potential. Jamie advocates buying local, responsibly raised animals that are also antibiotic and hormone free.