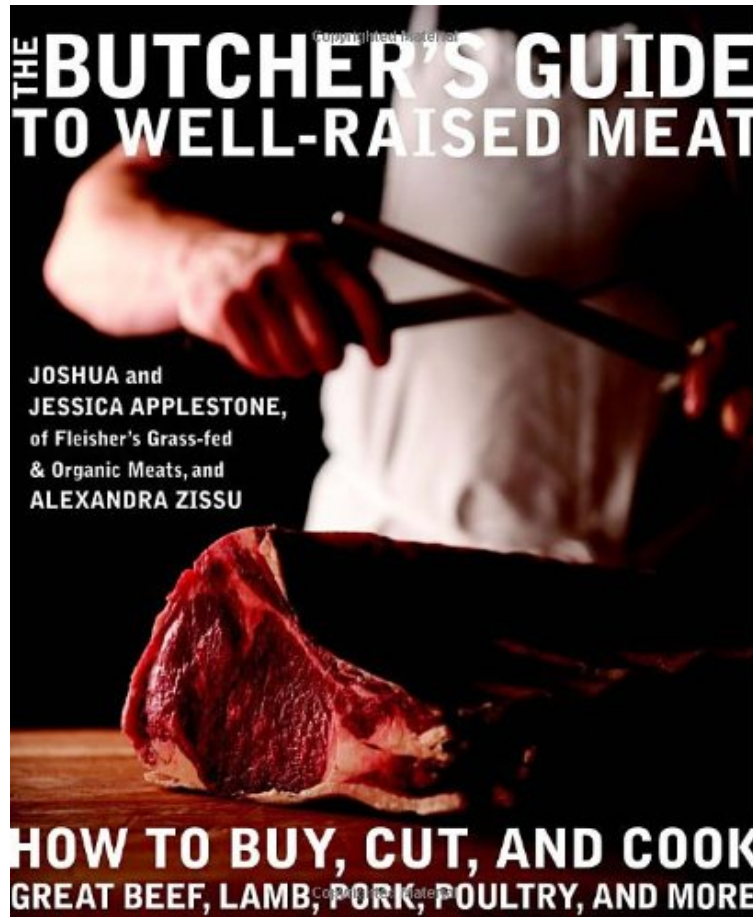


[Download ebook] The Butcher's Guide to Well-Raised Meat: How to Buy, Cut, and Cook Great Beef, Lamb, Pork, Poultry, and More

The Butcher's Guide to Well-Raised Meat: How to Buy, Cut, and Cook Great Beef, Lamb, Pork, Poultry, and More

Joshua Applestone, Jessica Applestone, Alexandra Zissu

*Download PDF | ePub | DOC | audiobook | ebooks



[Download](#)

[Read Online](#)

#286900 in Books 2011-06-07 2011-06-07 Original language: English PDF # 1 9.41 x .95 x 7.60l, 1.60 #File Name: 0307716627240 pages | File size: 38.Mb

Joshua Applestone, Jessica Applestone, Alexandra Zissu : The Butcher's Guide to Well-Raised Meat: How to Buy, Cut, and Cook Great Beef, Lamb, Pork, Poultry, and More before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Butcher's Guide to Well-Raised Meat: How to Buy, Cut, and Cook Great Beef, Lamb, Pork, Poultry, and More:

0 of 0 people found the following review helpful. Very informative on cutting all meats. I have been raised to eat nose to tail and this book explains why it is so important not to be wastBy loriannWaistfull. Thanks for a clearer explanation for breaking down lamb.i have always had trouble with that you are a great teacher. I would have liked more recipes but happy none the less.1 of 1 people found the following review helpful. An Educational and Inspiring BookBy mikedmThis book provides a very solid grounding in the why and how of butchery and in particular the benefits of eating and supporting locally and naturally/organically farmed animals. The Fleisher's story is interlaced

throughout the book as are some beautiful glossy colour photo inserts. It's great for people who are interested in where their meat comes from, to someone who wants to butcher their own meat (includes step by step photos on how to break down a lamb carcass). If you are a meat eater and also environmentally conscious this is a great resource and you will want to share it with family and friends. Great gift for a meat-eater or vegetarian converts :) Very happy with this purchase. Mike2 of 2 people found the following review helpful. Excellent Book on Animal Butchery By KmasquesNow, this is not meant to sound romantic in any way, and Josh and Jessica may just hate this reference, but after reading the book, I have to say it is one of the best love stories I've ever read--from the dedication and commitment Jessica had and has to sourcing food, to Josh's wholeheartedly jumping in with both feet to make sure that Jessica (and others) would have that food. It is an inspiring adventure and journey they've undertaken, and their commitment to food, friends, and community has only grown. I am truly moved. The recipes are also very good.

The definitive guide to buying, cutting, and cooking local and sustainable meats, from the owners of Applestone Meat Company and the founders of Fleishers Grass-Fed and Organic Meats The butcher has reemerged in American culture as an essential guide in avoiding the evils of industrial meat which not only tastes bad, but is also bad for ones health and for the environment. Joshua and Jessica Applestone, a former vegan and vegetarian, are trailblazers in this arena. They owned Fleishers, an old-school butcher shop with a modern-day mission sourcing and selling only grass-fed and organic meat. The Applestones return to the nearly lost tradition of the buying and nose-to-tail carving of whole animals all humanely raised close to their shop in New Yorks Hudson Valley has helped to make them rising stars in the food world. The Butchers Guide to Well-Raised Meat is a compendium of their firsthand knowledge. This unique book a guide, memoir, manifesto, and reference in one shares everything one needs to know about well-raised meat, including why pastured meats are so much better than conventional ones and how to perfectly butcher and cook them at home. Readers will learn which cut of steak to look for as an alternative to the popular hanger (of which each steer has only one), how to host a driveway pig roast, and even how to break down an entire lamb (or just butterfly the shoulder) all with accompanying step-by-step photographs. Differences among breeds and ideal cooking methods for various cuts and offal are covered, and the Applestones decoding of misleading industry terminology and practices will help consumers make smarter, healthier purchases that can also help change whats wrong with meat in America today. Complete with color and black-and-white photographs, illustrations, and more than a dozen recipes, The Butchers Guide to Well-Raised Meat is the definitive guide to eating great meat responsibly.