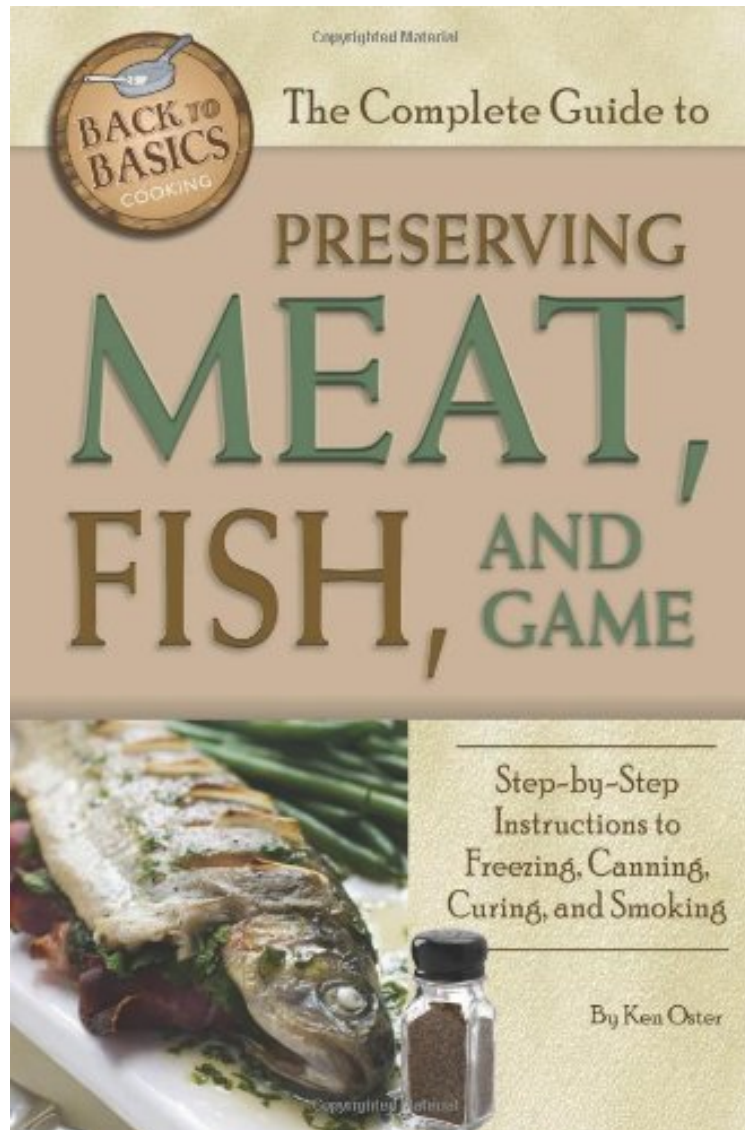


(Download ebook) The Complete Guide to Preserving Meat, Fish, and Game: Step-by-Step Instructions to Freezing, Canning, Curing, and Smoking (Back to Basics Cooking)

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

*Ken Oster*

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**Ken Oster : The Complete Guide to Preserving Meat, Fish, and Game: Step-by-Step Instructions to Freezing, Canning, Curing, and Smoking (Back to Basics Cooking)** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Complete Guide to Preserving Meat, Fish, and Game: Step-by-Step

## Instructions to Freezing, Canning, Curing, and Smoking (Back to Basics Cooking):

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 presidents 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.