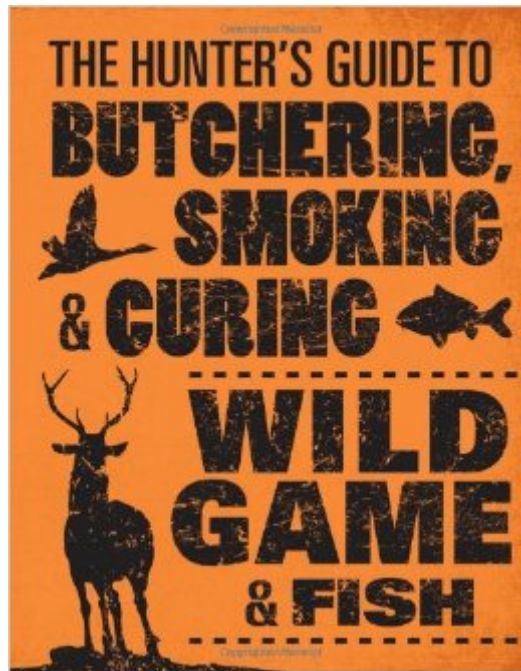


The book was found

The Hunter's Guide To Butchering, Smoking, And Curing Wild Game And Fish



Synopsis

Expert Philip Hasheider shows you how to turn your hard-earned hunt into delicious cuisine. Truly avid hunters are always looking for ways to get the most out of their game and maximize their yield. Look no further: this book offers essential tips and background information, as well as coveted recipes, for hunters, chefs, and food lovers alike. *The Hunter's Guide to Butchering, Smoking, and Curing Wild Game and Fish* gives hunters all the information they need for processing and preparing their harvested game to create the most flavorful and creative meals. The book takes you from field dressing to skinning and cutting the carcass, to preserving and storing, to making sausage and cured meat, to preparing delicious, well-rounded meals for the dinner table. It offers detailed step-by-step instructions, complete with illustrations and full-color photography, as well as a variety of mouthwatering recipes. Hasheider covers all the major game and fish species, including large game, such as deer, moose, elk, bighorn sheep, wild boar, bear, and alligator; small game, such as rabbit, raccoon, opossum, squirrel, muskrat, beaver, turtle, armadillo, groundhog, woodchuck, and snakes; upland game birds like grouse, quail, partridge, pheasant, dove, pigeon, squab, and wild turkey; a range of ducks, mergansers, geese, and other waterfowl; and a variety of fresh- and saltwater fish species like bass, catfish, eel, marlin, perch, pike, salmon, sturgeon, sunfish, swordfish, trout, tuna, walleye, whitefish, and more. With its holistic approach to every aspect of wild game preparation, *The Hunter's Guide to Butchering, Smoking, and Curing Wild Game and Fish* is a book no hunter will want to be without.

Book Information

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Customer Reviews

This is a good book with lots of info and color photos that will help you get from field dressing, threw butchering and into the smoking and curing of your game animals. I love all forms of meat, especially smoked meat and this has a good deal of info on it, but I bought the book because it has more field care info on a wider variety of game critters than the one I already had. Worth the money.

As a person just getting into hunting I found this book to be very informative as how to cut, what to cut and all the tools you'll need vs what is a commodity to get the job done. Lots of big full colored quality pictures with clear anatomy of specific animals. Pretty clear directions and lots of handy tips like how to remove pelts intact or ways to cook and store. Really great guide.

Very Detailed information. The pictures and illustrations are particularly beneficial. I can't imagine a better guide or instructive manual. I've hunted my entire life and have seen several "how to" books over the years. Not until this book did I decide to purchase one.

My son-in-law hunts wild game such as elk and deer. He wanted to learn preferred methods for curing and smoking. He looked high and low in book stores, but could not find the book he wanted. I bought this hoping he might like it - he loved it and is delighted to have it in his library for use after this years hunting trip.

Bought this book hoping to learn how to make real homemade jerky without using a premixed season from the store, and it was a serious disappointment. It didn't tell me anything I didn't already know, which is that jerky is dehydrated meat and dehydrated meat lasts longer than meat that is not dehydrated. Wow, thanks for clearing that up. This book is full of concepts if you are curious about processing meat, but don't actually plan to carry it out in real life. If you really want to learn it, so you can actually do it ... Then move on my friends, and email me when you find a book that helps!

Bought as gift for my hunter husband. Needed recipes and guides how to butcher our own game. Very nice instructions and recipes. He loves it and even told his buddies about it! Great buy!

this book is very informative and thorough. that being said, it is better suited for a kitchen or bbq space than in the bush as a field guide. study it at home.

Well written and comprehensive. A good buy for anyone interested in processing their own game meat. Plenty of good recipe ideas and tips

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