

H. TITLE INFORMATION

THE COMPLETE GUIDE TO HOME BUTCHERING

by Carsten Bothe

CONTENT:

In view of all the nutritional scandals these days many people return to homegrown organic and untreated food. Hence butchering at home is also gaining new importance among broader sections of the population. The author of this new book, an acknowledged outdoor expert and conductor of workshops on all kinds of herewith associated subjects, focuses on processing pork.

After presenting the necessary equipment to get started he explains the complete course of meat processing, with clear step-by-step instructions and illustrated with especially commissioned and detailed photography. From cutting up the pork, to preparing sausages, bacon and hams or chunks for roasts to finally preserving all different products by smoking or curing them, no questions will be left unanswered!

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SPECIFICATIONS:

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- approx. 150 colour photographs
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