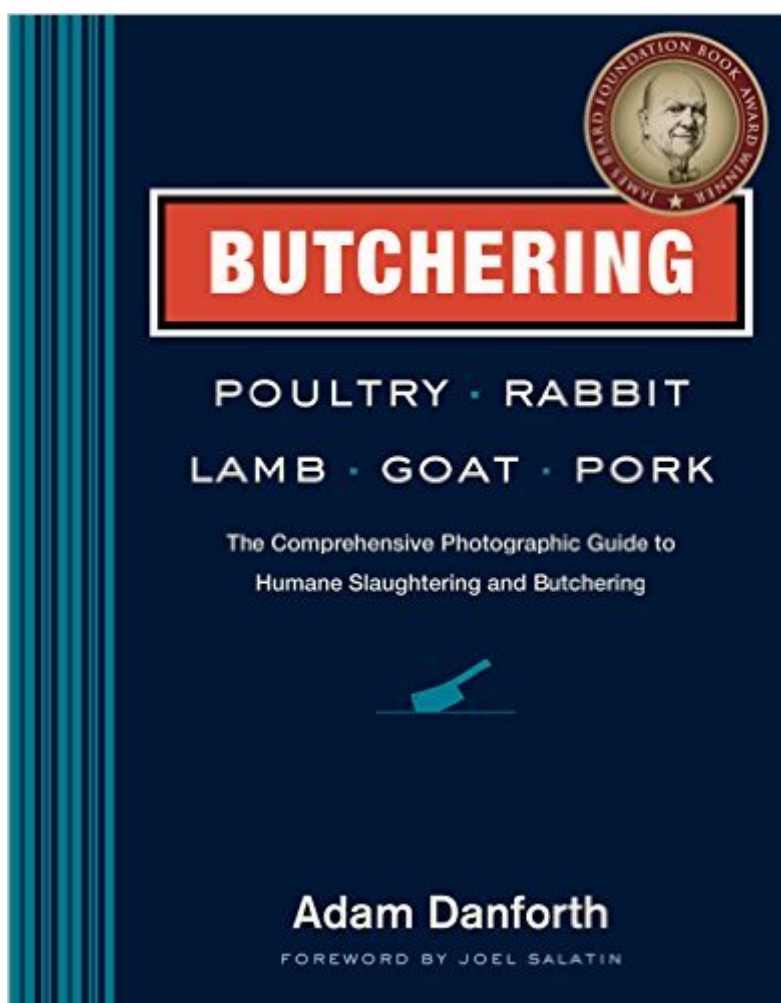


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# Butchering Poultry, Rabbit, Lamb, Goat, And Pork: The Comprehensive Photographic Guide To Humane Slaughtering And Butchering



## Synopsis

Slaughter and butcher your own animals safely and humanely with this award-winning guide. Providing detailed photography of every step of the process, Adam Danforth shows you everything you need to know to butcher poultry, rabbit, lamb, goat, and pork. Learn how to create the proper slaughtering conditions, break the meat down, and produce flavorful cuts of meat. Stressing proper food safety at all times, Danforth provides expert advice on necessary tools and helpful tips on freezing and packaging. Enjoy the delicious satisfaction that comes with butchering your own meat.

## Book Information

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Average Customer Review: 4.9 out of 5 stars [See all reviews](#) (143 customer reviews)

Best Sellers Rank: #280,288 in Books (See Top 100 in Books) #166 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Meat & Game > Meats](#) #278 in [Books > Cookbooks, Food & Wine > Canning & Preserving](#) #365 in [Books > Science & Math > Agricultural Sciences > Animal Husbandry](#)

## Customer Reviews

This book describes the setup, tools, steps and details of on-farm processing of livestock animals, and the subsequent butchering, packaging and storage of the same. If you are looking at your own on-farm slaughter, then this book walks you through everything you need to know: tools, location, setup, killing, bleeding, evisceration, skinning (or scalding hogs/plucking poultry), cooling, cutting into primals, breaking down sub-primals, cutting individual portions, and finally packaging and storage. If you are looking to process an already-slaughtered animal (from a processor), then the handling of the carcass is also handled exceptionally well. The book covers a lot of territory. The slaughter operations is detailed, and the photos are clear and descriptive. For those who might be looking for a "coffee table book", please skip this one. The pictures are quite detailed and many are not the least bit appropriate for the squeamish. Slaughter is covered for pig, goat, lamb, chicken, duck, goose and some more I probably forgot. You learn those and you can tackle most anything

(note that there are no "game" processing in here - it does not cover deer processing through the book would absolutely help you there, as well). Likewise, lots of detailed pictures on butchery of a carcass. There are useful and engaging sections on the biology and chemistry of muscle and aging - from rigor mortis through outright decay. The trick is to find the happy middle, and this book gets you there by discussing proper aging techniques and times, as well as what to look for and what to expect. The book shines especially for on-farm or homesteader operations.

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