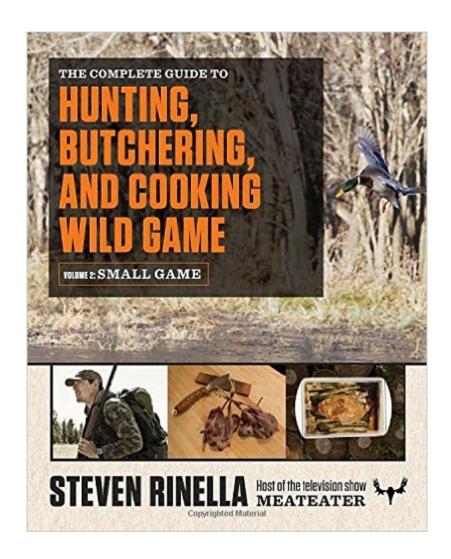
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The Complete Guide To Hunting, Butchering, And Cooking Wild Game: Volume 2: Small Game And Fowl





Synopsis

A comprehensive small game hunting guide for hunters ranging from first-time novices to seasoned experts, with photography by renowned outdoor photographer John Hafner A Steven Rinella was raised in a hunting family and has been pursuing wild game his entire life. In this first-ever complete guide to huntingâ "from hunting wild game to butchering and cooking itâ "the host of the popular hunting show MeatEater shares his own expertise with us, and imparts strategies and tactics from many of the most experienced hunters in the United States as well. A This invaluable book includes â ¢ recommendations on what equipment you will needâ "and what you can do withoutâ "from footwear to cutlery to camping gear to weapons â ¢ basic and advanced hunting strategies for all North American small game, including drive techniques, solo and group hunting, ambush hunting, the use of hunting dogs, and techniques for decoying and calling $\hat{a} \phi$ how to find hunting locations, on both public and private land; how to locate areas that other hunters arenâ ™t using; and how to make competition work in your favor â ¢ detailed sections on furred small game, upland birds, and waterfowl, covering the biology and best hunting methods for a total of thirty small game speciesÂ â ¢ comprehensive information about hunting wild turkeys in both the spring and fall seasons â ¢ how to master the arts of wingshooting and rifle marksmanship, and detailed information about shot placement, ammunition selection, and field maintenance of firearms and archery equipment â ¢ instructions on how to field dress and butcher your own small game animals for a variety of preparations â ¢ techniques and recipes for both indoor and outdoor wild game cooking

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Customer Reviews

Steven Rinella is the single best hunting and cooking author in the game. There are other writers who cover one topic extremely well (countless books exist about hunting, and many new wild-game recipe books are emerging, like those from the excellent Hank Shaw), but no book covers the entire experience - from equipment selection, to finding land, stalking your prey, and preparing it at home - as well as this one. This is an enjoyable read, a must-have for every hunter, and a boon to anyone who wants to prepare wild game with the respect that it deserves. I have 27 years of bird and rabbit hunting under my boots, yet I still learned a great deal from this series. This book is Volume 2, a companion to his first book, Hunting, Butchering, and Cooking: Volume 1 Big Game (which is also excellent). My hat is off to Mr. Rinella for such an ambitious and well done book. If you hunt small game, or would like to, this book is for you.

I have always been a fan of Steven Rinella's books. Rinella writes with honesty and is down to earth. He does not portray the elitist attitude of some professional hunters/writers. This is a good guide for anyone interested in getting into big-game hunting/cooking. It is also good for someone who has been hunting wild game and preparing it for years. The recipes are good in the instructions are very easy to follow

Rinella is my idol. He is the poet laureate of outdoorsmen. He and his posse are the real deal. His authoritative book is laced with tips which can benefit beginners and pros alike. I've never seen a better collection of hunting advice in a single volume. It might be considered the seminal text in the newly founded field of huntology (a field of study combining hunting, science, philosophy, and religion pioneered by The Reverend Steve and The Gang). Volume one is the Wikipedia of big game hunting. I can't wait for the next volume, the small game companion. I hope there is a recipe for squirrel tartare!

Especially for new hunters the value of this book can not be overstated. The animal sections will help you understand small game behavior and identify various species to stay out of trouble. The recipes are great and the gear discussion is top notch. Different perspectives are presented and the author goes out of his way to point out and explain his own bias rather than just presenting his opinions as fact.

This book is just one of two must haves for the hunter or outdoorsman. The guide that has all the big game in it is one of my all time favorites. Steven has written this book in an easy to understand yet

still moderately sophisticated fashion. Some of the recipes are mouth watering and that's just reading about how to prepare them. I am happy with my purchase and there needs to be more books like this. Great reading and lots of information! I've had this book for a few weeks now and I look at a section of it almost daily. Outstanding book!

I eat meat. And live a fairly primal paleo lifestyle and love meat. Wild game is awesome and hunting it is also. This book gives a very good overview of many things from hunting to cleaning and butchering as well as even how to cook wild game. All of it was wonderful to read. Easy to understand. Highly recommended

My dad is super difficult to shop for, but this was perfect. He travels all over to hunt throughout the year and often takes home what he catches - this book has so many good recipes for cooking wild game, he loves it!

As a hunter who had not been in the field for several years this was a great source of information. I used this as a refresher, and the only thing i would change is to add a few more pictures in the game cleaning section for people who have never cleaned a game bird, or small mammal.

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