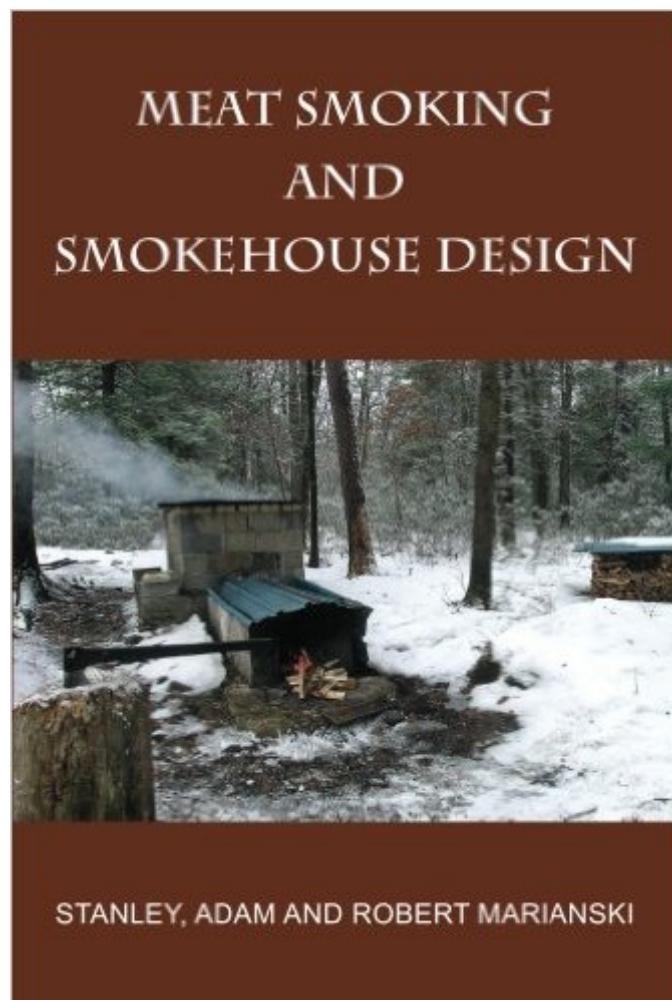


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# Meat Smoking And Smokehouse Design



## Synopsis

Most books on smoking just give some elementary information and then are filled with recipes; this book is the reverse, scholarly information and theory as it applies to smoking meats and a few recipes that will get one started. While various recipes usually get the spotlight, it is the authors' opinion that the technical know-how behind preparing meats and sausages is far more important. There is a section with some basic recipes, but after reading the book one should be able to create his own recipes without much effort. The book explains differences between grilling, barbecuing and smoking. The sections on smokehouse design include over 200 construction diagrams and photos that cover most known methods: masonry, portable, wood, concrete, and drum smokers. After reading this book a reader will fully comprehend what can be expected of any particular smoker and how to build one that will conform to his individual needs. The book will benefit the serious smoker as well as the beginner.

## Book Information

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## Customer Reviews

I had recently the pleasant pleasure of reading a new book. Meat Smoking and Ssmokehouse Design by Stanley Marianski, impressed me before I was halfway trough the book. The information is written in a clear to understand and follow language. The information is firstclass and accurate. There are so many books on the market about meat processing, making sausages and many other meat related subjects that it is a real pleasure to see once in a great while a book of this sort actually worth reading and gaining knowledge from it. As a certified Master Butcher I have no hesitation to recommend this superbly written and illustrated book to anyone interested in making

sausages, curing and smoking meats. Regardless if you are beginner or a professional, this book should be on your bookshelf. In fact I would venture to say that this book should be required reading material on butcher trade schools too. Signed Othmar Vohringer Master Butcher, B.C. Canada

This book does a masterful job of explaining grilling, BBQing and smoking. There is extensive discussion of curing as well as the particulars about smoking sausages, meat, fish and poultry...this is not a book of recipes but a scholarly treatment of the hows and whys of smoking.. Especially liked the theory on combustion as it applies to smoking. This is a book that will take some careful thought and study. Most books on smoking just give some elementary information and then are filled with recipes; this text is the reverse, scholarly information and theory as it applies to smoking meats and a few recipes that will get you started. The sections on smokehouse design include many construction diagrams and photos that cover most known methods: masonry, portable, wood, concrete, Kamado, and drum smokers, etc. There are 18 pages on combustion theory, pit design, baffle positions and wood fuel that provide insight to smoker efficiency. I strongly recommend this book to the serious smoker as well as the beginner.

A wonderfully written tutorial on the art of smoking meats and sausages. I have been smoking meats for many years, and wish this book had been published earlier. All the details are presented in a clear yet comprehensive manner. A truly enlightening experience for the reader covering all aspects of curing and cooking meats. The second part of the book covers many types of smokers that can be economically built at home. The numerous drawings, coupled with detailed instructions make this task embarrassingly simple. A must read for anyone interested in smoking.

WOW! BUY THIS BOOK if you want to learn from a true "MASTER" of smoking. I have been smoking my own meat for 26 years, and recently purchased this book written by the Marianski family just to compare notes with my methods. I WAS SHOCKED at the depth of information the authors offered in this SPLENDID BOOK. I must admit, I learned more about meat smoking reading this book from cover to cover in 3 days than in my 26 years of hands on experience had taught me, just blew me away that a book written on a subject I thought I knew like the back of my hand TAUGHT ME TECHNIQUES ON SMOKING MEAT THAT I HAVE NEVER SEEN ANYWHERE ELSE! This covers every possible aspect of Smoking Meat from preparation to building a first class Smoker with over 50 photos and very detailed diagrams that cover ALL the bases. Buy this book, you cannot afford not to!

Smoking temperatures, cooking temperatures and all rules and tips are presented here without one wasted word. Very practical, straight to the point approach. Second part of the book about building smokers is really magnificent and the information on fire pit design and the ways to control temperatures when burning wood is simply outstanding.

Yes this is the most extensive book on the design of smokers I have ever found and I used his plans to build a smoker out of a concrete drain pipe. I now have to smoke and cook in secret because if my friends find out they invite themselves for dinner. It has a lot of old style smoking that gives you insight on techniques of smoking and how to's if building a smoker. Illustrations on all types of fires and fire boxes with theory of what is being accomplished. He has come out with a 2nd edition which brings in the subjects of BBQ and grilling.

This is a great book on making quality smoked products. Even though a lot of technical knowledge is covered here, I still found it easy to follow when I was starting out (especially because the text is well written and supported with numerous illustrations). Smoking and cooking temperatures, as well as all rules and tips are presented and explained without a single wasted word; a very practical, "straight to the point" approach. I particularly like the excellent chapter on cures, nitrates and making brines using tables; it contains frequent references to the US standards for nitrate limits, cooking temperatures and recommended strengths of different brines in degrees, which is incredibly useful. The second part of the book about building smokers is also outstanding, and the information on fire pit designs, baffles and smokehouse burners is simply magnificent. Overall, this book strives to instill the confidence to take curing and meat smoking processes into your own hands and not have to rely on random recipes from the internet. In this, it thoroughly succeeds.

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