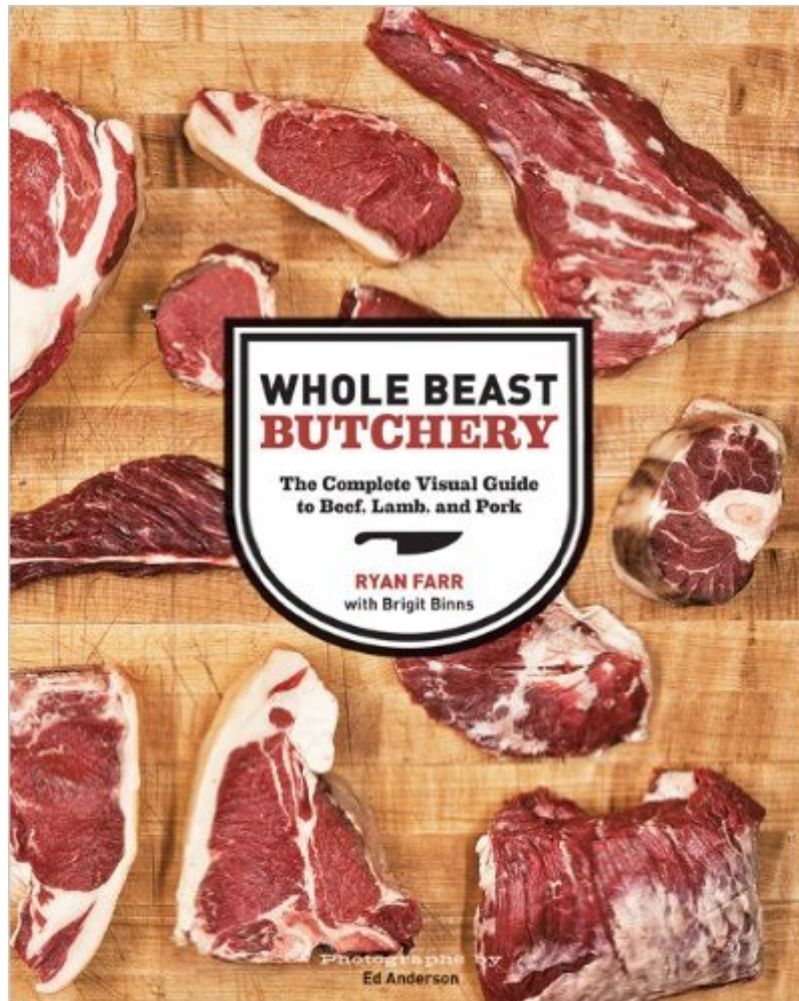


The book was found

Whole Beast Butchery: The Complete Visual Guide To Beef, Lamb, And Pork



Synopsis

DIY fever + quality meat mania = old-school butchery revival! Artisan cooks who are familiar with their farmers market are now buying small farm raised meat in butcher-sized portions. Dubbed a rock star butcher by the New York Times, San Francisco chef and self-taught meat expert Ryan Farr demystifies the butchery process with 500 step-by-step photographs, master recipes for key cuts, and a primer on tools, techniques, and meat handling. This visual manual is the first to teach by showing exactly what butchers know, whether cooks want to learn how to turn a primal into familiar and special cuts or to simply identify everything in the case at the market.

Book Information

Hardcover: 240 pages

Publisher: Chronicle Books (November 16, 2011)

Language: English

ISBN-10: 9781452100593

ISBN-13: 978-1452100593

ASIN: 1452100594

Product Dimensions: 8.2 x 1 x 10.5 inches

Shipping Weight: 2 pounds (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 stars [See all reviews](#) (91 customer reviews)

Best Sellers Rank: #70,453 in Books (See Top 100 in Books) #54 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Meat & Game > Meats](#) #385 in [Books > Mystery, Thriller & Suspense > Thrillers & Suspense > Technothrillers](#) #677 in [Books > Cookbooks, Food & Wine > Cooking Methods](#)

Customer Reviews

As someone who began raising and butchering his own livestock several years ago, I've developed quite a library of "how to butcher" books. Most of them are quite useful and I've usually been able to take home a least a couple of "pearls" that I find useful in my private on-the-farm butchershop. Needless to say it's been quite a journey and I still have a long way to go, so it was definitely a sense of relief when I opened Mr. Farr's new instructional manual and found to my surprise loads of useful tips and ideas. The book is divided into three main parts - beef, lamb and pork. Each section begins with a clear schematic the various parts of each animal. Each schematic is then reproduced in miniature at the top of each ensuing page, keeping the reader oriented as to where in the animal the current photos originate. I for one, found this extremely useful. And what photos! Each one is

clear, detailed and nicely laid out, accompanied by short and concise notes. It's harder than you might think to describe in words accurately how to break down an animal carcass. Believe me, I've read some other texts that leave you so confused, you don't know which end is up. Not here. Farr's descriptions are smart, pithy and to the point. Not to mention plentiful. One aspect that this book doesn't cover (nor does it claim to) is the livestock side of things. Farr assumes you will be picking up your carcass from a local butcher. He offers no advice or instruction on how to slaughter a live animal, something many of us small scale livestock farmers need. But there are other good texts for that such as *The Complete Book of Butchering, Smoking, Curing, and Sausage Making: How to Harvest Your Livestock & Wild Game* by Philip Hasheider. Together with *Whole Beast Butchery*, these two texts are all an amateur butcher needs to get started. Thanks Ryan! Great job!

This is a comprehensive and very well written butchery book. Perfect for both beginner and more advanced home butchers! The step by step photos are extremely helpful. And Farr's personality is present throughout the book, making it seem both familiar and fun. His simple recipes will give you a great building block from which to grow your skills. Really excited to have this book in my cookbook collection.

I was searching for some book that will help me to understand some cuts of meat in USA, finally I got it! It shows it and explains it, in Europe, Croatia we don't have butchers that do meat that way and now all recipes make sense!

We have this as one of our coffee table books, and in our group of family/friends, the guys love to grill. Almost every male guest we've had has browsed through this book and talked about something they've read. It's a fun conversation starter.

Recently home-slaughtered two 10 months old pigs and bought this book to further help me with cutting up. I have some rudimentary butchering skills and thought from the review that this would be a clear step by step guide. The guide is confusing for several reasons- The pigs used in the book is killed at a young age and hence smaller than normal kill outs and therefore some of the cuts suggested end up as enormous joints on a normal pig.- The pig is whole rather than split in half which means a lot of flicking through pages to get to the correct stage.- It is not always clear when two different methods of cutting up are performed on the corresponding halves of the pig.- Quite a few of the instructions end half way and do not describe what to do next or use unclear instructions

(i.e. remove the featherbone probably clear to a butcher but not to a relative novice). So overall not quite the guide I had expected from the description. Not useful for someone with basic butchering skills and probably midly informative for someone who understands what is going on in the different pictures.

this is a good book goes into detail on cuts wrapping the meatshanging it for ageing the meat, The proper way to freeze your meats, making sausagejust loaded with a lot of info that I enjoyed and you will also

Using this book as reference I butchered three pigs (the first I have ever own, raised from 6 weeks of age, 90% pasture). I like the author's mentality of even if your cut does not look like the books picture, it is not wrong! He encourages people to stretch out and provides online resources for more ideas of cuts. Admittedly, the shoulder and hams cuts are hard to do. But after the first go around, you get the idea. I followed the book to the letter with the first pig. Then changed up some things for the second and third pig to fit my household. I really like the French pork chops and increasing the yield of bacon as a result of Frenching. The pork porterhouse steaks are awesome.

very well written butchery book. Perfect for both beginner and all home butchers! The step by step photos are extremely helpful. His simple recipes will give you a great building block from which to grow your skills. Really excited to have this book in my cookbook collection.

[Download to continue reading...](#)

Whole Beast Butchery: The Complete Visual Guide to Beef, Lamb, and Pork The Butcher's Guide to
to
A Well-Raised
A Meat: How to Buy, Cut, and Cook Great Beef, Lamb, Pork, Poultry, and
More Great Meat: Classic Techniques and Award-Winning Recipes for Selecting, Cutting, and
Cooking Beef, Lamb, Pork, Poultry, and Game 30 Day Whole Food Challenge: Complete 30 Day
Whole Food Diet Meal Plan WITH PICTURES; Whole Foods Cookbook - Approved Whole Foods
Recipes for Clean Eating and Rapid Weight Loss Jerky Everything: Foolproof and Flavorful Recipes
for Beef, Pork, Poultry, Game, Fish, Fruit, and Even Vegetables (Countryman Know How) Cast Iron
Skillet Weeknight Meals For Two: 56 Delicious Cast Iron Skillet Recipes For Poultry, Pork, Beef &
Other Meat, Vegetable And Seafood Dishes Masterbuilt Smoker Recipes For Smoker Cooking:
Masterbuilt Smoker Recipes Cookbook For Smoking Meat Including Pork, Beef, Poultry, Fish, and
Wild Game Butchering Poultry, Rabbit, Lamb, Goat, and Pork: The Comprehensive Photographic
Guide to Humane Slaughtering and Butchering The Ethical Meat Handbook: Complete Home

Butchery, Charcuterie and Cooking for the Conscious Omnivore Beauty and the Beast (Disney Beauty and the Beast) (Little Golden Book) The Whole Beast: Nose to Tail Eating The Whole-Food Guide for Breast Cancer Survivors: A Nutritional Approach to Preventing Recurrence (The New Harbinger Whole-Body Healing Series) Butchering Beef: The Comprehensive Photographic Guide to Humane Slaughtering and Butchering Eyewitness Visual Dictionaries: The Visual Dictionary of the Human Body (DK Visual Dictionaries) Visual Workplace/Visual Thinking: Creating Enterprise Excellence through the Technologies of the Visual Workplace Whole Foods: Plant-Based Whole Foods For Beginners: 30 Simple and Tasty Recipes for Exciting Meals and Healthy Weight Loss The Whole Life Nutrition Cookbook: Over 300 Delicious Whole Foods Recipes, Including Gluten-Free, Dairy-Free, Soy-Free, and Egg-Free Dishes The Plantpower Way: Whole Food Plant-Based Recipes and Guidance for The Whole Family Whole: 100 Whole Food Recipes for Health and Weight Loss The Whole Life Nutrition Cookbook: Whole Foods Recipes for Personal and Planetary Health, Second Edition

[Dmca](#)