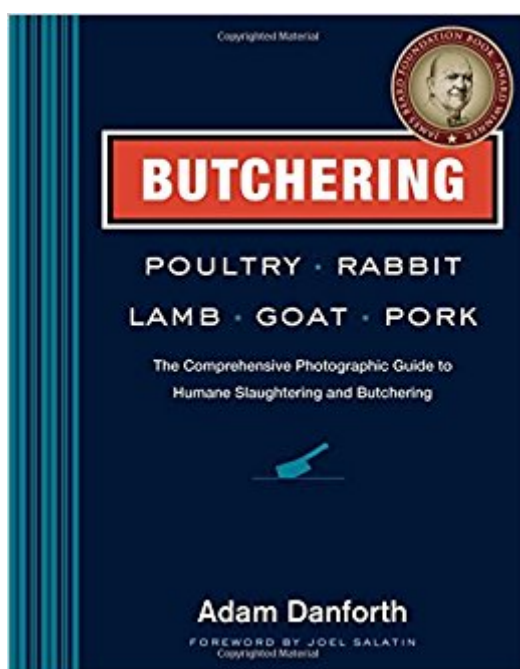


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# Butchering Poultry, Rabbit, Lamb, Goat, And Pork: The Comprehensive Photographic Guide To Humane Slaughtering And Butchering



## 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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## Customer Reviews

"These are not mere how-to guides: they are the equivalent of in-depth college courses." —  
Countryside & Small Stock Journal — "These books were written by a man who loves livestock,  
and loves meat — with reverence." — The Shepherd "Breathtaking guide through the paradoxical  
process of killing animals with compassion. ... a transformative wake-up call." — Publishers Weekly  
"It's informative, it's comprehensive, and above all else, it's reverent and respectful of the  
animals giving their lives so we can live ours." — Hobby Farms — "Adam Danforth's two new  
books about butchering feature tasteful photographs and a thorough explanation of each step of the  
process. | [They] make you feel like you can raise and process your own livestock, and do it  
thoughtfully and skillfully | [and] provide new insights for all of us about butchering and its impact  
on the quality of meat." (Kitchen Arts & Letters) — "These are not mere how-to guides: they are  
the equivalent of in-depth college courses. | What's more, this is not just academic data: there

are practical applications, and not only for homestead butchers. Anyone who cooks or eats meat would benefit from much of this information. | On a scale of 1-10, these easily rank 12, minimum. (HobbyFarms.com) [A] breathtaking guide through the paradoxical process of killing animals with compassion. | For those who have embraced the farm to table movement and are ready to take matters into their own hands, this is required reading. For those whose consideration of meat and poultry begins and ends at the supermarket, it is a transformative wake-up call. (The Shepherd) There's an entire industry of professionals who humanely raise and slaughter animals for a living, in an intensely personal and responsible way that's to be admired. One of those professionals is Adam Danforth, the author of a new book series that sets out to educate those interested in humanely slaughtering their own food. If you're interested in self-sustainability and raising livestock for meat consumption, this book is the next step in your process. It's informative, it's comprehensive, and above all else, it's reverent and respectful of the animals giving their lives so we can live ours. These books were written by a man who loves livestock, and loves meat " with reverence. •

Quality Meat from Poultry, Rabbits, Sheep, Goats, and Pigs Locally raised animals, humanely slaughtered and expertly butchered. This is the best meat we can eat and, with Adam Danforth's comprehensive manual, you can learn the skills necessary to take an animal calmly and efficiently from pasture to freezer. Every step of the slaughtering process -- from selecting the proper equipment to preparing, stunning, and bleeding the animals -- is presented with careful consideration for the animals' well-being and your safety. Butcher the carcass to maximize food yield and get the cuts you want. You'll find various options for breaking down each species, with hundreds of step-by-step photographs that put you at the butcher's table to observe the art of cutting and boning, trimming fat and connective tissue, and rolling and tying. Scrupulous attention to sanitation and detailed instructions for packaging and freezing your meat for the best quality, appearance, and freshness ensure that the animals you process will nourish and satisfy everyone they feed.

Although this is a beautiful book with clear, detailed photographs and a lot of good "general" information, I found it to be frustratingly incomplete for processing poultry - and that was precisely what I needed detailed instruction on so, this book was not as helpful as it could have been with just a bit more detail, additional photographs and description.

I have purchased and read most every butchering manual on the market, over the course of the past decade or so - none compare to this book in terms of usefulness and clarity. We recently used it as a guide in butchering our first pigs, and found it to be absolutely invaluable throughout the whole process. It should go without saying that if you don't want to see dead animals, you shouldn't open this book. That said, even if you're just interested in learning where various cuts come from, you will not find a better reference than this book. There are abundant, high-quality photographs of nearly every step. Alternate cuts are well-covered, and the author encourages the study of anatomy before going near a knife. More than any other book I've read, this book conveys the skilled craftsmanship needed to do quality butchering, while simultaneously making the subject approachable to a novice. Besides details on how to slaughter and butcher each animal, there are also wonderfully in-depth introductions to the science behind meat, food safety, tools, and fundamental elements of humane slaughter. If you buy one book on butchery, make it this one.

This should be the model for any how-to book. The photographs are very clear and descriptive and the writing is eminently readable and engaging. The author stresses the humane and most gentle methods of rendering the life from the animals and, aside from the moral issue, the effect stress has on the finished product. Humanely treated animals produce better meat. Danforth explains the chemical and biological reasons for that. Everything he mentions in the text is amply illustrated with the photography. Again, this is the way to write and produce any instructional book.

I won a LOT of backyard homestead type books. Thus, I have pretty high expectations if it's going to go on my 'essential/favorite' list. This book exceeds my expectations. We have already processed rabbits and chickens on our small acreage prior to getting this book, and this book covers that well. What we were totally intimidated by was the idea of butchering the goats, sheep and pigs ourselves. Now we are 100% confident we can do it on our own and do it properly. There are literally pictures of every step, every cut, detailed explanations, etc. I am normally a cheapskate and buy books used as I did in this case. This is a rare exception where I would be willing to pay full price for this book if I ever need to replace it. Thank you for such an amazing resource!

I had always wanted to raise my own meat for my family. We started with chickens and had no problems doing since I have been a duck and pheasant hunter since a boy. Then came the sheep which I was a little more skeptical doing without gaining more knowledge. So I bought this book and not going to lie probably one of the most interesting books I have ever read. Not only does it provide

you with information presented on title of this book, but so much more from why chicken meat is white and other meats are red. How to get the most tender cuts. Pre-butchered and caring for the animal to yield the best quality carcass. Form cuts and make them presentable. etc And a little tip, while others may disagree is to buy the e-book. 1. it's cheaper. 2. my cell phone is always on me so if I need to reference something in the book while I am in the field or the yard or really anywhere. I personally prefer regular books normally, but e-book just seemed more practical.

I got the book yesterday, and have spent a couple hours reading through it, but haven't read the whole thing cover to cover (yet). This book is packed full of actual useful information. Want to learn how to check if an animal is still aware after you've shot/stunned it? Tap it's eyeball. If it blinks, you have more work to do to minimize its suffering. This book covers everything from slaughtering to ending up with usable cuts of meat. The descriptions are thorough and the pictures are great. It does a great job of describing what can be a very detailed and daunting task for someone who has never done the work before. Highly recommended.

BEST BOOK about butchering and meat processing I have ever seen!!! I have 3 other books about butchering but this one is my favorite. So very technical and detailed.

This book is well-written and moves at a nice pace. It starts you off with some stuff that is a trifle on the boring side, but within a few pages you learn why the author bothered to cover it. Things like what are muscles made up of (strands and fibers) and how do they fit in to the overall structure of an animal. It covers practical things like, "If you are going to use the blood of an animal for food, you will need two people; one to constantly stir the blood so it doesn't coagulate and the other to get it from the animal into the bowl." There are good photos in the book illustrating the different tools used for slaughter and processing the meat; showing the anatomy of animals so you understand where to make your cuts and then there are sections of the book set aside to cover the specific animal you will be harvesting. I have already recommended it to friends and will be buying a copy as a gift for my foodie/charcuterie friend.

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Butchering Beef: The Comprehensive Photographic Guide to Humane Slaughtering and Butchering  
60 Lamb Chop Marinades: Five-Star Easy and Simple Recipes for Marinated Lamb Chops. Great Recipes for Grilled Lamb Chops, Baked in the Oven

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