

Home Production of Quality Meats and Sausages

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There has been a need for a comprehensive one-volume reference on the manufacture of meats and sausages at home. There are many cookbooks loaded with recipes which do not build any foundation for the serious hobbyist to follow. This leaves him with little understanding of the sausage making process and afraid to introduce his own ideas. There are professional books that are written for meat plant managers or graduate students, unfortunately, these works are written in such difficult technical terms, that most of them are beyond the comprehension of an average person. Home Production of Quality Meats and Sausages bridges the gap that exists between highly technical textbooks and the requirements of the typical hobbyist. In order to simplify this gap to the absolute minimum, technical terms were substituted with their equivalent but simpler terms and many photographs, drawings and tables were included. The book covers topics such as curing and making brines, smoking meats and sausages, U.S. Standards, making fresh, smoked, emulsified, fermented and air dried products, making special sausages such as head cheeses, blood and liver sausages, low salt, low fat and Kosher products, hams, bacon, butts and loins, poultry, fish and game, creating your own recipes and much more... To get the reader started 172 recipes are provided which were chosen for their originality and historical value. They carry an enormous value as a study material and as a valuable resource on making meat products and sausages. Although recipes play an important role in these products, it is the process that ultimately decides the sausage quality. It is perfectly clear that the authors don't want the reader to copy the recipes only: "We want him to understand the sausage making process and we want him to create his own recipes. We want him to be the sausage maker."

Stanley Marianski is the author of eleven books which include topics on meat smoking, pickling and making alcoholic beverages. Stanley actively participates in many forums and conferences related to meat smoking; he is a regular participant of the Wedliny Domowe National Conference in Poland where purveyors of meat products get the opportunity to showcase their goods. His main objective in writing his books which always contain diagrams is to help the reader "understand the sausage making process" and then "create his own recipes." His passion for creating unique sausage blends have been handed down from generations and he looks forward to continue sharing this passion with sons who also co-authored most of his books. One doesn't need a huge meat factory to make excellent meat. "Home Production of Quality Meats and Sausages" is a guide for the do-it-yourself individual who wants to make their own sausages and other quality meats to put their own spin on these classics. From making good cures to smoking meat and living up the USDA standards, "Home Production of Quality Meats and Sausages" is a top pick for anyone who likes making their own food.- Midwest Book Review

Here is the 'whole earth catalog' of sausage making and meat curing, appropriate for beginners and experts alike. It's all here -- all the info about the equipment, the methods, the meat, the recipes -- absolutely everything you'll need to become a quality meat processor. This well-organized and well-written book will help you turn your beef, pork, wild game, fish or fowl into great tasting products. The Marianskis definitely know what they're doing, and sharing their expertise with this book is a gift to us all.- Jim Barnes, Editor Independent Publisher Online

Home Production is not for the faint of heart (or vegetarian). At nearly 700 pages, it's a

meaty tome. The vast amount of information, though wonderfully laid out and clearly explained, may scare off someone who is looking for something more lightweight. Home Production will probably interest the more serious amateur, a reader looking for "just a recipe" should probably go elsewhere.

One of the most clearly written and serious cooking science books available to home cooks, Home Production of Quality Meats and Sausages is the ideal reference for the reader interested in self-sufficiency. Armed with the information in Home Production and the willingness to experiment, nearly anyone could become a confident sausage-maker.
- Claire Rudy Foster, ForeWord Reviews

Home Production of Quality Meats and Sausages, is the definitive, complete reference guide on the subject, sort of a Bible for carnivores. The great thing about this hefty book is that it not only offers recipes, but is designed to educate the reader about meat technology and the actual process of sausage making at home. Intended to "bridge the gap that exists between highly technical textbooks and the requirement of the typical hobbyist, the book's main saving grace is that it doesn't contain a lot of jargon that needs decoding, it also provides many useful illustrations and drawings.- San Francisco Book Review

Other Books

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Ⓢ Ⓢ Ⓢ Ⓢ Ⓢ . Production of summer sausage and beef sticks was transferred there for several years the Milwaukee Brewers became official in 1992 when the company won a contract to supply all the bratwurst at the team's home County Stadium ."