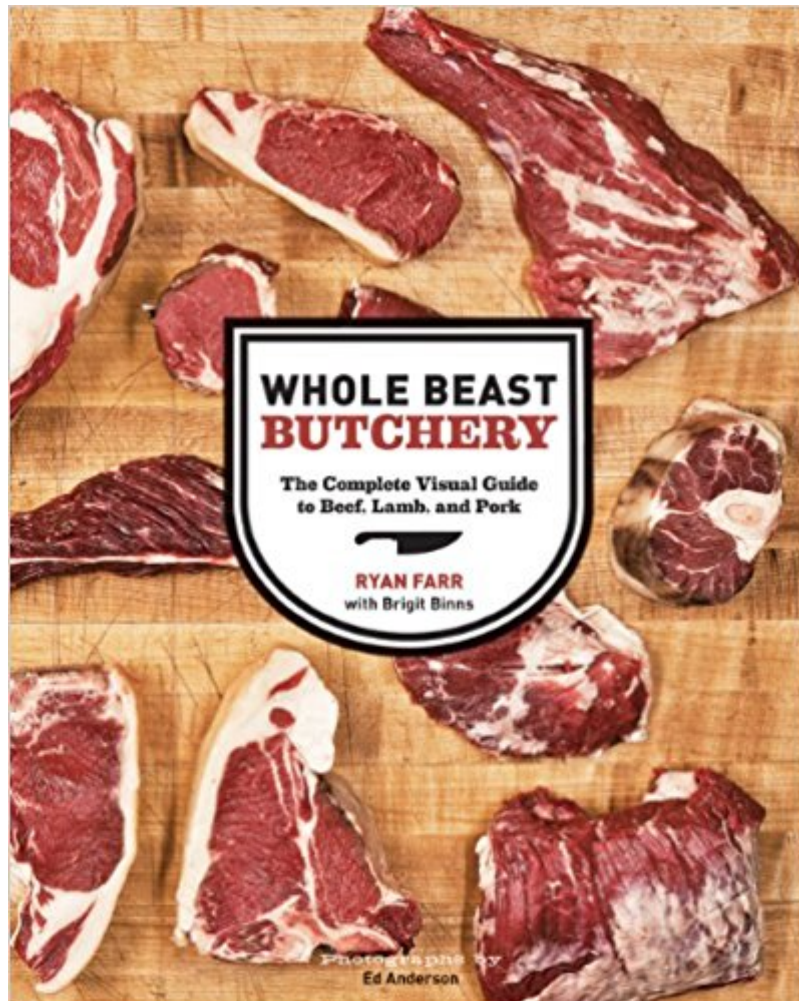


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# Whole Beast Butchery: The Complete Visual Guide To Beef, Lamb, And Pork



## 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

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## 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.

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