



Home Pork Making: A Complete Guide to Hog Slaughtering, Curing, Preservation and Storing Pork (Paperback)

By A W Fulton

Createspace Independent Publishing Platform, United States, 2016. Paperback. Condition: New. Language: English . Brand New Book ***** Print on Demand *****.This special re-print edition of A.W. Fulton s book Home Pork Making: A Complete Guide For the farmer, the country butcher and the surban dweller, in all that pertains to hog slaughtering, curing, preserving and storing pork product - from scalding vat to kitchen table and dining room has not been available to those interested in curing meat products and farm butchering since it first appeared on the scene back in 1906. The demand for this rare book has brought forth the much needed reprint of this famous classic work. Home Pork Making will shed considerable light on age old techniques of farm butchering and meat preservation. Chapters include Pork Making on the Farm, inishing off Hogs For Bacon, Slaughtering, Scalding and Scraping, Dressing and Cutting, What to Do With the Offal, Fine Points in Making Lard, Pickling and Barreling, Care of Hams and Shoulders, Dry Salting Bacon, Smoking and Smokehouses, Keeping Hams and Bacon, House Cuts of Pork, Discovering the Merits of Roast Pig, Recipes for Cooking and Serving Pork and others. Lavishly illustrated and a real treasury of...



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