

**THE POCKET
GUIDE TO
FIELD DRESSING,
BUTCHERING,
AND COOKING
DEER**

A HUNTER'S QUICK REFERENCE BOOK

MONTE AND JOAN BURCH



Pocket Guide To Field Dressing Butchering And Cooking Deer Paperback

Monte Burch



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The Pocket Guide to Field Dressing, Butchering, and Cooking Deer Monte Burch, Joan Burch, 2015-09-15 A handy reference book on caring for your deer once it's down. Hunting, butchering and preparing deer has been a way of life for Monte and Joan Burch. Drawing on their years of experience living off the land and practical skills gained while butchering livestock, Monte and Joan offer *The Pocket Guide to Field Dressing Butchering and Cooking Deer* as a must-have resource for the hunter on the go. Included is essential advice on field dressing, transporting, hanging, skinning, caping, butchering, cooking. Each step is accompanied by black and white drawings and color photographs that further illustrate the advice being offered. So whether you are a novice or an experienced professional, *The Pocket Guide to Field Dressing Butchering and Cooking Deer* will undoubtedly prove to be an essential reference. Skyhorse Publishing is proud to publish a broad range of books for hunters and firearms enthusiasts. We publish books about shotguns, rifles, handguns, target shooting, gun collecting, self-defense, archery, ammunition, knives, gunsmithing, gun repair, and wilderness survival. We publish books on deer hunting, big game hunting, small game hunting, wing shooting, turkey hunting, deer stands, duck blinds, bowhunting, wing shooting, hunting dogs, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to publishing books on subjects that are sometimes overlooked by other publishers and to authors whose work might not otherwise find a home.

Pocket Guide to Field Dressing, Butchering and Cooking Deer Monte Burch, Joan Burch, 1986

Butchering Deer John Weiss, 2002 This essential book is jam-packed with the latest hard-to-find tips on the subject of field dressing, skinning and butchering deer as well as aging and cooking venison the easy way.

Butchering Deer Peter J. Fiduccia, 2018-10-02 You've had a successful day in the field. Now what? Expert Peter Fiduccia has all the information you need to prepare deer in his new book *Butchering Deer*. Fiduccia starts with the history of hunting deer for meat, the nutritional content of venison and deer anatomy for better shot placement. He then extensively covers all phases of field dressing and butchering from eviscerating the animal and skinning hides to how to cut each piece of meat: chuck, rib, short loin, loin end, rump, round, shank, flank, plate, brisket, shoulder, shank, and even bacon and ham. Other topics include tagging it, dragging it, transporting deer from field to home, protecting the carcass from bugs, how to prepare a clean working area, tips to grinding burger and sausage meat, guidelines for packaging, labeling and freezing, sharpening knives and other butchering tools, dry rubs and marinades. And many more. The butchering sections include detailed photos and drawings depicting all sections of meat to butcher. Fiduccia concludes his guide with a section on the best ways to prepare and cook venison in camp or at home using quick and easy recipes. With *Butchering Deer* you can easily become a home deer butcher.

Venison Jose Souto, 2022-04-26 Venison is experiencing an unprecedented growth in popularity as a delicious, healthy and increasingly available dish. Here are more than fifty recipes from the senior chef/lecturer in Culinary Arts at Westminster Kingsway College, England. In this beautifully illustrated volume, world-renowned chef Jose Souto has added to his own repertoire of

thirty dishes by inviting guest chefs to add their own favorite venison recipes to this book opening up a wide range of dishes from simple venison lasagne to elegant dinner party show stoppers Not just a cook book this is a celebration of deer stunning pictures not only depict deer in their natural habitat but also the intricacies of the hunt the reality of field dressing and butchering a deer once it's down plus mouth watering shots of venison meals on the table Many of the shots were taken by world famous photographer Steve Lee

Gut It. Cut It. Cook It Eric Fromm, Al Cambronne, 2019-04-16 Yes You Can There's just something satisfying about knowing you've done it all yourself from pulling the trigger to washing up the dishes Even better is the fact that you didn't have to pay someone else to do it for you Gut It Cut It Cook It guides you every step of the way from the field to the table No detail is left out from proper field dressing and butchering and storing and preparing your venison You'll find Checklists and descriptions of tools you'll need to get this job done right and affordably Advice for shot placement and ammunition so you don't damage valuable meat Step by step photos and instructions for proper field dressing and skinning Butchering cut by cut Best practices for wrapping and freezing venison How to instructions for saving antlers and capping your buck So stop paying someone else to butcher your deer with Gut It Cut It Cook It you can do it yourself You'll feel good saving money and know that the meat you're eating is really your meat Enjoy

Field Dressing, Skinning, Butchering and Cooking Deer Joe De Falco, 1969

Field Dressing and Butchering Deer Monte Burch, 2007-09 A detailed instructional guide for field dressing deer and preparing the meat for the table

Field Dressing and Butchering Big Game Monte Burch, 2001 The essential guide for hunters who want to bring their quarry to the table

The Ultimate Guide to Home Butchering Monte Burch, 2014-07-08 With more than forty years of experience butchering domestic animals game and birds award winning outdoor writer and photographer Monte Burch presents this complete guide for butchering many types of livestock or wild animals Learn how to butcher cows chickens goats hogs deer turkeys rabbits and more with simple and easy to follow step by step photographs and illustrations Burch also provides recommendations on which tools knives paring knives meat scissors meat grinders shrink wrappers to use for the task at hand He lists detailed instructions on how to butcher each animal and use each part so nothing goes to waste Now you'll be able to prepare meat for salting and curing freezing sausage making and more From field dressing skinning and boning out a whole deer to efficiently plucking ducks and bleeding out hogs this is the one stop guide to help you become more self sufficient in preparing your meat for your table Skyhorse Publishing is proud to publish a broad range of books for hunters and firearms enthusiasts We publish books about shotguns rifles handguns target shooting gun collecting self defense archery ammunition knives gunsmithing gun repair and wilderness survival We publish books on deer hunting big game hunting small game hunting wing shooting turkey hunting deer stands duck blinds bowhunting wing shooting hunting dogs and more While not every title we publish becomes a New York Times bestseller or a national bestseller we are committed to publishing books on subjects that are sometimes overlooked by other publishers and to authors whose work might not otherwise find a home

The Hunter's

Guide to Butchering, Smoking, and Curing Wild Game and Fish Philip Hasheider, 2013-07-22 From field to table The Hunter's Guide to Butchering Smoking and Curing Wild Game and Fish gives you all you need to know to harvest your big game small game fowl and fish *Field Dressing, Skinning, Butchering and Cooking Deer* Joe Defalco, 1983 *Hunting For Food* Jenny Nguyen, Rick Wheatley, 2015-07-15 FROM THE FIELD TO YOUR TABLE North America is blessed with a diverse landscape and wide variety of game and fish species offering sportsmen and women the chance to experience the hunt the preparation and ultimately the ability to eat some of the healthiest meat available Hunting for Food is a practical field guide that will teach new and experienced outdoor enthusiasts how to hunt fish clean and cook delicious hearty meals of wild game Learn what you need to enjoy the full field to table experience with chapters on popular species such as deer hogs rabbits turkeys pheasants ducks fish frogs and more INSIDE YOU'LL FIND Tips and tactics for finding and harvesting game The best firearms ammunition archery gear and fishing tackle for each game species Essential equipment for each step of the process Detailed photos and step by step instruction on field dressing and preparation Easy to follow recipes for delicious table fare everyone will want to taste Basic Butchering of Livestock & Game John J. Mettler, 1986-01-10 This guide takes the mystery out of butchering covering everything you need to know to produce your own expert cuts of beef venison pork lamb poultry and small game John J Mettler Jr provides easy to follow instructions that walk you through every step of the slaughtering and butchering process as well as plenty of advice on everything from how to dress game in a field to salting smoking and curing techniques You'll soon be enjoying the satisfyingly superior flavors that come with butchering your own meat *The Pocket Deer Hunting Guide* Stephen D. Carpenter, 2010-10-06 Whether it's learning about rifles and shotguns determining the best hunting location or butchering your five point buck here is all the essential information to have a successful and fun hunting experience in a compact portable guidebook Complete with handy illustrations and photographs The Pocket Deer Hunting Guide is the essential reference guidebook for any deer hunter The Complete Guide to Hunting, Butchering, and Cooking Wild Game Steven Rinella, 2015-08-18 From the #1 New York Times bestselling author of The MeatEater Fish and Game Cookbook comes a comprehensive big game hunting guide perfect for first time novices and seasoned experts featuring more than 400 full color photographs including work by renowned outdoor photographer John Hafner Steven Rinella was raised in a hunting family and has been pursuing wild game his entire life In this first ever complete guide to hunting from hunting an animal to butchering and cooking it the host of the popular hunting show MeatEater shares his own expertise with us and imparts strategies and tactics from many of the most experienced hunters in the United States as well This invaluable book includes recommendations on what equipment you will need and what you can do without from clothing to cutlery to camping gear to weapons basic and advanced hunting strategies including spot and stalk hunting ambush hunting still hunting drive hunting and backpack hunting how to effectively use decoys and calling for big game how to find hunting locations on both public and private land and how to locate areas that other hunters aren't

using how and when to scout hunting locations for maximum effectiveness basic information on procuring hunting tags including limited entry draw tags a species by species description of fourteen big game animals from their mating rituals and preferred habitats to the best hunting techniques both firearm and archery for each species how to plan and pack for backcountry hunts instructions on how to break down any big game animal and transport it from your hunting site how to butcher your own big game animals and select the proper cuts for sausages roasts and steaks and how to utilize underappreciated cuts such as ribs and shanks cooking techniques and recipes for both outdoor and indoor preparation of wild game Becoming a master hunter has never been so easy *The Complete Guide to Hunting, Butchering, and Cooking Wild Game* Steven Rinella,2015-12-01 A comprehensive small game hunting guide perfect for hunters ranging from first time novices to seasoned experts with photography by renowned outdoor photographer John Hafner Steven Rinella was raised in a hunting family and has been pursuing wild game his entire life In this first ever complete guide to hunting from hunting wild game to butchering and cooking it the host of the popular hunting show MeatEater shares his own expertise with us and imparts strategies and tactics from many of the most experienced hunters in the United States as well This invaluable book includes recommendations on what equipment you will need and what you can do without from footwear to cutlery to camping gear to weapons basic and advanced hunting strategies for all North American small game including drive techniques solo and group hunting ambush hunting the use of hunting dogs and techniques for decoying and calling how to find hunting locations on both public and private land how to locate areas that other hunters aren't using and how to make competition work in your favor detailed sections on furred small game upland birds and waterfowl covering the biology and best hunting methods for a total of thirty small game species comprehensive information about hunting wild turkeys in both the spring and fall seasons how to master the arts of wingshooting and rifle marksmanship and detailed information about shot placement ammunition selection and field maintenance of firearms and archery equipment instructions on how to field dress and butcher your own small game animals for a variety of preparations techniques and recipes for both indoor and outdoor wild game cooking *The Complete Guide to Hunting, Butchering, and Cooking Wild Game* Steven Rinella,2015-08-18 **Venison--from Field to Table** John Weiss,1984 *Beginner's Guide to Hunting Deer for Food* Jackson Landers,2025-05-01 Hunting deer is the most inexpensive and environmentally friendly way to acquire organic grass fed meat In this thorough primer perfect for those who've never hunted before Jackson Landers explains how to supplement your food supply with venison taken near your home From choosing the correct rifle and ammunition to field dressing butchering and proper safety measures Landers takes you through every step of the process and encourages a gentle practical approach to the psychology and politics of hunting

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