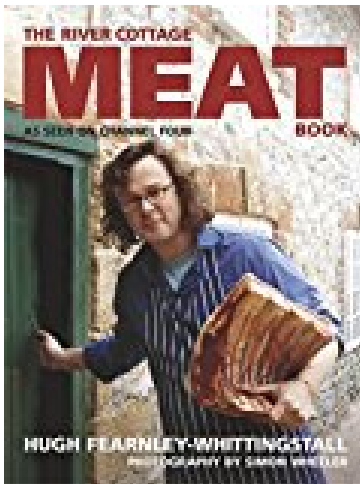


# [PDF] The River Cottage Meat Book

Hugh Fearnley-Whittingstall - pdf download free book

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## Books Details:

Title: The River Cottage Meat Book  
Author: Hugh Fearnley-Whittingstall  
Released: 2004-05-24  
Language:  
Pages: 544  
ISBN: 0340826355  
ISBN13: 978-0340826355  
ASIN: 0340826355

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## Description:

**From Publishers Weekly** Fearnley-Whittingstall (*The River Cottage Cookbook*) runs a farm, on 60 acres of land in Dorset, England. His is a voice full of expertise and respect for nature. If it has walked on four legs, chances are the author has raised, slaughtered and/or eaten it. Thus, this densely constructed tome, first published in the U.K. in 2004, and now in a revised American edition, is worth most to those who know a good butcher. The sentiments are earnest, the mood a bit rainy and the recipes rustic. The first third of the book is dedicated to "Understanding Meat" and explores the different cuts of beef, lamb, pig and poultry. While the author abhors processed meats, he has nothing against offal and provides a comprehensive dissection of brains, lungs and stomach linings. The remaining pages are dedicated to the various ways of cooking meat, the copious rules to follow and hearty (at times primal) recipes that exemplify

each technique. The fine section on roasting features a Loin of Lamb Stuffed with Apricots and Pine Nuts. For the brave slow cookers, there is Jugged Hare served in a sauce that contains bitter chocolate and the rabbit's blood. And the chapter on preserving covers not only bacon, but also Pigeon Pate and Preserved Goose Legs.

*(July)*

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**Review** Unflinching respect for the animal and commitment to the truth sets Fearnley-Whittingstall apart from the rest of the food-writing mob. This is the most honest cookbook I have found, reeking with helpful, hands-on wisdom. It is everything it should be and more ... deliciously funny, well written and neither macho nor sanctimonious. If you eat meat, you will buy, prepare and cook it better having read this book. -- Jill Dupleix, *The Times* Thumpingly enormous, extremely good, and manages to be at once a recipe collection, a series of tutorials on the principles of cooking, a directory of organic suppliers, a philosophical essay, a timely report on the state of intensive farming and a forceful polemic -- Sam Leith, *Daily Telegraph* The sheer wealth of information is amazing and it is truly one of the most informative and passionate books you will ever read on the subject. It should be bought by every meat-eating household, as well as every butcher and supermarket manager throughout the land -- Martin Koerner, *Waterstones Books Quarterly* I have been unable to put it down ... I urge all meat lovers to go and buy it. It is excellent -- Mervyn Hancock, *Western Daily Press* Carefully researched, revelatory and powerful... The technical bits of the book are especially good and equip you with an understanding that is all too often absent from celebrity chef offerings ... delivered with lively writing and endearingly corny puns -- Felicity Lawrence, *Guardian* A tome as heavy as a newborn piglet ... brave and deeply challenging stuff... a refreshing and triumphant antidote to dumbed-down recipe writing... positively incendiary -- Joanna Blythman, *Sunday Herald* The solitary TV regular who can write a decent cookbook ... the enthusiastic carnivore will relish all 550 pages -- Christopher Hirst, *The Independent* The best new book of the year without a shadow of a doubt, a serious treatise, a meat cookery bible and a supremely appetising recipe collection. Fearnley-Whittingstall is our most important and eloquent food writer today. His finger is always on the pulse. He tells it as it is without pulling punches and without wagging a moralising finger. This is the work of a thoughtful and caring omnivore. Everyone who eats meat should have a copy, and some who have stopped eating meat may find reasons in it to reconsider meat-eating in a fresh light -- Philippa Davenport, *Financial Times*

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Includes bibliographical references and index. Pt. 1 : Understanding meat -- Meat and right -- What is good meat? -. - Buying meat -- Beef and veal -- Lamb and mutton -- Pork and bacon -- Poultry -- Game -- Offal -- pt. 2 : Cooking meat -- Roasting : fast and slow oven cooking -- Slow cooking : stews, braises, and pies -- Fast cooking : frying, stir-frying, and pan grilling -- Barbecuing : outdoor and wood-fired cookery -- Preserving and processing : cured meats, sausages, pates, and terrines -- Meat thrift : stock, soups, and leftovers. Now tailored for American cooks, this loving, authoritative First published in the United Kingdom, THE RIVER COTTAGE MEAT BOOK quickly became an underground hit among food cognoscenti around the world. Now tailored for American cooks, this loving, authoritative, and galvanizing ode to good meat is one part manifesto on high-quality, local, and sustainable meat production; two parts guide to choosing and storing meats and fowl; and three parts techniques and recipes for roasting, cooking, barbecuing, preserving, and processing meats and getting the most out of leftovers. Already a sensation in the United Kingdom, this groundbreaking treatise on choosing and preparing meat is now available in the United States for the first time. Includes more than 100 recipes and more than 200 full-color photographs. Fearnley-Whittingstall (The River Cottage Cookbook) runs a farm, on 60 acres of land in Dorset, England. His is a voice full of expertise and respect for nature. If it has walked on four legs, chances are the author has raised, slaughtered and/or eaten it. Thus, this densely constructed tome, first published in the U.K. in 2004, and now in a revised American edition, is worth most to those who know a good butcher. From the Back Cover. Praise for The River Cottage Meat Book: "A brilliant and entertaining book that underscores the importance of knowing (and respecting) the source of one's food." - Barbara Lynch, chef/owner of No. 9 Park and The Butcher Shop. "More than just a cookbook, this is a cookbook with a conscience. . . . Hugh Fearnley-Whittingstall takes the traditional, integrated approach to breeding animals for food, winning over Felicity Lawrence with The River Cottage Meat Book. Buy The River Cottage Meat Book at Amazon.co.uk. Buy The River Cottage Meat Book at Amazon.co.uk. The River Cottage Meat Book by Hugh Fearnley-Whittingstall 544pp, Hodder & Stoughton, £25. When Jane Grigson wrote her definitive work on pork in 1967 and assumed the mantle of scholar cook from Elizabeth David, it was French cuisine she wanted to instruct us in. Just as much of David's passion about food was dedicated to expanding British horizons by looking abroad, so Grigson took her readers on a tour of provincial France and the guts of its charcuterie. The River Cottage farm, established by British food personality Hugh Fearnley-Whittingstall to promote high-quality, local, and sustainable food, has inspired a television series, restaurants and classes, and a hit series of books. In this new addition to. River Cottage Veg Every Day! by Hugh Fearnley-Whittingstall · Simon Wheeler · Mariko Jesse. 2011 · The definitive guide to fish, fishing and fish cooking from the team behind the award-winning 'River Cottage Meat Book'. Similar Free eBooks. Filter by page count 1-24 Pages 25-50 Pages 51-100 Pages 100+ Pages. Cook's Illustrated Meat Book, the.pdf. 3,999 Pages · 2015 · 51.93 MB · 49,390 Downloads. The cook's illustrated meat book : the game-changing guide that teaches you how to cook meat

His first book in the River Cottage series, THE RIVER COTTAGE COOKBOOK, scooped the top food writing awards in 2002, winning the Glenfiddich Trophy, the Andre Simon Food Book of the Year and the Guild of Food Writers' Michael Smith Award. Hugh lives in Dorset with Marie and their two sons. Country of Publication. By the way, The River Cottage Meat Book and The River Cottage Fish Book are equally incredible single-subject tomes that have the same delightfully rigorous-yet-light approach to sustainable eating. They also have the same potential problems for an American (and especially an urban American) audience—namely a Brit-focused repertoire of recipes and ingredients. The River Cottage Meat Book: [A Cookbook]. \$50 from Amazon. The River Cottage Fish Book: The Definitive Guide to Sourcing and Cooking Sustainable Fish and Shellfish [A Cookbook] (River Cottage Cookbook). \$45 from Amazon. Also note that thi This kitchen gets a lot of use, and we cook meat a couple times per week. After renovating last spring, and living without some of the final touches since then, our kitchen really, really needs an exhaust hood (weâ€™re open to either carbon filter or outdoor ventilation methods). We independently select these products—if you buy from one of our links, we may earn a commission. This kitchen gets a lot of use, and we cook meat a couple times per week. After renovating last spring, and living without some of the final touches since then, our kitchen really, really needs an exhaust hood (weâ€™re open to either carbon filter or outdoor ventilation methods). After searching, hereâ€™s what we know: River Cottage Love Your Leftovers. This book is a solution for those suffering from a guilty conscience about those ingredients untouched in the fridge: the bendy carrots, the wilting salad, the foil-wrapped roast chicken. Buy now. River Cottage Light & Easy. Eating more healthily isn't about denial. New grains, new oils, new tastes, new combinations: it all adds up to a new zest for life. This book aims to help you find good meat, understand it better, cook it with greater confidence, and eat it with much pleasure. Buy now. The River Cottage Year. Hugh writes about the year on his Dorset smallholding. He recalls, the highs and lows of past years, and anticipates the 12 months ahead - what'll be in season when.

The first intriguing question that *The River Cottage Meat Book* inspires is: what is the author's agenda? The book has so many aims it's difficult to know where to begin. First of all, this is a definitive guide to the preparation and cooking of meat, in all its various forms. Fearnley-Whittingstall deals (in assiduous detail) with such topics as roasting, grilling and preserving everything from turkey to trotters, in a variety of recipes that he obviously knows and loves. The best new book of the year without a shadow of a doubt, a serious treatise, a meat cookery bible and a supremely appetising recipe collection. Fearnley-Whittingstall is our most important and eloquent food writer today. His finger is always on the pulse. «This book aims to help you find good meat, understand it better, cook it with greater confidence, and eat it with much pleasure. «It first of all covers the basics» everything you™ll need to know about choosing the very best raw materials, understanding the different cuts and the cooking techniques associated with each of them. I™ve then given what I hope are foolproof recipes for 150 meat classics from both British and foreign food cultures» shepherd's pie, steak and kidney pie, roast pork with perfect crackling, glazed baked ham, Irish stew, roast grouse with all the trimmings, toad in the hole. His first book in the River Cottage series, *THE RIVER COTTAGE COOKBOOK*, scooped the top food writing awards in 2002, winning the Glenfiddich Trophy, the Andre Simon Food Book of the Year and the Guild of Food Writers' Michael Smith Award. Hugh lives in Dorset with Marie and their two sons. Country of Publication. Fearnley-Whittingstall (*The River Cottage Cookbook*) runs a farm, on 60 acres of land in Dorset, England. His is a voice full of expertise and respect for nature. If it has walked on four legs, chances are the author has raised, slaughtered and/or eaten it. Thus, this densely constructed tome, first published in the U.K. in 2004, and now in a revised American edition, is worth most to those who know a good butcher. From the Back Cover. Praise for *The River Cottage Meat Book*: "A brilliant and entertaining book that underscores the importance of knowing (and respecting) the source of one's food." - Barbara Lynch, chef/owner of No. 9 Park and The Butcher Shop. "More than just a cookbook, this is a cookbook with a conscience. . . . First published in the United Kingdom, *THE RIVER COTTAGE MEAT BOOK* quickly became an underground hit among food cognoscenti around the world. Now tailored for American cooks, this loving, authoritative, and galvanizing ode to good meat is one part manifesto on high-quality, local, and sustainable meat production; two parts guide to choosing and storing meats and fowl; and First published in the United Kingdom, *THE RIVER COTTAGE MEAT BOOK* quickly became an underground hit among food cognoscenti around the world. The section on preserving meat is rife with references to the River Cottage cookbook. Rarely does the rest of the book refer to it (only in a few pointers to recipes in it).

First published in the United Kingdom, THE RIVER COTTAGE MEAT BOOK quickly became an underground hit among food cognoscenti around the world. Now tailored for American cooks, this loving, authoritative, and galvanizing ode to good meat is one part manifesto on high-quality, local, and sustainable meat production; two parts guide to choosing and storing meats and fowl; and three parts techniques and recipes for roasting, cooking, barbecuing, preserving, and processing meats and getting the most out of leftovers. The author of seven books, Hugh lives with his wife and three children on the River Cottage farm in Devon, England. Key Features. Author(s). The River Cottage Meat Book has been added to your Cart. Add a gift receipt with prices hidden. Buy used From the Back Cover. Praise for The River Cottage Meat Book: "A brilliant and entertaining book that underscores the importance of knowing (and respecting) the source of one's food." -Barbara Lynch, chef/owner of No. 9 Park and The Butcher Shop. "More than just a cookbook, this is a cookbook with a conscience. . . . This book aims to help you find good meat, understand it better, cook it with greater confidence, and eat it with much pleasure. It first of all covers the basics everything you need to know about choosing the very best raw materials, understanding the different cuts and the cooking techniques associated with each of them. I've then given what I hope are foolproof recipes for 150 meat classics from both British and foreign food cultures shepherds pie, steak and kidney pie, roast pork with perfect crackling, glazed baked ham, Irish stew, roast grouse with all the trimmings, toad in the hole. Curing & Smoking: River Cottage Handbook No.13 by Steven Lamb Hardcover S\$28.11. Ships from and sold by TheProductsHub. Charcuterie: The Craft of Salting, Smoking, and Curing by Michael Ruhlman Hardcover S\$49.87. This is probably one of the best books on meat available. Not only does it provide insight in to the selection and preparation of meat, it gives a lot of background in to meat production. At certain points in the beginning of the book, it's quite philosophical. There are sections divided in to numerous types of preparation (slow cooking, fast cooking, bbq) as well as offal. First published in the United Kingdom, THE RIVER COTTAGE MEAT BOOK quickly became an underground hit among food cognoscenti around the world. Now tailored for American cooks, this loving, authoritative, and galvanizing ode to good meat is one part manifesto on high-quality, local, and sustainable meat production; two parts guide to choosing and storing meats and fowl; and three parts techniques and recipes for roasting, cooking, barbecuing, preserving, and processing meats and getting the most out of leftovers. "Droll, learned Hugh Fearnley-Whittingstall has done the meat-eating world a big favor with The River Cottage Meat Book . . . The perfect book for mindful carnivores."