

The Butcher's™ Guide To Buying Meat is a unique, 'carry with you'™ guide to which cuts of meat to buy for any particular meal. It tells you what to look for in every cut and suggests other suitable cuts. Laid out in easy to use sections such as beef, pork and lamb, every cut gets its own page, described in full with a photo and suggested methods of cooking as well as cross references to particular events such as Xmas, BBQ etc. Each of the major sections is separated by articles to assist the user in handling meat such as hygiene, where to buy, even basic cutting at home. There is a very useful and topical section called 'Credit Crunch Cuts'™ which looks at often overlooked lower priced cuts and a fascinating section on 'forgotten cuts'™. There have been a few books on meat and a lot on cooking meat but this book, written by an expert, is a unique guide to BUYING meat.

A Christmas Book, Through the Painting Glass, AROUND THERE ON SOUTH FOURTH STREET, Temporal variability and pre-morbid adjustment in schizophrenia, The Transit of Empire: Indigenous Critiques of Colonialism (First Peoples: New Directions Indigenous), Explanatory Item Response Models: A Generalized Linear and Nonlinear Approach (Statistics for Social and Behavioral Sciences), Between Their Worlds: A Novel of the Noble Dead (Noble Dead Series Phase 3 Book 1), Elements of C++ Macintosh Programming (Macintosh Inside Out), The Real Toy Story: Inside the Ruthless Battle for Americas Youngest Consumers, History of Company K of the 140th Regiment Pennsylvania Volunteers (1862-65),

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Ever wished you had a guide to help you pick the best cuts and deals? We've got 8 tips straight from your butcher for how to buy meat!.

Tom Mylan of The Meat Hook is sharing the 5 things to look for when you're buying meat.

Butchers share how to save money, pick the freshest meat, pick the Buy a whole boneless pork loin roast and slice it into chops an inch thick. Ask for cooking tips. He may even have some printed cooking guide sheets. Use a good meat thermometer. Buy one from the butcher if you don't have one. If you want to know about meat ' how to buy it, how to handle it, how to store it and how to cook it ' Jimmy's new book, The Butcher's Guide ' An Insider's View .

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