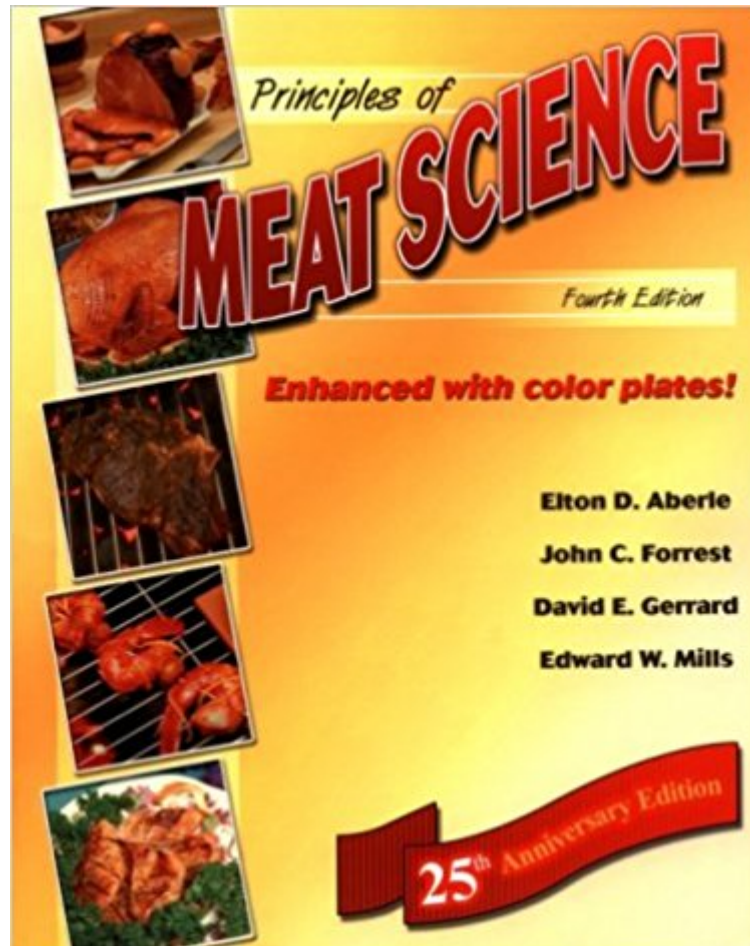




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# Principles Of Meat Science



# Synopsis

Principles of Meat Science

## Book Information

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## Customer Reviews

Principles of Meat Science

The pictures help a lot The detail is really good. I actually work in a slaughter house so this book is really accurate

The other reviews lead me to believe this book was necessary for any kitchen, that it would be a true "inspiration" for cooking. Not so. It is dry & boring like other textbooks. This is a college textbook. Don't let anyone else believe that it is anything else other than that.

Since getting this book as a wedding present years ago, I have cooked most of the over 15,000 meat-based recipes in this book. There are meals for every occasion, from the laid-back family barbecue to meals served at the White House for visiting heads of state (including non-pork dishes for dignitaries from the Middle East.)Especially good are the 6,000 hamburger recipes from distinguished restaurants the world over, including New York's Ducasse, the Tour d'Argent in Paris, and Das Bunker in Berlin's Mitte district.The introduction is essential reading for those who have flirted with the degenerate vegetarian and (horror of horrors!) vegan lifestyles. The moral rectitude of eating flesh is fully explored in the gripping chapter "Violent Venison: Exploding the Bambi Myth"

which forcibly and quite persuasively argues that four-legged creatures are indeed morally inferior to us humans and, quite simply, deserve to be consumed. Heartily recommended for every bride-to-be!

Don't get me wrong! I'm not one of those guys who always ate meat, had to have it, etc. I used to be a vegetarian. Then, late one night while studying at the local community college, I found an odd volume tucked amongst my other texts. It had no title. Upon picking it up, it immediately opened to its center page, a beautiful etching of a freshly slaughtered lamb. From that moment on I was hooked. You'll learn in this text, that the only "true meat" is the meat you kill yourself (by hand). Not sure how to do it? This book gives lots of hints (Chapter 8: "Meat IS Murder!") My only quibble is the title. I feel "Principles of Meat ART" captures the spirit of this delightful volume much more.

Do you like to talk about T-bone? Do you rant over rump roast? Do you pine for pork chops? Fancy a filet mignon? Squeal for veal? Salivate for sausage? Hanker for hot dogs? Brake for Bratwurst? Do you wish for well-done, go "mmmmm" for medium, or rave for rare? Do you love lamb? Linger over a short loin? Praise a porterhouse? Caress a cutlet? Swoon for sirloin? Are you a lover of liver? Do spare ribs leave you speechless? Then you simply MUST purchase PRINCIPLES OF MEAT SCIENCE!

I used to be a militant vegan, living my belief that Meat Is Murder and that dairy is rape (something I saw on a bus once.) I came across this book when I was looking for titles on Elton John, thinking maybe "Principles of Meat Science" was a rare b-side I never heard of. At first I was appalled at my discovery. Then I quickly became engrossed in this absorbing, engaging title. Now, a burger a day for me! I must read for anyone who's never tasted the joys of flesh!

This volume has much to recommend itself and should keep you interested for a very long time. My only quibble is that it passes over any discussion of brisket. Fortunately, there's an excellent book just published which should fill this void: be sure to pick up "Snow Falling on Seders - The Complete Guide to the Cuisine of the Alaskan Jews."

The best chapter in the book by far is "Hitler was a Vegetarian," which is on the accompanying CD-ROM. In this historic recording, author Max Judge (brother of Beavis and Butthead creator) gives a gripping account of this little-known chapter in Military History! Highly recommended.

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