



Whole Beast Butchery: The Complete Visual Guide to Beef, Lamb, and Pork

By Ryan Farr

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DIY fever + quality meat mania = old-school butchery revival! Artisan cooks who are familiar with their farmers market are now buying small farm raised meat in butcher-sized portions. Dubbed a rock star butcher by the *New York Times*, San Francisco chef and self-taught meat expert Ryan Farr demystifies the butchery process with 500 step-by-step photographs, master recipes for key cuts, and a primer on tools, techniques, and meat handling. This visual manual is the first to teach by showing exactly what butchers know, whether cooks want to learn how to turn a primal into familiar and special cuts or to simply identify everything in the case at the market.

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Editorial Review

Review

Ryan has given us a thorough master class in how to choose, prepare, and utilize whole animals in this practical and instructive exploration into the craft of the butcher. Start with sourcing local, sustainably raised meat beyond the supermarket; this book shows you how to make the most of it.

-Chad Robertson, chef-owner of Tartine and Bar Tartine and author of *Tartine Bread*

Ryan's butchery techniques and recipes are spot on.

-David Chang, chef/owner of Momofuku

Both in restaurants and at home, interest in eating well-raised animals is resurgent for reasons of quality and health. In hundreds of pictures and clear, easy-to-understand text, Ryan Farr demystifies the lost art of whole animal butchery. *Whole Beast* will be an essential reference for a generation of young cooks.

-Daniel Patterson, chef-owner of Coi

In an era when more cooks want to take control of their food, eat humanely raised meat more responsibly, and enjoy it more, Ryan Farr's book is essential for its superb photography and clear, concise information on the craft of butchery. It's an invaluable resource for chefs and home cooks who want to make use of all parts of the animals we eat.

-Michael Ruhlman, author of *Ruhlman's Twenty* and *Charcuterie*

Having trained under a great butcher, I don't hand out praise lightly but Ryan Farr has blown me away with his passion for his craft. This book will be an indispensable resource for aspiring chefs and butchers and a valued book in my library as well.

-Michael Tusk, chef-owner of Quince and Cotogna

About the Author

Brigit Binns is the author or co-author of 23 cookbooks.

Ryan Farr is the owner and founder of 4505 Meats, where he makes artisanal sausages and his patented chicharrones, and teaches sell-out butchery classes for home and professional cooks. He lives in San Francisco.

Ed Anderson is a photographer specializing in food and the people who make it. He lives in Petaluma, California.

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