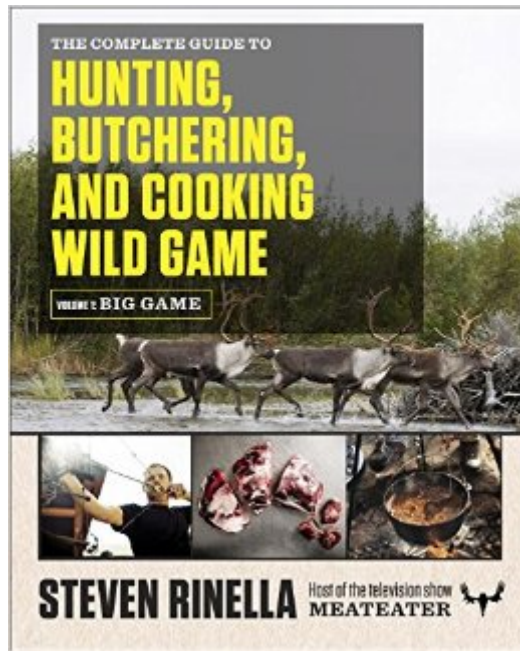


The book was found

The Complete Guide To Hunting, Butchering, And Cooking Wild Game: Volume 1: Big Game



Synopsis

A comprehensive big-game hunting guide for hunters ranging from first-time novices to seasoned experts, with 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 tags—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.

Book Information

Paperback: 416 pages

Publisher: Spiegel & Grau (August 18, 2015)

Language: English

ISBN-10: 081299406X

ISBN-13: 978-0812994063

Product Dimensions: 8 x 1 x 10 inches

Shipping Weight: 2.8 pounds (View shipping rates and policies)

Average Customer Review: 4.9 out of 5 stars— See all reviews— (235 customer reviews)

Best Sellers Rank: #3,010 in Books (See Top 100 in Books) #1 in Books > Sports & Outdoors > Hunting & Fishing > Fishing #1 in Books > Sports & Outdoors > Hunting & Fishing > Hunting #2

Customer Reviews

Steve is excellent at clear and concise writing that keeps you locked in and makes it hard to put the book down. I read through this book in 3 days and just started reading it again. Highly recommend this book for anyone wanting to learn all aspects of hunting from beginner to seasoned hunter. Even someone who doesn't ever plan to hunt can benefit from this book. I can't wait for volume 2 Small Game to come out in December. Buy this book and you won't regret it and check out Steve Rinella's podcast the MeatEater Podcast for even more in depth conversations on subjects of hunting and conservation. Speaking of podcast, check him out on the Joe Rogan Experience podcast. If you've never listened to his either, then what the hell is wrong with you? Get on that s*** son!

Looking for a comprehensive book about hunting that covers everything from preparing for a hunt to butchering your own trophy? Then I'd recommend you buy a copy of Steven Rinella's new book The Complete Guide. I've enjoyed reading Rinella's work over the years, so it was no surprise to me that the book is well written. What did surprise me is that it's nearly 400 pages of excellent tips and techniques to turn the beginning hunter into a well-prepared outdoorsman. If you're new to hunting, Rinella breaks down the basics of gear, scouting, and tactics. He not only covers rifle hunting, but also gets into the basics of archery as well. His advice is quite sound and he pulls from other hunters to strengthen the wealth of knowledge contained inside the covers. For more seasoned hunters, there is a whole chapter dedicated to the vast amount of North American big game species that the author has hunted over his life. Most of us haven't had the opportunity to chase Dall Sheep in the mountains of Alaska yet, so the book provides us with a nice introduction to mountain sheep hunting. The book ends with several recipes for big game. Rinella hosts an excellent show on the Sportsman Channel called "Meateater", which often shows him cooking wild game in unique, creative methods. If you're like me, cooking isn't your strong suit. So this book adds a lot of value by doubling as a wild game cookbook. Whether you are looking for a hunting book, survival guide or a wild game butchering/cooking book, check out the new Complete Guide to Hunting, Butchering, and Cooking Wild Game.

I can't put this book down. If you are interested at all in hunting and what that means, get this book. This is truly a comprehensive, "complete" guide to hunting. Rinella starts out with gear and works his way all the way to cooking and consumption. Very detailed. The first 100 pages alone covered

dozens of things that I have attempted to research on my own through dozens of different sources. Now I have something I can reference in one place. This is a fantastic foundation and introduction to hunting. Nothing will beat real, hands on experience, but as Rinella himself says, you have to learn the rules before you can break them. This is one of those books that my kids will grow up reading. I would still consider myself new to hunting and this book is getting me very excited about hunting in general again and providing a deep longing to get outside. As far as quality goes, there are pictures and illustrations that explain nearly everything. If there's something that doesn't quite stick after reading it, you need only glance up to the corresponding image and vice versa. Rinella and team have done a great job making this information very accessible. The writing is simple, but not in an uninformative way; it's easy to pick up and read and I find myself getting lost in the pages as if it were fiction. I cannot recommend this book enough. If you are interested at all about hunting and how to get started in it, do not look any farther. This should be required reading.

This is an amazing guide to big game hunting whether you are a seasoned veteran or the new guy/gal in the woods. This book provides a ton of information along with detailed pictures describing what is being discussed. It gave me some new ideas of things to try both in hunting strategies as well as recommendations on upgrading some gear, even for inquiring about private property hunting opportunities. The book covers all gear that would be needed for different styles of hunting, game profiles and strategies for hunting particular types of game, multiple field dressing techniques, insights from other hunting professionals, and even a few tips on how to butcher and prepare the meat once you get it home. I would highly recommend this book for ANYONE who is interested in hunting big game.

I think the information in the book for big game is very well presented. Unfortunately, I will only be able to use the white tail deer section. This section is very clearly defined with pictures and details that will help me and my family process our deer next year and save some money with the local processor. Overall, the book is a wealth of information on big game animals.

There is a lot of great content in this book. As an experienced outdoorsman there's plenty of tips and ideas I found useful. The guide tips are particularly interesting as they get very detailed, even covering specific situations. If you get one or two tips out of this book that allow you to harvest an animal you otherwise wouldn't have, then the book more than paid for itself. Overall it's well written and an enjoyable read. I would say this book is mostly intended for someone relatively new to

hunting or looking to get into it. As a frame of reference, I've been hunting for nearly 30 years, so I would consider anyone with 5 or less years of experience to be relatively new to hunting. Yet I still found some great pieces of info. in it. The book is published on quality paper and has some of the best pictures I've seen in a hunting book in a long long time. There's great detail in certain areas. All the information is up to date, which is often lacking in most other hunting books. They look, sound and show to be old, where this one is up to date. The "game" or your quarry might not change too much over time, but the equipment used to hunt them does and this impacts tactics. Advancements in optics, navigation (devices, land ownership maps), fabrics for clothes, designs and materials for equipment, new brands (Kuiu) etc. These change pretty quickly and this book does a great job of staying "current".

[Download to continue reading...](#)

The Complete Guide to Hunting, Butchering, and Cooking Wild Game: Volume 1: Big Game
The Complete Guide to Hunting, Butchering, and Cooking Wild Game: Volume 2: Small Game and Fowl
Southern Cooking: Southern Cooking Cookbook - Southern Cooking Recipes - Southern Cooking Cookbooks - Southern Cooking for Thanksgiving - Southern Cooking Recipes - Southern Cooking Cookbook Recipes
Butchering Poultry, Rabbit, Lamb, Goat, and Pork: The Comprehensive Photographic Guide to Humane Slaughtering and Butchering
Butchering Beef: The Comprehensive Photographic Guide to Humane Slaughtering and Butchering
The Complete Book of Butchering, Smoking, Curing, and Sausage Making: How to Harvest Your Livestock & Wild Game (Complete Meat)
Dressing & Cooking Wild Game: From Field to Table: Big Game, Small Game, Upland Birds & Waterfowl (The Complete Hunter)
The Hunter's Guide to Butchering, Smoking, and Curing Wild Game and Fish
Hunting For Food: Guide to Harvesting, Field Dressing and Cooking Wild Game
Fossil Hunting in the Great Lakes State: An Amateur's Guide to Fossil Hunting in Michigan
Preparing Fish & Wild Game: The Complete Photo Guide to Cleaning and Cooking Your Wild Harvest
Dawn of American Deer Hunting: A Photographic Odyssey of Whitetail Hunting History
70 Years of Hunting, Fishing & Trapping: Hunting, Fishing, Outdoors, Exciting, Humorous (Erickson's Outdoor Adventures Book 2)
Field Dressing and Butchering Upland Birds, Waterfowl, and Wild Turkeys
Wild Game Cookbook: Recipes from North America's Top Hunting Resorts and Lodges
Field Dressing and Butchering Rabbits, Squirrels, and Other Small Game
Basic Butchering of Livestock & Game
Native Indian Wild Game, Fish, and Wild Foods Cookbook: New Revised and Expanded Edition (Cooking)
Preparing Fish & Wild Game: Exceptional Recipes for the Finest of Wild Game Feasts
Living the Locavore Lifestyle: Hunting, Fishing, Gathering Wild Fruit and Nuts, Growing a Garden, and Raising Chickens toward a More Sustainable and Healthy Way of Living

