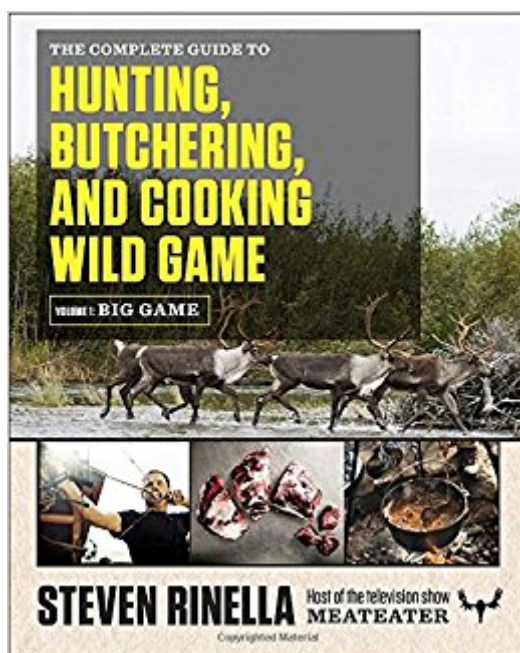


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The Complete Guide To Hunting, Butchering, And Cooking Wild Game: Volume 1: Big Game



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—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

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Customer Reviews

Steven Rinella is the author of *Meat Eater: Adventures from the Life of an American Hunter*, *American Buffalo: In Search of a Lost Icon*, and *The Scavengerâ™s Guide to Haute Cuisine*. His articles have appeared in many publications, including *Field and Stream*, *Menâ™s Journal*, *Outside*, *Menâ™s Health*, *The New York Times*, *Bowhunter*, and the anthologies *Best American Travel Writing* and *Best Food Writing*. Born and raised in Twin Lake, Michigan, he now lives in Seattle, Washington.

Looking for a comprehensive book about hunting that covers everything from preparing for a hunt to butchering your own trophy? Then Iâ€™d recommend you buy a copy of Steven Rinellaâ€™s new book *The Complete Guide*. Iâ€™ve enjoyed reading Rinellaâ€™s work over the years, so it was no surprise to me that the book is well written. What did surprise me is that itâ€™s nearly 400 pages of excellent tips and techniques to turn the beginning hunter into a well-prepared outdoorsman. If youâ€™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 havenâ€™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 youâ€™re like me, cooking isnâ€™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*.

Steven is a super knowledgeable guy. His show *Meat Eater* is one of the only hunting shows I will watch because it's one of the only ones where they are getting after it and not advertising for this brand and that every 5 seconds. He knows his craft (or if not, he fakes it super super well) and is good at sharing his knowledge. I love that he throws in recipes as well. Granted I may never use

some of them, but still a great additive to the book.

Bought this for my mother. I don't eat meat, but she wanted this book and I bought it for her. She reads it and says it is very informative and she will put the information to use. She is an excellent hunter, but she likes to try new things, which she says this book will help. She has already tried some of the recipes and butcher methods. I know she will get good use of this.

Wow this is a great book! If you are new to hunting or have been hunting your entire life you will learn something from this book. Rinella is a wordsmith and articulates the information in an intelligent and entertaining way. The author is the host of a TV show and podcast, both called MeatEater and both are very entertaining and informative. This is a book that you will have to continually reference as situations arise. DO NOT neglect the recipes in the back of the book.

This is a very informative read, I am an experienced hunter but gained a lot of knowledge from this book. I highly recommend it to all the new hunters or hunters that have never butchered their own meat. I have always done my own game butchering and this book gave me a few new recipes and ideas. Great book!

Unparalleled intro to Big Game hunting, especially those looking to get into US Western pursuits or looking for a refresher/new perspective. Steve Rinella writes extremely well - entertaining, informative and detailed. Generally unbiased in gear recommendations and focused on function.... although it's a little too easy to build a \$5K+ gear list and a 20 year plan for trips all around the US.

Great read from the meat eater crew! As a noob and looking to get my feet wet in hunting this book is very informational yet well organized so it's not overwhelming. From gear to butchering and everything between this book covers all ground. Looking forward to getting the small game next!

This book is a great resource for someone who is new to hunting and doesn't have a mentor. Even if you do have someone to teach you, this book would be useful. Also watch the MeatEater series, I have become a big fan of Steven Rinella. The podcasts are great as well.

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