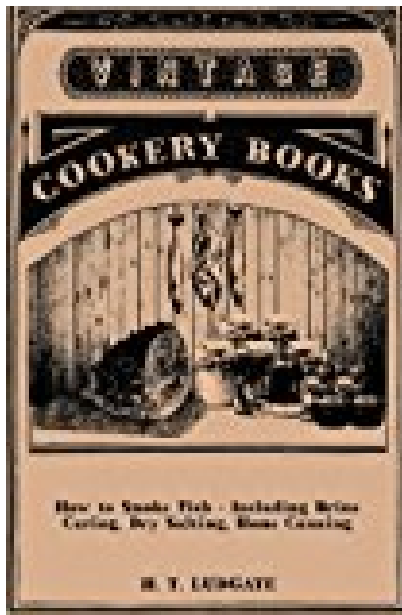


How to Smoke Fish - Including Brine Curing Dry Salting Home Canning



BOOK DETAILS

- Author : H. T. Ludgate
- Pages : 64 Pages
- Publisher : Barclay Press
- Language : English
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BOOK SYNOPSIS

Smoking fish is one of the most satisfying things somebody can do, giving the fish a unique, strong and rich flavor. Using this helpful guide you can become your own smoker. Chapters include advice on, constructing a smokehouse, recipes, drying, preserving and canning.

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