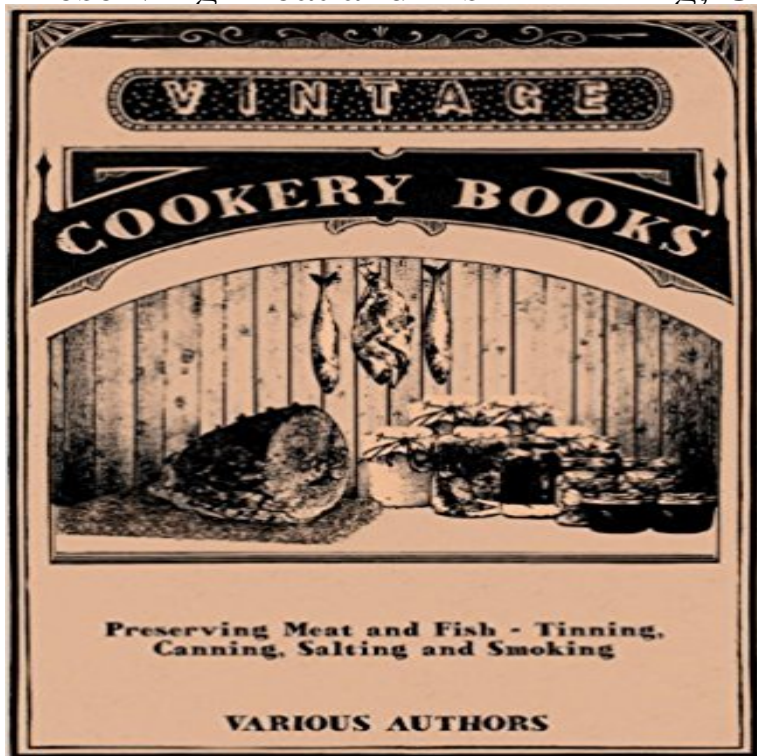


Preserving Meat and Fish - Tinning, Canning, Salting and Smoking



A book containing a wealth of information and recipes about the preservation of meat and fish. Thoroughly recommended for the modern day cook who wishes to learn the skills of yesteryear. Contents Include: Beef Salted and Smoked; Pork; Fish, Salted and Smoked; Pottings; Meat Preserved in Tins; Tinned Fish; Meats, Poultry and Fish.

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