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Celebrates 10 Years
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This Morning Curing

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River Cottage

Cottage Handbook

In true River Cottage form, this accessible, compact guide is bursting with essential information for sourcing, butchering, smoking, and curing the whole hog, cow, chicken, fish, and vegetable. Steven Lamb, a respected charcuterie authority,

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breaks down the traditional methods of curing and smoking to their most simple procedures, with abundant visual resources and 50 recipes.

The River Cottage
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Lamb, Steven,
Fearnley-Whittingstall,
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The River Cottage
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Cottage Handbook,
Steven Lamb shows
how to cure and
smoke your own
meat, fish and
cheese. Curing and
smoking your own
food is a bit of a lost
art in Britain these
days. While our
European neighbours
have continued to use
these methods on
their meat, fish and

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cheese for centuries,
we seem to have lost
the habit.

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Curing & Smoking:
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Steven ...

Curing and Smoking
Join us for the
definitive approach to
curing and smoking
with our handbook
author and tutor

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Steven Lamb, working with an exciting variety of ingredients including meat, fish, garlic, salt and cheese. 1 2

Meat Curing and
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Steven Lamb shows

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how to cure and
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form, this accessible,
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Steven lamb is a
curing & smoking
expert, teacher,
presenter, culinary
consultant. After a
background in media,
Steven's food career

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began nearly 20 years ago when he joined Hugh Fearnley-Whittingstall's river cottage team, regularly appearing in the tv series and being instrumental in establishing the internationally acclaimed cookery school on the Devon / Dorset border.

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your own food is a bit
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River Cottage, a long-
standing pioneer for
high-quality

sustainable food, is all
about knowing the
whole story behind
what's put on the
table. In true River
Cottage form, this
accessible, compact
guide is bursting with
essential information

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for sourcing,
butchering, smoking,
and curing the whole
hog, cow, chicken,
fish, and vegetable.

The River Cottage
Curing and Smoking
Handbook | Fearnley

...

"The River Cottage
Curing and Smoking
Handbook" is a "how-
to" book on curing

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and smoking your own meat. The author spent 133 pages on the how-to aspects and 113 pages on the recipes (which contained further how-to information), so this isn't just a cook book in disguise.

The River Cottage
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Lamb Cottage

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thoroughly practical
guide to curing and

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smoking meat, fish,
cheese, and
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River Cottage, a long-standing pioneer for high-quality sustainable food, is all about knowing the whole story behind what's put on the table.

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A to Z: Our Favourite
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