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accessible, compact guide is bursting with essential information for sourcing, butchering, smoking, and curing the whole hog, cow, chicken, fish, and vegetable.

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the acclaimed River Cottage Curing and Smoking Handbook, will lead this intensive day covering basic skills and key techniques with a wide range of ingredients. He will share his knowledge and encourage hands on experience in dry curing, brining, fermentation and hot and cold smoking, using both professional kit and inventive

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"The River Cottage Curing and Smoking Handbook" is a "how-to" book on curing and smoking your own meat. The author

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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.

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