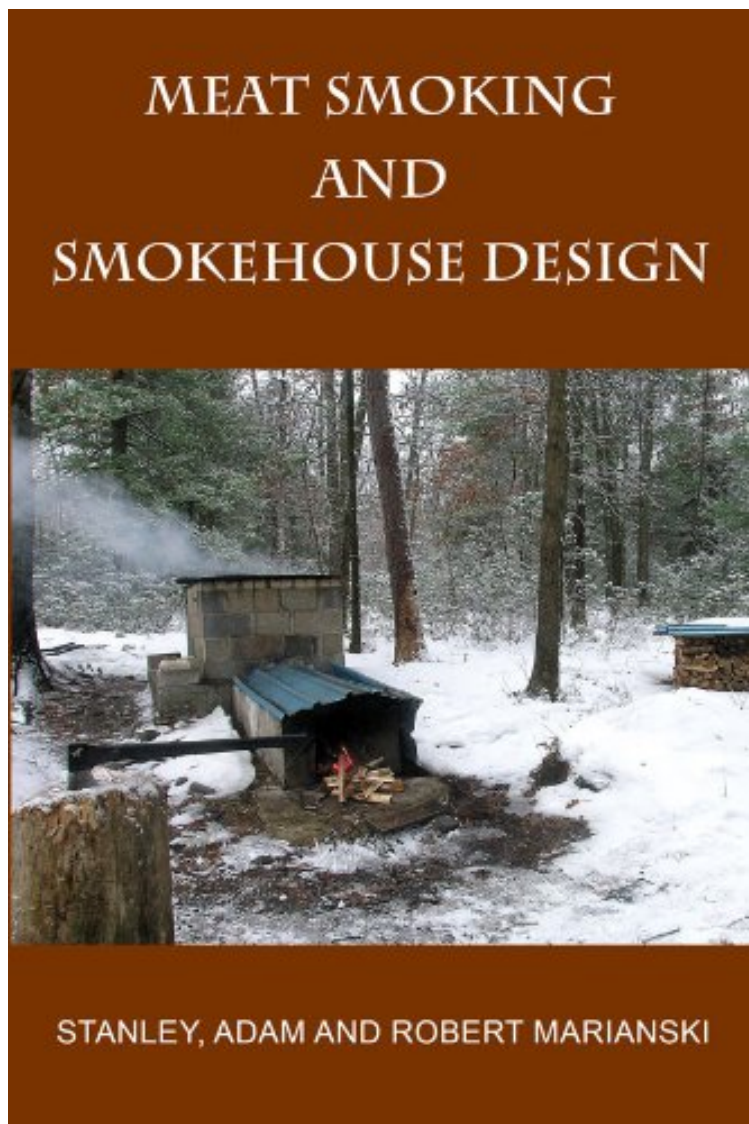


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# Meat Smoking And Smokehouse Design (English Edition)



*Par Robert Marianski, Adam Marianski,  
Stanley Marianski*  
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## Description :

Prsentation de l'diteurMost books on smoking just give some elementary information and then are filled with recipes; this book is the reverse, scholarly information and theory as it applies to smoking meats and a few recipes that will get one started. While various recipes usually get the spotlight, it is the authors' opinion that the technical know-how behind preparing meats and sausages is far more important. There is a section with some basic recipes, but after reading the book one should be able to create his own recipes without much effort. The book explains differences between grilling, barbecuing and smoking. The sections on smokehouse design include over 200 construction diagrams and photos that cover most known methods:

masonry, portable, wood, concrete, and drum smokers. After reading this book a reader will fully comprehend what can be expected of any particular smoker and how to build one that will conform to his individual needs. The book will benefit the serious smoker as well as the beginner. Presentation de l'auteur Most books on smoking just give some elementary information and then are filled with recipes; this book is the reverse, scholarly information and theory as it applies to smoking meats and a few recipes that will get one started. While various recipes usually get the spotlight, it is the authors' opinion that the technical know-how behind preparing meats and sausages is far more important. There is a section with some basic recipes, but after reading the book one should be able to create his own recipes without much effort. The book explains differences between grilling, barbecuing and smoking. The sections on smokehouse design include over 200 construction diagrams and photos that cover most known methods: masonry, portable, wood, concrete, and drum smokers. After reading this book a reader will fully comprehend what can be expected of any particular smoker and how to build one that will conform to his individual needs. The book will benefit the serious smoker as well as the beginner. Biographie de l'auteur Stanley Marianski is the author of eleven books which include topics on meat smoking, pickling and making alcoholic beverages. Stanley actively participates in many forums and conferences related to meat smoking; he is a regular participant of the Wedliny Domowe National Conference in Poland where purveyors of meat products get the opportunity to showcase their goods. His main objective in writing his books which always contain diagrams is to help the reader "understand the sausage making process" and then "create his own recipes." His passion for creating unique sausage blends have been handed down from generations and he looks forward to continue sharing this passion with sons who also co-authored most of his books.