



Erin Blegen's

THE

Home Butcher

CHECKLIST

WWW.YELLOWBIRCHHOBBYFARM.COM



ERIN BLEGEN'S

The Home Butcher

CHECKLIST

Books

- ☐ **BUTCHERING POULTRY, RABBIT, LAMB, GOAT, AND PORK: THE COMPREHENSIVE PHOTOGRAPHIC GUIDE TO HUMANE SLAUGHTERING AND BUTCHERING**
BY ADAM DANFORTH
- ☐ **THE ETHICAL MEAT HANDBOOK**
BY MEREDITH LEIGH
- ☐ **THE RIVER COTTAGE CURING & SMOKING HANDBOOK**
BY STEVEN LAMB
- ☐ **IN THE CHARCUTERIE**
BY TAYLOR BOETTICHER AND
TOPONIA MILLER
- ☐ **CHARCUTERIE AND FRENCH PORK COOKERY**
BY JANE GRIGSON
- ☐ **FAT: AN APPRECIATION OF A MISUNDERSTOOD INGREDIENT, WITH RECIPES**
BY JENNIFER MCLAGAN
- ☐ **ODD BITS: HOW TO COOK THE REST OF THE ANIMAL**
BY JENNIFER MCLAGAN

Tools

- ☐ MEAT GRINDER
- ☐ GAMBREL
- ☐ HANGING SCALE
- ☐ HOIST & WINCH
- ☐ SMOKER
- ☐ OUTDOOR GAS COOKER
- ☐ LARGE STOCK POT(S)
- ☐ 55 GALLON FOOD GRADE BARREL
- ☐ KNIVES: BONING & SKINNING KNIFE
- ☐ MEAT CLEAVER
- ☐ MEAT SAW (22" BLADE +)
- ☐ DIGITAL KITCHEN SCALE

Supplies

- ☐ LARGE PLASTIC TUB (FOR MEAT CURING)
- ☐ GROUND MEAT FREEZER BAGS
- ☐ POULTRY SHRINK BAGS
- ☐ FREEZER PAPER
- ☐ FREEZER TAPE
- ☐ FREEZER PLASTIC WRAP
- ☐ BUTCHER TWINE
- ☐ MEAT HOOKS



Resources

- ☐ **THE FARMSTEAD MEATSMITH:**
[HTTPS://FARMSTEADMEATSMITH.COM/](https://farmsteadmeatsmith.com/)

