

# Practical Food Smoking - Kate Walker

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The craft of smoking food was once commonly practised in order to preserve food-stuffs and enhance flavour, but the advent of the cold-store, the fridge and chemical food preservatives saw the decline of the practice. However, as consumer demand for wholesome produce increases, the interest in food smoking is becoming greater. Kate Walker, a professional food smoker has written a practical guide of value to home-smokers and commercial concerns alike which covers every aspect of the art and craft. The book covers the history of smoking, selection of raw materials, brining, the practice of smoking at home and for the business concern, smoke ovens and other equipment, setting up a smoking business, finance, marketing, hygiene and environmental matters, packaging and labelling and do's and don'ts. Author: Walker, Kate Publisher: Neil Wilson Publishing Illustration: N Language: ENG Title: Practical Food Smoking Pages: 00128 (Encrypted EPUB) On Sale: 2011-06-28 SKU-13/ISBN: 9781897784457 Category: Cooking : Methods - Canning & Preserving

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