

Natural Disaster Preparedness Meat Curing Smoking Preservation Report Launched

JHON HOWARD December 06, 2018



Readers will find practical tips on meat preparation, smoking and preservation, as well as an easy-to-use cold smoker blueprint.

Natural disaster preparedness expert and author Sara Hathaway announced a new report on essential meat curing and smoking tips.

([Newswire.net](http://www.newswire.net) -- December 6, 2018) -- Sara F. Hathaway, a survival and disaster preparedness author, launched a new report on essential natural meat curing and preservation tips. The information is based on a rereading of the popular children's book *The Little House in The Big Woods* by Laura Ingalls Wilder and checked against the authoritative survival skills guide *Back to Basics: How to Learn and Enjoy Traditional American Skills* by Reader's Digest. Readers will find practical tips on meat preparation, smoking and preservation, as well as an easy-to-use cold smoker blueprint.

More information can be found at http://www.authorsarafhathaway.com/thechangingearthnewsletter/big_woods.

According to the author, the inspiration for the report came after reading the children's classic to her five-year-old son. By rereading the book with him, she discovered important survival tips that are just as valid today as they were almost a century ago.

Sara said, "Although I have read this book many times, I know so much more about traditional survival skills now that I found myself enthralled with each lesson Laura teaches us throughout the pages of this book. Not only was I thrilled to be sharing traditional American values with my son but I wanted to take notes on everything Laura was describing."

The first lesson Sara presents to her readers is that of natural meat preparation - cutting, salting and smoking it. She suggests salting the meat as an easy way to preserve it, and adding honey and various herbs to prevent meat drying and toughening.

An overview of dry and brine curing is also offered. Dry curing is the basic process of packing the meat in salt and seasoning, while brine curing requires a mixture of water, salt and herbs.

Finally, Sara includes easy tips to set up a cold smoke house based on a design from *Back To Basics*.

Interested parties can find more information by visiting the above-mentioned website.

Source: <http://newswire.net/newsroom/pr/00106286-http-www-authorsarafhathaway-com.html>