

How to use the whole cow

This is a research project for <http://granja.caimito.net>. It is open to anyone to contribute by editing this document or leaving comments. Once enough information has been gathered a regular web page will be made out of it and the results are published at <http://bosque.caimito.net>.

Edible parts

Cuts of meat

Depending on the cultural preferences butchering produces different cuts they can be used to prepare meals.

Remains

The left-overs from butchering can be used for the dogs.

Non-edible parts

Abattoir Practices and Animal Products Technology:
<http://ecoursesonline.iasri.res.in/course/view.php?id=342>

Skin

For making leather.

Stomachs

- Feed to flies
- Feed larvae to chickens
- How to control that too many flies roam the whole place? Netting around it?

Intestines

- Sausage casings

Blood

- https://en.wikipedia.org/wiki/Blood_meal
- How to transport from the slaughterhouse?
- About 40-45 liters of blood for an adult cow
- <https://www.amazon.com/gp/product/B0047BIVO0>

- <https://www.seattleurbanfarmco.com/blog/2015/3/2/fertilizer-breakdown-part-one-blood-meal>
- <https://www.feedipedia.org/node/221>
- <http://www.iosrjournals.org/iosr-javs/papers/vol8-issue2/Version-1/K08214246.pdf>
- <http://ecoursesonline.iasri.res.in/mod/page/view.php?id=63750>
- Beef Blood Gravy: Saute beef blood in butter or other fat. After it solidifies and turns gray, use a spatula to chop it up, and continue cooking until it looks like browned hamburger. From there, follow your favorite hamburger gravy recipe, using the browned beef blood in place of the meat. (This technique works with any recipe that calls for hamburger crumbles.)