

ticular in its explanation, to prevent waste and a re-cutting by the re-packer.

The head being first separated from the neck near the ears, split, the brains extracted, the snout and lower tusks taken off, it remains to split the upper part through the socket of the eye, that the blood may discharge from the grizzly part below, and to crack the joint connecting the upper with the lower jaw. Crack the bones of the neck pieces. In separating the body from the shoulder, no lean of the latter should remain upon the former. Of large Hogs, the shoulder pieces will be found broad, and after separating crosswise, the upper part may be split, and the bone of the lower part or shoulder be twice broken. The middling pieces, of whatever quality, may be cut through from the belly to the back, in pieces of four and a half or five inches in breadth; the ribs cracked in two or three places, according to length. The tail piece should not be split at the back, but cut near the crotch bones, and the legs or gammon cut in three pieces, the bone of the lower part cracked at the joint and below. Crack, also, the crotch bone.

Pork often sustains damage by too much parsimony in the use of Salt. The quantity used may, in some measure, be conformed to the length of time before, and the season when, to be re-packed; but I would not risk Beef or Pork, under any circumstances with less than half a bushel, and a strong pickle to each barrel. A free use of Salt is generally the best œconomy, with the addition of at least two ounces of Salt Petre to the barrel. The latter tends, very much, to the preservation and good appearance of the provision when overhauled.

It is believed that neither Beef or Pork should be risked from Lake Ontario, with less than one bushel to the barrel; and after all this care and