

slightly sprinkle between the layers of meat as you pack, when done, pour on your pickle and lay on a stone or board to keep the whole down. Beef salted after this method during the fall or winter may be kept nice and tender through the summer by taking it up about the first of May, scald and skim the brine, add three quarts of salt, when cold pour back upon the beef.

No 4. *To salt Pork.*

Sprinkle salt in the bottom of the barrel, and take care to sprinkle the same plentifully between each layer afterwards. Let the layers be packed very snug by having the pieces cut of about equal width, say five or six inches, and placed edgewise, the rind being towards the barrel. Pork will only take a proper quantity of salt, be there ever so much in the barrel. The surplus answers for another time.

*Caution.*—Although the same brine will answer for pickling beef, as that for hams, and the lean parts of pork, yet the two kinds of meat should not be in the brine at the same time. A small piece of beef placed in a barrel where there is pork, would spoil the latter quickly. A beef barrel, likewise, should never be used for pork, no matter how thoroughly scalded or cleansed,

No 5. *To roast Beef.*

The general rules are, to have a brisk hot fire, to be placed on a spit, to baste with salt and water, and one quarter of an