

PORK MAKING ON THE FARM

With the development of the modern abattoir and pork packing plant, there has been a decided decline in the old custom of pork making on the farm. The farmer as well as the city resident has found it convenient to buy pork products either fresh or in a well preserved condition, from the butcher shop or grocery store, and thus avoid what is considered by some the unpleasant task of butchering at home. It will not require much investigation, however, to prove that while the farmer may find it convenient to sell all his live hogs and buy pork, he does not find that practice profitable. It is rather a decidedly extravagant practice, for in buying his pork, the farmer pays a profit to the local shipper, twice to the railway company, a profit to the packer and a profit to the local butcher from whom he buys his pork. No wonder then that his prepared pork product costs him three or four times as much as he received per pound for his live hogs.

It is the purpose of this circular to encourage every farmer to slaughter a sufficient number of hogs at home to at least provide pork for his own table the year round, for by so doing, he may not only lower his meat bill by at least one half, but should have much better meat than if he buys it. The butchering of a few hogs at home and curing the pork is a simple and not altogether unpleasant task if one goes at it in an intelligent and careful manner. Many farmers are now doing this, and those who have had considerable experience at pork making themselves, will gain little by reading this circular. There are, however, many farmers who are not preparing their own pork at home, and it is for them that this circular is especially prepared, in the hope that it may contain some suggestions that will be helpful to the inexperienced who may be desirous of killing and curing their own pork, but are a little afraid to undertake the task.

TYPE OF HOG TO KILL.

It must be remembered that a first class finished product cannot be made from poor raw material. This rule applies to pork making as well as to any other industry. The large packers appreciate this fact and show their appreciation of it by paying a considerably higher price for the right kind of hog than they do for an undesirable type. The kind of hog from which the best pork is made is one in a moderately fat condition, and weighing from 180 to 225 pounds. Very large or over fat hogs do not produce pork of as good flavor or quality as a hog of the right weight and type. The character of the feed that has been used affects the quality, firmness and flavor of the pork to a considerable extent. The pig that has had considerable exercise and has been fattened on green feed, and grains of good quality such as barley, oats and peas invariably produces firmer pork of better flavor than the pig that has been fattened in close pastures and fed soft feeds of poor quality.