

in packing their Pork for this market, to exercise the precaution pointed out. This measure, adopted from a knowledge of the law and our system of inspection upon a fair and liberal scale, will enable the owner to form a good estimate of what his Pork will prove to be on inspection.

Prime Pork "shall contain no legs;" and accordingly the law is complied with, when cut handsomely above the knee and gambrel joints. The snout must be separated above the tusks, and however the Act may be construed, it is recommended to cut the jaw above the tusks, that part being inconsiderable in weight, often not well cleaned, and always inconvenient in packing. And as the character of Prime Pork should be fully supported, the intermixing of Hogs of less weight than 160 lbs. is disapproved.

As a measure of some utility to the country, and tending somewhat to improve the character of our inspection, I shall suggest the best manner of treatment preparatory to barrelling. I shall take it as granted, that every correct farmer will be careful to slaughter and dress his Hogs in a clean and handsome manner; which should cool in a hanging position, as, in this manner, the carcase will retain the best shape for cutting; but if laid down, the open part should be set upwards and dilated, to let off the animal heat. Damage is often sustained by carelessly piling up the Pork when butchering. Lying in this situation, the vapour and heat confined, the inner parts soon become sour and musty. Neither Pork or Beef should be cut or salted, until the animal heat has fully passed off. The cutting and separating a carcase of Pork is a very simple process, when understood; but as there is a preferable manner, which, every gentleman, dealing in this article, may not fully comprehend. I shall be a little par-