

HINTS WITH REGARD TO PACKING AND CURING PORK.—As the season for packing pork has now commenced, and many parties who may be tempted by the low price of hogs to pack, may not be able to secure the services of a competent and experienced party, we will endeavour to give a few plain practical hints to enable them to put up their pork in such a manner as to secure the best returns and the least possible loss in weight.

Cutting.—Having observed the precaution of leaving the carcass hanging until the animal heat becomes extinct, first separate the head close behind the ears, and chop off the snout and under jaw above the tusks, pare off the ears, and cleave the head through the centre, remove the brains, and, if large, divide the halves at the jaw,—next separate the neck close to the joint of the shoulder, which cut in two; proceed by separating the shoulders, cutting through the body, in breadth about six or seven inches, divide in the centre, and cut each into pieces conformable to standard weight, cutting off the legs close above the knee joints. Next in order: separate the hams from the body at the hip bone, and in shaping the ham cut close to the crotch bone, leaving a tail piece of five or six pounds, and when it is designed to pack the hams they should be cut into two or more pieces, according to weight, and the legs removed close above the gambol joint. Lastly, turn the trunk open side up, and cleave through the centre of the back, then divide in pieces of about six inches, or taking in about three ribs. When the pieces are very thick they should be chopped across the middle. All pieces should weigh from four to eight pounds.

Barrels.—Should be made of good and well seasoned white oak or white ash, staves 2½ in. in length, and head 18 in. in diameter. Two-thirds of the barrel should be covered with good hoops, and a hole bored with an inch bit or auger in the centre of the bilge for the reception of pickle. The heads should never be bored. Barrels should be well made else they will lose the pickle, and the pork become rusty or otherwise damaged, while the regulations of inspection require defective barrels to be condemned.

Packing.—Use the best Liverpool salt, as it answers well for curing, and is most convenient for transmission to the country. Spread a layer of salt over the bottom of the barrel, and place the pieces side by side, edgewise, as close as possible, supplying a copious layer of salt between each layer of pork until the barrel is filled, using the best pieces for the top. Fill the barrel with pickle as strong as it can be made, and when carefully bunged, it should remain on the bilge, with bung upwards.

The grades established by law are Mess, Prime Mess, Prime and Cargo.

Mess.—Is made from side pieces of good fat hogs weighing two hundred and fifty pounds and upwards to the carcass.

Prime Mess.—Is made from hogs of 225 lbs. One carcass of that weight, with lard and trimmings off, makes a barrel.

Prime.—Is made from hogs of 200 lbs., or thereabouts, and consists of one and a half hog to the barrel.

Cargo.—Is a grade but little used, and scarcely worth the attention of packers.

It is important to know that pork fed on the better qualities of grain, such as corn, pease, and oats, when packed at the usual season and pickled with the strongest pickle, will usually increase five to six per cent in weight: while that fed on soft grain and roots will gain little, if anything, and distillery fed will even decrease under the action of salt. All qualities, however good, will decrease in weight during the summer heat, and pork will always run short of the original weight if destitute of pickle.

AIKIN & KIRKPATRICK,

DREADFUL DISEASE AMONG PIGS.—We learn from all quarters that farmers are losing their pigs in great numbers by a disease which first appears in a redness behind the ears, and so severe is it that they do not survive longer than half an hour after it shows itself. The losses sustained this year by hay crops is comparatively trifling compared to that experienced by the ravages made by this disease among the pigs.—*Skibbereen (Ireland) Eagle.*

SWEET SIXTEEN.—Poetically, it is very well. Practically, I object to it. Has it ever "a decent dress," although the family sempstress works from morning till night of every day in the year, taking in and letting out, lengthening and shortening, narrowing here and widening there. The very first day a new dress is worn, don't "sweet sixteen" tear it, and that in a most conspicuous place, and in the most zigzag manner. *Could she*, "help it," when there is also a protruding nail or splinter lying in wait purposely for her, which by no foresight of her's could be walked around or avoided? Don't the clouds always seem to know when she has on a new bonnet, and the mud when she wears new gaiters? And when she wants her umbrella at school, isn't "the nasty thing" always at home, and when she needs it at home, is it not always perversely at school? Don't "sweet sixteen" when she takes a notion to sit down and sew, always locate herself by the side of the bed, which she sticks full of needles, and going her way straightway forgettieth, till roused by the shrieks of punctured sufferers? Don't "sweet sixteen" always leave the street door open, and the gas in her room burning at high pressure all night? Does she ever own a boot-lacing, or a pin, or a collar, although purchases of these articles are made for her continually, if not oftener? Isn't her elder sister always your "favourite," and was she never known to like her breakfast, dinner or supper, or prefer wholesome food to saccharine and dyspeptic messes? Is she ever ready to go to bed of a night, or get up of a morning? Don't she always insist on wearing high heels to her boots, which are constantly locating her feet where her head should be? Don't she always, though consulted as to the hues and make of the garments repine at the superior colour and fit of those of Adeline Seraphina Elgitha Smith's? And finally, although she has every thing she wants, or thinks she wants, isn't every thing, and every body, "real mean, and so!" they are FANNY FERN.