

young and not because they are of a bad breed, or badly fed. The necks and rumps can be cut free from bone, and either put up in barrels or prepared as bacon.

Hams, pigs' cheeks, and shoulders, should be dry salted as bacon, excepting that one pint of molasses should be added to the same proportions of salt and saltpetre. If the hams be very large, it perhaps may be necessary to rub them daily for twenty nine days, instead of thirteen. They should be cut in the Westphalia fashion, as, to be compact, not taking away all the fat from the pork or bacon and not cut over, but straight up and down. A cut must be made at the knuckle, to introduce the salt there; and the hip joint, which in cutting the ham should be divided, (the bone not being cut through,) should also be well rubbed with salt. When well dried, and if smoked for not more than six hours, they should each be covered with cotton, and whitewashed with lime. The cheeks should be cut clean from the bone of the head, and may be packed in a dry cask or flour barrels. Neither of these articles answer to ship in a dry state. Ribs of very fat Beef, and the leg with the bone out, both of beef and venison, may be cured the same as hams, but do not require covering; they also may be put up in dry barrels.

As before remarked, any distillery fed pork must be avoided; even cattle, fed to too great an extent at a distillery, will prove inferior.

Sausages are imported into Great Britain in considerable quantities, and are generally made from beef, sometimes from pork, and often are a mixture of both. They are put into the large gut of the ox generally, but sometimes in pigs' guts, and are salted and dried. The Dutch and Germans make pork sausages, and merely salt them, they form part of the domestic stores of every family, and are much used at sea. The neck and rump pieces, and some of the inside fat, may thus be very advantageously worked up, especially into the large dried sausages, for which there is a great demand in the Mother Country. They must be prepared with cleanliness, and be well seasoned with pepper.

The inside fat, of course, rendered into lard, great care being taken to have it very clean, and not to burn it. The Board particularly urge attention to cleanliness, as for want of this, the article may be unsaleable. The hams and shoulders of pigs not too soft, may be salted and dried, the lean parts made into sausages; they should not be packed with those made from hard pork, but sold separately.

The shoulders and hams of sheep, salted and dried, (not smoked,) packed in flour barrels would be well worth trial in the English market.

As connected with the present subject, the Board of Trade desire to give publicity to an invention recently brought into use in England for curing provisions. It is a machine consisting of a cylinder of cast iron, connected with an air pump, and communicating by a tube with a tub containing strong pickle. The cylinder has an air tight cover. The mode of curing it is to introduce the meat into the cylinder placing on it the air tight cover, withdrawing the air by means of the suction pump, then letting in the pickle, and afterwards forcing in air on the surface. On taking the meat from the cylinder which may be done in a few minutes, it is perfectly cured, and may be packed in the usual way. Such machines would be highly useful in this Colony, enabling meat to be preserved at any season, and any sudden demand to be speedily supplied. The following is the agent's circular:—

} BRUNSWICK COURT,
} 120 Brunswick Street, or 109
} Cannelry's, Glasgow.

Sir,—I beg to invite your attention to a new process, protected by Letters Patent, for salting and curing animal substances. By this process, advantages of the greatest importance to all connected with the provision trade are attained, amongst which may be enumerated, viz:—

1 The whole process of curing effectually the Animal substance does not occupy more than one quarter of an hour economising thereby Labour and Time, to a very great extent

2 At any season of the year, and now in any temperature, even under the influence of a tropical sun, the process is effective, and may be used with perfect safety.

3 The materials employed are the same as hitherto used, but less than one third of the usual quantity is consumed.

4 Any desired flavour & any degree of softness may be communicated, the process being thus equally applicable to Hams,

Tongues, Spiced Meats, and other preparations as to plain salting. Fish poultry, &c., may also be treated with equal advantage.

5. By this process the nutritious elements of the animal substance are all preserved in it, which, by the old mode of curing are necessarily much deteriorated.

6 By this process, Hides can be prepared for packing with great advantage, occupying much less space, thoroughly preserved, and rendered fitter for the tanning process.

These important results are attained by means of a machine of great simplicity, economy and effectiveness, for the use of which licences will be granted on very moderate terms. The process has been investigated, and entirely approved of by practical as well as scientific men, of acknowledged experience and eminence. A testimonial from one of these is annexed for your perusal; I will have great pleasure in showing the machine, and explaining the process to you or any of your friends who may feel interest in such matters.

M. HUNTER.

Agent for the Patent for Scotland.

Butter and cheese will, under the new Tariff, be articles of very great importance, and well worthy the attention of agriculturists. The duty on foreign butter being 20s per cwt., on cheese 10s per cwt., whilst on Canadian it is but 5s. on the former, and 2s. 6d on the latter. The Dutch export of these articles to England to the value of nearly one million pounds sterling per annum, the whole of which trade may easily be secure to Canada; and if the export of cured provision be only another million, the importance of the trade now opening to Canada may be easily conceived. But this is a small amount compared with what it might eventually be extended to, for in exchange for manufactured goods the people of Britain will take any amount of bread stuffs, and of animal food.

Butter, to be suitable to the English market, must be clean and free from whey, which should be pressed out with spatulas, not with the hand; unless all the whey be extracted, it will not keep. It should be moderately salted with a mixture of 10 lbs. salt, one ounce of saltpetre, and four ounces of sugar, well worked in, and put up, not in layers as made, but well mixed in the cask; no two qualities in the same cask, and each cask resembling the rest as much as possible. The Butter should be but lightly salted. The common error in Canada is to salt it too heavily. A large quantity, no doubt, is necessary, when the whey is not well pressed out, and when that is done a very moderate quantity will suffice.

There is no necessity for using colouring with summer and fall-made Butter, the only kind suitable for export. The winter Butter should be kept apart, and used in the Colony.

As to Cheese, the consumption in Great Britain is very great and very constant; but Canada hitherto has been an importing instead of an exporting country. It is unnecessary to describe its manufacture further than to state it should be made from new milk, and in such parts of the Colony as, being hilly, possess short pasture with plenty of sweet grasses, and indeed are the reverse of a good butter producing country. Inferior cheese may be made with the morning's milk kimmid, added to the afternoon's milk new and fresh—and this on lands most suited for butter; but it is to the hilly parts of the Province, where, excepting sheep and cattle, little can be produced, the Board particularly point, as likely to derive important advantages from the manufacture of this article. The best form for cheese is that of truckles, say eight to ten inches across, and four and a half to six inches thick, round or square. These are best suited to small farms. In larger farms, cheeses of greater size can be made, say twelve to fifteen inches, by six deep. The large cheeses, like the Cheshire, are difficult to keep; they should be well salted, but not too much so; and coloured with annatto, but not too deeply, such in England being considered the sign of an inferior article.

The cheeses made of hall skimmed milk, as before adverted to, should be of a large size, as they are otherwise apt to get dry, say eighteen inches by seven, or larger, as there is little risk of their spoiling. To distinguish them from the first sort, they should not be coloured at all.

The Board wish to direct attention to the importance, especially in mountainous parts, of raising sheep for the sake of their wool. An idea had prevailed that this Province is too cold, and the winter too long to admit of its being borne successfully or profitably; but, judging from the similarity between the climates of Canada and of Saxony, the wool of which is so celebrated, this opinion seems to be erroneous. The climate of Canada is particularly favourable to the constitution of sheep, and if, as in Saxony, the back of the animal