

Before making the pickling brine
by plunging in cold water last night
but hanging in a deep when near
by iron until dry.

A good pickle for meat.
Pork or Beef.

To 100 lbs meat, use 9 lbs salt,
3 lbs sugar, 2 of salt-peter,
1 of soda. 5 to 6 gallons water
put all together in cold water
heat slowly till salt is dissolved
boil & skim well, keep meat under
pickle 3 or 4 weeks. Smoke according
to taste - 4 or 5 days is a good average.

Mrs J. White's receipt.