

to each grade, the operator may be at no great loss to make his selection of carcasses for either. In Ireland, and on the continent of Europe, Pork is cut for packing, into pieces of four pounds weight. Beef into pieces of eight pounds weight. Both are cured before packing. The former packed fifty pieces to the barrel, the latter, twenty-five, of various qualities, to suit the Army and Navy, and for the East and West India markets. In the State of New York, and some other of the United States, the carcass is split through the centre of the back the whole length of the hog, the sides or halves are cut cross-ways into pieces of five or six inches in breadth, the shoulders and hams are packed with the side-pieces without further cutting; but the manner of cutting and treatment, as practised in this Province, is somewhat different from either the European, or that of the States. That is, we cut into pieces to average from five to six pounds, and not less than four, or over eight, which is approved as more convenient and satisfactory to the consumer than the European manner, and tends to a safer preservation than that of the States. A spacious block and cleaver are necessary, in order to cut the meat smooth, square, and in a suitable manner, as the character of our inspection is in a great measure maintained by the uniformity in shape, size and weight of the pieces. I shall endeavour to give a particular description of the manner of cutting a carcass of Pork, in conformity to our standard. To commence the process, place the carcass upon the block, separate the head from the body, close back of the ears, the snout and under jaw close above the tusks, the ears from the head, the head through the centre of the brain, and the brain cast out, each half of the head checked or separated at the joint of the jaw, according