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**The Surest Way** To sell your surplus stock is through the live stock columns of Farm and Dairy. The cost is little and the results certain. Send in your ad.

## The Home-Curing of Pork

Curing and Smoking. The Making of Sausage, Lard, Head Cheese and Scapple—By J. A. Simms

THE hockbone, spare ribs and head are used fresh; the liver may be kept for several weeks or used fresh, and the loin may be cured or used fresh. The ribs and the liver will take salt enough for seasoning in one day, the hockbone in two days and the head in four days. If the liver is to be kept for some time it is in salt and soaked the extra salt out before using. Where any of these parts can be frozen solid and kept frozen until ready for use, this is a very good way to keep them. After packed and packed away in grain, ashes or snow, to maintain an even temperature. It should be thawed slowly to prevent injury to flavor and cooked at once, as frozen meat has been known to spoil within sixteen hours after thawing, when raised to a temperature of 75 degrees. Only thaw when it is to be used, as repeated freezing and thawing is injurious to the flavor.

### Curing.

Meat is usually cured in brine or by packing in dry salt. The latter method is usually more troublesome and occasionally does not give as good results as brine curing.

As soon as the meat is cut up, rub the parts to be cured with salt and allow to stand for one day before putting in brine. The brine should be made up the day before it is to be used to insure its being perfectly cold. A brine solution which has proved very satisfactory in numerous tests is made as follows:

To each 100 lbs. of meat add 12 lbs. common salt, three lbs. brown sugar, three ounces salt petre, and six gallons water.

An older and more widely used solution is made of—to each 100 lbs. of meat add eight lbs. common salt, two lbs. brown sugar, two ounces salt petre and four gallons water.

These ingredients should be mixed and boiled gently for one hour. Precautions must be taken that the brine in which the meat is kept be scrupulously clean and free from odors, as the meat rapidly becomes tainted when in poor containers. Pack the pieces of meat in closely woven bags and pour in the brine until the top piece is covered at least two inches. The brine should be examined about once a week for "ropyness." If especially if the weather is warm. If it becomes "ropy," remove all of the meat, drop in a little cooking soda and stir well. Ordinarily the ropiness will disappear.

If it does not, the meat should be thoroughly washed and put down in fresh brine.

The length of time that the meat should remain in the brine depends on the size of the piece and the kind of cure wanted. For a good cure the smaller pieces should stay in from 35 to 35 days; the smaller hams, 40 days and the larger hams 50 days. If a mild cure is wanted, reduce the time the meat is in the brine by a few days.

### Smoking.

When the meat has been removed from the brine, rinse it in clear water and hang in the smoke house and allow it to drip for two or three days before applying smoke. The smoke should be made from non-resinous woods. Corn cobs are widely used in corn regions, though there is no special advantage in them. Hang the meat six or eight feet above the fire and another three feet well to prevent the meat from becoming too much heated. In cold weather keep the fire going for eight hours for four or five days. As the meat takes up smoke periods should not be attempted. A good plan for warm weather, avoiding all danger of heating the meat too much and, lessening the chance of accidental fire, is to have the fire out

side the smokehouse and the smoke carried in by means of pipes. If there is no smoke house, the meat may be hung in tight boxes having the smoke conducted in by means of pipes. If the smoking is done in dry time, the meat should be carefully protected from flies.

Liquid smoke is being used quite widely. Where it is not possible to smoke the meat, much of the smoke flavor can be given by applying the liquid smoke. It is a liquid crosscut and is harmless.

### Keeping the Smoked Meat.

After the smoking is completed, those parts which are to be used before the winter is over may be kept by simply hanging in a cool dry smokehouse or cellar. The temperature should be uniform enough so that it will not freeze. The pieces should remain until where they do not touch. Where it is to be kept into the spring, wrap well with newspapers, the wrap in burlap or canvas or sack wool (as flour sacks) and bury in ashes or grain, thus creating an insulating and uniform temperature. For absolute safe keeping during warm weather, sack all the meat after wrapping in paper and hang it where it is to be kept in a uniform temperature. For absolute safe keeping during warm weather, sack all the meat after wrapping in paper and hang it where it is to be kept in a uniform temperature. For absolute safe keeping during warm weather, sack all the meat after wrapping in paper and hang it where it is to be kept in a uniform temperature. For absolute safe keeping during warm weather, sack all the meat after wrapping in paper and hang it where it is to be kept in a uniform temperature.

### Sausage.

The lean meat which is trimmed from the different parts should all go into the sausage. Sometimes the extra body is used in this way. Sausage containing fat in proportion to the rest, from 25 to 50 per cent of the total weight. Thirty per cent makes a very good mixture, more fat making it rich for ordinary use. The meat is run through a grinder and mixed well before the seasoning is put in.

There are numerous recipes for seasoning sausage, two of the most common being:

Four ounces of meat, one ounce of salt, one-half ounce of black pepper, one-half ounce of sage.

One hundred lbs. of meat, two lbs. of salt, nine ounces of black pepper, four ounces of sage.

The sage and black pepper is increased or decreased according to the taste of the individual. A recipe that gives a highly seasoned sausage that has proved to be very popular, especially when smoked, is as follows:

To 15 lbs. of meat, one and one-half tablespoonsful of red pepper, ten tablespoonsful of black pepper, ten tablespoonsful of sage, six tablespoonsful of salt or four ounces, three table-spoonfuls of sugar or two ounces.

If it thought that the sugar gives a flavor to the sausage somewhat as it does to other sugar-cured products. This sausage does not keep well during very warm weather.

Much of the sausage may be eaten fresh. The other may be dried, packed in jars and completely covered with fresh grease and used out as wanted. Perhaps the best way of all is to pack into sausage fillers or make bags about four inches in diameter and smoke. Only a few hours is required to give to it a good smoked flavor.

### Lard.

The leaf fat (from around the kidneys), back fat, and fat from the trimmings of the ham, shoulder and neck, should be made into lard separately from the other, from the best material, as the latter makes a strong smelling lard. Cut all lean out to prevent the scorched pieces imparting an unpleasant flavor to the lard. Cut the fat into pieces about an inch square, all the pieces being about the same size so that they will fry out at about the same time. The kettle should be filled only three

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