

Bacon can be cured in the same way as hams only leave in pickle 4 weeks instead of six. Meat cured in this way will keep well if hung in bags in a dry place.

For Pieces That You Do Not Wish to Cure—1-2 lb. soda, 1-4 lb. salt petre, 2 gallons salt, 5 gallons water. *Preparation*—Put layer of salt in bottom of barrel, pack pork with skin next barrel and don't put pieces on their flat sides unless on the very top; put salt on every layer, then cover with pickle which has been boiled and cooled. When pickle soaks down cover up with salt.

For Keeping Beef Fresh—Cut the beef in small pieces, pack and pound into sealers as tightly as possible. Put pieces of fat on the tops of each jar. Put covers on jars but do not tighten. Stand jars in a boiler and fill three-quarters of the way up with cold water. Let the water come to boiling-point and boil seven hours. As the fat melts it fills the air spaces. Take each sealer out and tighten covers immediately upon removal. Keep a kettle of boiling water on the stove to replenish water as it boils away.
