

INSTRUCTIONS FOR PACKING BEEF FOR THE BRITISH MARKET.

Fine fat heifer, or young steer beef is much liked. Bullock or ox beef, from 7 to 10 cwt. where the flesh has been put on the carcass in a short period, thus causing it to be tender, is in high favour. Tierces have a decided preference over barrels, and should contain 38 pieces of as near 8 lbs. each as possible, making 304 lbs., but to insure this weight, 308 to 310 lbs. should be packed up, as there is always a decrease in the first three or four months. The tierces should be full bound, with one iron hoop at either bilge, and also one at either chime, with strong ash or hickory between, as also one at the chimes, particularly to cover the iron hoop there. Ash staves are preferred, as not giving a brown colour to the meat. Walnut staves should certainly be avoided. A tierce of No. 1, prime, may be composed of 8 lb. pieces of brisket, flat rib, naval, shoulder and sticking pieces. Mess should be the same, omitting the shoulder and sucking pieces. Extra mess, or India, should be of 8 lb. pieces of briskets, flat rib, standing rib, a piece or two of the rump, with suet taken out, and a fine fat round in the centre of each tierce. An inferior description to these three qualities may be made, and called cargo; say to consist of shanks, necks, sticking pieces, shoulders, with a few pieces of brisket, flat rib and navals, to redeem it. We do not, however, recommend this low quality.

If barrels be used instead of tierces, which should not be the case, the assortment in each should be the same, and the weight be fully 200 lbs., to insure which 203 or 204 lbs. should be packed up. Barrels will do with one iron hoop at each chime, with a wood one nearly to cover it, and eight or ten good ash hoops under. The manner of cutting up beef is very important, that every piece may be fair and square, and be at once known when the eye rests on it. The cleaver should be entirely excluded in this operation, and nothing but the saw and knife used, that every piece may be quite smooth. We deem this very important, and cannot too strongly urge the point. The meat should be of a bright cherry colour, and the fat firm and yellow.

PORK.—It is desirable that this important article should assimilate as much as possible to the Irish, in every respect. As yet we have had very little of your first rate, hard pinky pork. A very large proportion of what has been received, has been soft and oily, often cut with a dull cleaver instead of knife and saw, and hence ragged at the edges. Nothing but the solid, corn-fed pork, should be sent here. There has been too much reason to fear that hogs fed for oil, have been packed for pork. We are aware that no country can produce better pork than yours, and as natives of it, we are very desirous to see pork take its proper rank here, and shall be proud to aid by our exertions in bringing about this desirable object. In this article we deem it necessary only to make two qualities, say Prime and Mess. The former consisting of hocks, necks, shoulders, rump-pieces, with some side-cuts, all in pieces of about 4 lbs.; and the latter (Mess) to be rump and side-pieces only, cut square, of 4 lbs. weight, or thereabouts. As in beef, so in pork, we recommend that it be in tierces, of 304 lbs. good weight, but this is not so important as with beef. If in barrels, the weight should be fully 200 lbs. Whether in tierces or barrels, they should be made in the same way as described for beef. Much of the New Orleans pork, as it is here called, has been found to be covered with a thick, slimy, red matter, doubtless arising from the use of rain water without preparation. Could not the pieces be boiled and well skimmed before

use, or could not the water be passed through a body of sand to act as a filterer, before put to the salt, and then well skimmed, drawing it off from all sediment? We deem something of this sort important, to free the pork from the red deposit on it. To give the pinky colour alluded to, as well as to give a firmness to the meat, we presume about 1½ ounces of saltpetre per cwt., will be required.

HAMS.—This is an important article, if we can but get them to suit, the consumption being very great. Of the large quantity imported since the opening of the trade, but a very small proportion has been what was wanted. Several errors have been committed in this article, the most prominent of which are over-smoking, and packing in casks, by which latter plan they have arrived in a heated state, or rendered very soft. We are of opinion that much less smoking than you are in the habit of giving them, would, if they can be made quite dry by it, answer much better for this market, or if they can be dried without smoking at all, they would be preferable to the over-smoked. The mode of curing with sugar and molasses, added to the salt and salt-petre, is much approved, as increasing the flavour, and rendering them tender when cooked, but still very excellent hams are made without this addition. We would recommend that each ham be first covered with brown paper, and then with bagging or canvass, neatly sewed to fit the ham, then handsomely marked, with a string in each knuckle to hang up by. The plan of packing them in casks after being bagged, is not only a superfluous expense, but tends to their arriving in a heated state, which is their ruin. The bagging is a sufficient protection of itself, and if stowed in the 'tween decks of a vessel, where there is more or less air, they can be landed in good order, and at a more moderate rate of freight than when in casks. Hams must be cut short and nicely trimmed.

BUTTER.—Our duty is so high on this article—20s. per cwt. and five per cent. added—that we can only encourage the shipment of it for sale in bond, that is, for exportation without paying the duty. It should be packed in firkins of 45 to 60 lbs., laid in layers, with a small quantity of salt between, and the firkins filled with pickle. The colour should be natural.

TONGUES.—Neats and pigs tongues, are of considerable sale if nicely cured, so as not to be hard. Saltpetre should be used to give them a fine red colour. They should be trimmed of all the root, excepting the fat on the under side. The neats tongues may be in barrels of 200 lbs., and half-barrels of 100 lbs. The pigs tongues should be in very nice full bound half-barrels, of 100 lbs., and both handsomely marked on the heads, with the packer's name.—*Phila. Farmers' Cabinet.*

IMPORTANCE OF DRAINING.

When we have got a piece of good loamy land lying on a dry subsoil, or well drained, it is our own fault if we have not good crops, or if the vicissitudes of the seasons affect us to any great extent. The last two years have been trying years for bad farmers; and we may look upon it as a warning to keep our land dry in winter. Whoever has observed the difference between the produce of two fields, both of nearly the same quality, but the one drained and the subsoil ploughed, and the other merely ploughed up in high and narrow stretches, must be fully convinced that the capital which is laid out in thorough draining often pays a better interest, without risk, than the most usurious discounter of short bills could have the conscience to desire. This last year it has been 100 per cent. and more, in some wet soils now laid dry. Draining, in the best manner, seldom costs more than £6 per acre, and it can

be done effectually for half that sum. Without being drained, the cold wet lands which abound in England will not average 16 bushels of wheat per acre, taking into the account the great many fields which failed entirely. The same soil properly drained, with the same labour and manure, will average 30 bushels, with double the quantity of straw, and more than a bushel of seed per acre may be saved. Here then, is a difference of 15 bushels per acre, which at 6s. amount to £4 10s. and allowing a load of straw more than on the undrained land, worth £1 10s., we have just the cost of the draining, or cent upon cent on the capital. We have ourselves realized this difference; and we have 10 acres of wheat in a drained field, and 8 acres in another of equal quality, but not drained, of which the first will average by estimate 36 bushels per acre, while we do not expect more than 20 or 25 from the other. The poorer crop has been the most expensive, owing to the constant hoeing and weeding required to keep it clean. After this can any proprietor or tenant hesitate to have his heavy and wet lands drained? If neither the one nor the other have money to spare, let them borrow it if they can, at five or six or more per cent. They will soon be enabled to pay off the debt; but every prudent landlord should urge his tenants to drain, and offer to find tiles on receiving five per cent. additional rent for the cost of them.—*Gardeners' Chron.*

SUBSTITUTE FOR GLASS IN HOT-BEDS AND GREEN HOUSES.

We find in Hovey's Magazine of Horticulture an extract from a German publication, describing a substitute for glass in hot-beds, and which we think will be of service in many places. It is as follows: Take fine white cotton cloth and cover the frames. To render this more transparent, and enable it to resist moisture, it is covered with a preparation, the ingredients of which are 4 oz. of dry pulverised white cheese, 2 oz. of white slacked lime, and 4 oz. of boiled linseed oil. These ingredients having been mixed with each other, 4 oz. of the whites of eggs and as much of the yokes are added, and the mixture is then made liquid by beating. The oil combines easily with the other ingredients, and the varnish remains pliable and quite transparent.

It is also remarked that the expenses of a foreign bed arranged in this manner is inconsiderable, and it yields at the same time many other advantages. It does not need the anxious care or attention required by the ordinary ones covered with glazed frames. During the strongest rays of the mid-day sun, they do not require any particular covering or shade; the atmosphere within has nearly equable temperature almost the whole day, and requires only to be changed from time to time according to circumstances.

PRESERVING EGGS.—It would be quite a valuable discovery to farmers in the neighborhood of a large market, as well as to household economy, if a cheap and easy method of preserving eggs could be practised, whereby the price would be more equalized through the various seasons of the year. The inventor of the thermometer which bears his name, tried many experiments for this purpose, and found that the most effectual method was to apply oil or grease with which they were rubbed, or into which they were dipped. He found that they were preserved quite as well by the thinnest layer of fat as by the thickest coating; so that every part of the shell (which is porous and admits air) was covered. All sorts of grease or oil he found well adapted to preserve and keep them in this way, he says, for nine months, as fresh and good as the day they were laid.