

and sirloins. It is generally considered that cattle to be fit for Mess Beef must be five years old. On the other hand, Prime Beef is sufficiently good, so that it is to Prime Mess the Board would particularly direct the attention of packers, which is the Mess Beef of the Irish market.

By the inspection Law, Prime Mess Beef shall consist of pieces of meat of the second class, from good fat cattle without shanks or necks. This is sufficiently fat for the English market, and may be made from the meat of cattle of four years old, or even from those of three, if of good breed; there is but little rejected, and that little only fit for use while fresh.

As the law above referred to is precise as to the construction of the tierces, barrels, &c. in which provisions are to be packed, the Board thinks it advisable to insert the Clause regulating that matter. It should be remembered that Beef is preferred in tierces, and half tierces, Pork in barrels and half barrels.

Clause 19, of the Act 4 and 5, Vic., Cap. 28, to regulate the Inspection of Beef and Pork, "And be it enacted, that from and after the passing of this Act, each and every barrel and half barrel, tierce or half tierce containing Beef and Pork inspected in this Province, shall be made of good seasoned white oak staves, and the heads not less than three quarters of an inch thick, and each stave on each edge at the bulge shall not be less than half an inch thick when finished for barrels, nor less than three quarters of an inch thick when finished for tierces, and the wood of half barrels, or of half tierces shall be in the same proportion to their size, and shall, in both cases, be free from every defect; each barrel and half barrel, tierce or half tierce shall be hooped and covered two thirds of the length with good oak, ash, or hickory hoops, leaving one third in the centre uncovered; and each barrel or half barrel, tierce or half tierce shall be bored in the centre of the bulge with a bit not less in diameter than one inch, for the reception of pickle; each barrel shall be not less than twenty seven inches nor more than twenty eight inches and a half long, and the contents of each barrel in which Beef shall be packed or repacked shall not be less than twenty eight gallons, nor more than twenty nine gallons, wine measure, and the contents of each barrel in which Pork shall be packed or repacked shall not be less than thirty gallons, nor exceed thirty one gallons, wine measure, each tierce shall not be less than thirty inches, nor more than thirty one inches long; and the contents of each tierce in which beef shall be packed or re-packed, shall not be less than forty four gallons, nor exceed forty five gallons, wine measure; and the contents of each tierce in which Pork shall be packed or repacked shall not be less than forty five gallons, nor exceed forty six gallons, wine measure, and half barrels or half tierces in which Beef and Pork shall be packed and re-packed, shall severally contain half the number of gallons, above mentioned, and no more, and it shall be the duty of the inspector or inspectors appointed under this Act to examine carefully and ascertain the sufficiency of each barrel, and half barrel, tierce or half tierce before branding the same, and to brand none with regard to which the requirements of this Act have not been complied with."

As to packing, of course the rounds, and briskets can be put up in kits; the Prime Mess Beef, as before observed, in tierces and half tierces, and cut up in precisely eight pound pieces thirty eight pieces making a tierce of three hundred and four pounds, nineteen, a half tierce. If any error be made it must be in excess of the proper weight. The meat as soon as cut up should be packed in vats with dry salt, and strong pickle, made with one ounce of saltpetre to every six pounds of salt, poured on it. The salt should be free from sulphate of soda, muriate of magnesia, or other impurities too common in the salt of the United States. By the Inspection Bill it is imperative to use St. Ubes, Isle of May, Lisbon, or Turks Island salt, or other coarse grained salt of equal quality. After being thus prepared it is left for twenty four hours, when it is put up in new pickle for at least seven days, such pickle having no saltpetre in it; or it may be left in the pickle until prepared for exportation, when it is packed with a layer, between each tier of meat, and between the top and the bottom of the barrel, of a mixture of six pounds of salt and one pint of molasses. In this way, instead of eighteen and a half pounds of salt to each fifty pounds of meat or dinarily used, six pounds will be enough. When headed up the package should be filled with the strongest, and perfectly clear pickle. Great care should be taken to cut out all bloody pieces,

or bruised meat and to avoid dirt and sand on all occasions. The scales and blocks should be particularly attended to and should be well scoured prior and subsequent to being used. In slaughtering, it is highly requisite that all the blood be removed, and the meat allowed to cool thoroughly before it be cut up.

Dried Beef, consisting of the ribs and leg, with the bone out of the latter, is very saleable in Britain, if of good quality; this is merely well cured, and then dried, but not smoked, and should be of the very finest meat only. Venison, also Mutton Hams, and Shoulders, would, if similarly prepared, meet the wants of the British consumer.

Tongues, salted in the same manner as Beef are in request: not only those of cattle, but of Pigs and Sheep.

They should be prepared with great cleanliness, and any thing offensive about the root pared away. Kegs of from fifty pounds to one hundred pounds are the most suitable.

In Pork, the article most wanted is Prime, such being the Men of the Irish packers; Mess, and Prime Mess being too fat, and cargo too inferior. It should, however, be small, owing to its being young, and from no other cause, say, made from pigs from nine to twelve months old, weighing about one hundred and fifty pounds each, the coarse pieces of one hog and a half only being packed. It should be fairly hog and half pork, not the fat pieces of heavy pork made up with the coarse pieces of the same, but made from pigs not heavier than the weight stated. Neither the head nor the feet should be packed the cheek should be cut off, and may either be packed or left out. It must invariably be cut in to four pound pieces, and any bloody part about the neck taken away; indeed it would be better if, in the first cut of the neck, not only the bloody parts were removed but the bone cut out also. The shank of the shoulder cut close to the body of the pig should also be left out.

Cargo Pork, from young pigs of one hundred pounds and upwards, and leaving out the heads, would also answer: it should be marked "Pig Pork." The best way of putting this up would be to take young hogs of hundred and twenty five pounds, and, leaving out the hams and heads which could be dried, to pack the remainder, which, having less coarse pieces than allowed by law, by those of a hog and a half might be safely marked "Prime." The Board considers this a most eligible mode of putting up, and one which would have much favour in the Mother Country. The mode of curing and packing Pork, is the same as described for Beef, except, that the molasses are left out, and it is cut into four pounds instead of eight pound pieces. It is preferred in barrels and half barrels.

The reason why tierces are preferable for Beef, barrels, and half barrels for Pork, is, that Beef, from the size of the animal, is cut into larger pieces. The Irish practice is to put thirty eight pieces of eight pounds each in a tierce of Beef of three hundred and four pounds and fifty pieces of four pounds each in a barrel of Pork of two hundred pounds. None but very superior meat should be put up in half packages — Pork to suit the English markets must be of a firm texture, young as before remarked, and well fed, with a due mixture of fat and lean throughout. Pigs fed in the woods, may be kept poor a time, and then fattened on peas, corn, or other grain, become very superior meat, but it is to be remarked that pigs fed at distilleries require very long feeding on grain to make good pork. The only use to which distillery fed pork can be put is to render it into lard.

Bacon is an article of great consumption in Britain, and consists of entire sides of pigs (singled not scalded,) excepting the hams and having the back bone taken out as far as the middle of the side, a little of the meat being removed with it as possible, the knuckle cut off from the shoulder, close to the body of the animal, and the lower part from whence the ham is taken, is trimmed square, or of sides having both shoulder and ham removed, and the neck cut off square; the latter mode is preferable, as "short middles," as they are termed, are very saleable in Britain. The mode of curing is to rub it well, daily, for at least thirteen days, with saltpetre and salt, in proportion of one ounce of the former, to ten pounds of the latter; it is then either packed in that state, or rubbed in every part with bran, to absorb the moisture, and dried thoroughly. It is preferred however, in the damp state in the English market. Four sides may be packed in a cotton bag, which would be well washed. The most desirable pigs for bacon and hams are from one hundred and twenty five pounds to one hundred and seventy five pounds weight, though pigs under two hundred and fifty pounds may do. The pigs must however be well fed, and small from but

\* The Irish provision packages have the second chime hoop at each end of iron, it would be well if that construction were adopted in Canada as it greatly tends to keep the cask tight.