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In the *Montreal Gazette* of the 19th December, we observe an article copied from the *Albany Cultivator*, on the cutting and curing of beef for the English market. With regard to the mode recommended of cutting up the beef into small pieces of eight pounds weight each, we conceive it to be very objectionable, unless it is to be sold when it gets to England for the use of poor houses only. The English people, generally, do not like to purchase salt meat cut up into small pieces, they would prefer having it in large pieces, to cut to suit their own fancy or convenience. We would recommend that the beef intended for exportation, should be cut into large and suitable sizes, and we never found any difficulty in curing beef so cut. If the blood is properly taken from the cattle when slaughtering, it is one of the chief points for preserving the beef subsequently. In Ireland, if the cattle are driven from a distance, they are not killed for two days after their arrival, and in the interval are allowed only water, and are frequently bled freely, in order that all the blood may be drawn out of the body when finally slaughtered, and even after using this precaution, it is necessary, when the meat is cut up, to remove the blood very carefully from the pieces. The carcasses are not to be cut up until the animals have been dead twenty-four hours, and when cut up, all the marrow is carefully removed from the bones. The salt made use of should be perfectly clean, and the fine and heavy kind from Lisbon, in Portugal, was esteemed the best for curing beef in Ireland. The quantity of salt made use of, was in weight, one of salt to six of meat.

The mode of salting and packing adopted at some of the best establishments in Ireland formerly, was nearly as follows:—

When the beef is cut up, the salters have a leather guard or glove, upon the right hand, with which they rub the salt well into the meat, and press out any blood that may be in it. Each piece of meat passes through the hands of a series of salters, and when it arrives at the last, who is

the most experienced and skilful, he examines if there be any defect—any vein which requires to be opened, he corrects the defect, opens the vein, rubs in more salt, and throws it into the cask of salted pieces; in this it remains in the air eight or ten days, the salt penetrates into it, and is turned into brine; at the end of this time, it is taken out and barrelled. After the meat is removed from the cask, the brine is thrown into a trough, and a layer of salt is put at the bottom of the cask, upon this is placed a layer of meat, and this alternately until the cask is full. When the meat is all packed in, it is pressed down with a weight of 56 lbs., and the cask is closed; there must afterwards be a hole bored in one end of the cask, to blow into, in order to be sure it does not leak; if no air escapes, the hole is closed again. When it is ascertained that the cask is in good order, the bung is taken out, and brine is turned in until the meat is saturated and covered; and the less brine required, the better will the meat keep. After having allowed the barrels to remain five days, it is necessary to examine if they are well filled with brine, and do not leak; if necessary, they are again well filled with brine, and the operation is concluded.

According to Liebig, the salt is only required to extract the water and moisture out of the meat. He expresses himself thus:—

“Fresh flesh, over which salt has been strewed, is found in twenty four hours swimming in brine, although not a drop of water had been added. The water has been yielded by muscular fibre itself, and having dissolved the salt in immediate contact with it, and thereby lost the power of penetrating animal substances, it has on this account separated from the flesh. The water still retained by the flesh contains a proportionally small quantity of salt, having that degree of dilution of which a saline fluid is capable of penetrating animal substances. The property of animal tissues is taken advantage of in domestic economy, for the purpose of removing so much water