

them in the brine in the barrel. Weights should be used to hold the pieces down so they are all completely covered with the brine.

The hams are first vigorously rubbed with saltpetre and then with salt. In order to prevent the spoiling of the hams as many cuts as can be prudently made are made near the bone and strewn with saltpetre and salt. The hams thus cured are pressed in a pickle tun and entirely covered with cold salt lye. According to their size hams should remain in salt from three to five weeks. After this the hams are taken out of the pickle and hung in a shady but dry and airy place in order to become "air-dry."

Before the pickled hams can be put in smoke it is absolutely necessary that they be first exposed for several weeks to the drying in the open air in the way just mentioned. As long as the outside of the ham is not absolutely dry, as long as it appears moist and sticky, it must be kept away from smoke. Only entirely air-dry pieces must be subjected to this way of conservation. Smoking is done in special large chambers, the hams being hung up on the rafters of the floor of the smoking room a suitable quantity of sawdust, wood shavings and, if possible, an addition of juniper bunches is slowly charred.

Besides juniper, beech and alder woods are used. Oak and resinous woods are to be positively avoided.

The smoking should go on very slowly. It is recommended to smoke for a few days cautiously; that is, to have the smoke not too strong, then to expose the hams for a few days to the fresh air, repeating this way until the hams have become sufficiently brown. Hams should be actually in smoke two or three weeks, and thus the whole process of smoking will take about six weeks.

In Westphalia much value is set upon dry hams. Hams are therefore preserved after their smoking in a room which is shady, not accessible to the light, but at the same time dry, cool and airy.

The following is another plan for curing hams that is perhaps a little more simple:

First trim all the surplus fat from the hams, removing the joint; shape as usual. Rub the salt in thoroughly on the skin side, using a hog ear to do it; then draw up the skin over the meat, and rub the salt in on the salt side, then filling up closely packed with salt. Place the hams on a table covered with salt half an inch deep, fitting them in to occupy as little space as possible, but not touching. Now you are ready for the dressing. The thoracic glands are the glands of the throat (quantity given for 100 pounds of hams): 10 pounds salt, 2 pounds good brown sugar, half pound ground black pepper, half pound saltpetre, with which thoroughly rub the flesh side. After which put on all the mixture that will stick to the skin. The hams are then to be eaten up in fry or the thurs.

Then sprinkle slightly with salt. In six weeks the meat will be ready to hang up for smoking. Hang with wire and be sure to hang with the hock down.

Use nothing but corn-cobs or hickory wood for smoking.

Destroying Weed Seeds

There are many ways in which weed seeds may be destroyed on the farm. Quantities of weed seeds get out into the farmyard at threshing time. There is a general tendency just at that time

to do this with a rush. The threshing machine is apt to be overcrowded and many of the weed seeds, as well as a considerable quantity of grain, will be carried off. The grain is more likely to germinate and grow with the next crop. A little care in the barn at the time of threshing and cleaning will save a great quantity of grain and do much to lessen future labor with hoe and cultivator. Cleanings from grain containing weed seeds should be thrown or scattered on the ground. The seeds of many of the worst weeds are so small that it is not safe to trust to grinding to kill them.

It is wise, either, to throw worthless cleanings in roadways. Many of them will be carried away in mud or water.

It is also wise to scatter cleanings of vehicles and so distributed widely. The seeds of most weeds of the mustard family have such a pungent flavor that they are not likely to be eaten.

The admixture with meal of even a small quantity of wormseed mustard would render it useless for feeding stock.

W. H. HARRIS, Chief of the Seed Division, Ottawa.

Growing Rhubarb in Winter

Rhubarb is the standby of the farmer in the early spring when fruit is scarce. It is not generally known, however, that rhubarb can be made to produce its crop in an ordinary cellar during the winter. A crop grown at this time would be greatly appreciated.

Prof. H. L. Hutt, of the Ontario Agricultural College, has given the subject of winter growing some study, and advises as follows:

In preparing the roots for the cellar, they should be due up late in the fall, just before the ground freezes hard. They should then be left where they are for three or four weeks. If placed under cover in an open shed, or where they will not be buried in snow, it will be all the easier to get at them when it is time to use them. If they are not at Christmas time they may be put in the cellar and should be banked with earth to keep the roots moist. Care should be taken the plants are set right side up. It is sometimes difficult to tell which side of the roots of earth the crowns are on. In the course of a few days the roots will thaw out, and usually enough moisture will be accumulated to keep them fresh for some time. If they are not used, however, as they may need watering once or twice during the winter to keep the soil moist. The warmer the cellar, the more quickly growth will start. It is better to have a cellar rather low temperature, about the same as that in which potatoes are kept, is best. In a partially lighted cellar, the leaf blades will expand very little, and the roots will grow. If the cellar is dark, the development of the stalks will be retarded. If the cellar is light, it will be too dark for the plants where the plants are kept. If the roots are strong and vigorous stalks one and a half to two feet in length, the roots will be diagonal and will be produced with little or no expansion of the leaf blade at tie top. When grown thus in the dark, none of the chlorophyll or green coloring matter will be developed. The roots will be bleached to a pinky white. When cooked and made into sauce or pies, they turn a beautiful pink color and are much finer in appearance and flavor than the stalks that are grown in the ordinary way in the garden. The supply may begin as soon as the stalks are well developed, and may be continued for several weeks until the roots have exhausted themselves, after which they may be used for growing again.

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