

to decompose and by so doing may ruin the whole pack. The meat must be thoroughly cooled, though it is not advisable to allow it to freeze, as frozen meat is difficult to handle, has to be thawed out before it can be properly prepared for the pickle and will not cure so well as where fresh unfrozen meat is used.

Never allow meat to lie around until it becomes stale before salting, for although it may be kept without any further decomposition taking place no amount of curing will eliminate the taint it may already have developed. The safest rule to follow is to salt meat as soon as the animal heat is out, before it has either frozen or started to decay. Usually 24 hours is sufficient to cool a carcass thoroughly.



The Lines Indicate Method of Cutting a Side into Eight Pieces of Convenient Size for Curing.