

6 lb. pieces. The hog is first split through the back bone in half; then passed to the trimming block, where the half head and legs are cut off, the lean and tender loin taken out, and the whole side split lengthwise through both the shoulder and ham, and as near the centre as is consistent with the proper shape and size of the different pieces. From the trimming block the strips pass to the scales, where the weight is ascertained, and carried to the man at the cutting block, who divides each strip into the requisite sized pieces. Both the splitting and piercing require skill and judgment, as much depends upon having the pieces well and sizeably cut. From thence it goes to the rubbing table, where each piece is thoroughly rubbed in salt in the same manner as in curing bacon.—After the salt has been well rubbed in, it is put into pickling tubs holding from three to five hundred pounds, well covered with salt, but no water or brine added. Here they remain from eight to ten days. It is then taken to the washing trough or vat, where each piece is thoroughly washed in clean brine, trimmed, and *tormented*, as the process of trying is called. The *tormentor* is an instrument of wood or metal, the size of a small quill, and is thrust into the lean parts of each piece, to ascertain that it is properly cured and free from taint. It is then messed and weighed, so that the requisite number of pieces shall weigh exactly the number of pounds for the barrel or tierce. It is then put up in the proper package, and freely salted while packing, and saltpetre added at the rate of a common wine glass full to the 100 lbs. The last layer is pounded in by a heavy iron weight, and capped with coarse salt. It is then passed to the cooper, who puts in the head, and puts on to the barrel one, and on to the tierce at least three iron hoops at each end. The package is then filled with clean strong brine, bunged tight, branded, and is ready for market.

The great utility of this method of curing, consists in the certainty of the meat keeping in good condition for years in any climate. The blood gets all drained out of the meat before it is barrelled, and hence one great cause of injury is avoided. I saw pork and beef which had been two years in the barrel, which was as sweet as when first put up, and the brine was perfectly clear. A friend in London unpacked several packages of Irish and Hamburg cured provisions, by the side of American. The contrast was anything but flattering to our taste or skill. I could very readily see why our beef and pork bore so bad a name in the market, and was so much of a drug. The meat was not inferior, but it was badly messed, worse cut and cured, and the brine nearly as red as blood, and presenting, by the side of the other, not a very palatable appearance. The large hogs, or heavy pork, which is uniformly cut into 6lb. pieces, is packed in tierces, and is called *India* or *navy* pork. The 4lb. pieces are put in barrels.

A barrel of *Prime Pork* should contain from 25 to 30 pieces, cut from the ribs, loins, chines, and belly pieces, all lying between the ham and shoulder, forming what is called the broadside or middle, 3 hands, and two hind-leg pieces, or 3 hind-leg pieces, 2 hands, and

15 or 20 other pieces from parts of the hog, except no part of the head. The meat must be of prime quality, firm and well fattened, cut into 4lb. pieces, exactly 50 to the barrel, and weigh not less than 200 lbs. net. and must have a good capping of *St. Ubes*, or other coarse salt. This is indispensable. *Bacon Mess Pork*. is so called, when the full proportion of prime pieces in *Prime Mess* is withheld; there are therefore various classes of bacon pork. Tierces contain the same number, that is 50 pieces of 6lbs., and the same rules, as to messing, are to be observed, as in the barrel. The tierce must not have less than 300 lbs., and well capped with salt. It is usual to put in 52 pieces. In bacon mess the number of prime mess pieces should be marked on the head. No part of the hog's head is allowed in any instance.

Beef is uniformly cut into 8lb. pieces, and cured, in all particulars, precisely as pork, except a larger proportion of saltpetre is used in packing. Beef is almost entirely packed in tierces. For export, tierces only should be used.

A tierce of Prime India Beef should contain 52 pieces, 8lbs. each, and weigh not less than 336 lbs. net. It should be made from well-fed bullocks, and contain 32 pieces of loins, flanks, rumps, plates, buttocks, and briskets; 10 pieces, consisting of $\frac{1}{2}$ chinos, two mouse buttocks, two shells of rumps, two pieces cut close up to the neck, with the bone taken out; do. shins, thigh bones, or necks. To be well salted and capped with *St. Ubes* or other coarse salt.

A tierce of Prime Mess Beef should contain 38 pieces, of 8 lbs., and weigh not less than 304 lbs. net. It should be made from primo fat cows, and heifers, 28 of prime, from loins and chines, with one rib in each, flanks, rumps, plates, briskets, and buttocks, with 10 coarse pieces, consisting of 2 neck pieces, not the scrag, 2 thighs or buttock bones with some meat to them, 2 shells of rumps, 2 or even four chines, not cut too close to the neck, and 2 shoulder pieces with part of blade-bone in them, well salted and capped with *St. Ubes* or other coarse salt. The tierces, whether for beef or pork, must be made of well seasoned oak, with 8 wooden and 3 iron hoops on each end.

No pains is to be spared in preparing and putting up, as the neat and tasty appearance of the packages will insure a more ready sale than if put up in a slovenly manner.

CATERPILLAR HARVEST.—Now is the time to make war upon the caterpillar, which has lodged upon your apple and other fruit trees. While they are young, and their nests just beginning to show themselves, they may be easily demolished. A long light pole, to which is attached a bunch of rags, made like a swarb or sponge, and this wet in strong soap suds or in spirit of turpentine, and rubbed thoroughly upon them will kill them at once. Attend to it early, and very little labour will accomplish their destruction.—*Maine Farmer*.

HORN DISTEMPER.—A correspondent of one of our agricultural exchanges, while he admits that spirits of turpentine is a valuable application in the treatment of this disease, asserts that the use of hot brimstone is much