

Cargo Pork, from young pigs of one hundred pounds and upwards, and leaving out the heads, would answer if it should be marked "Pig Pork." The best way of putting this up would be to take young pigs of one 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, might be safely marked "Prime." The Board considered this a most eligible mode of putting up, and one which would meet with favour in the mother country. The mode of curing and packing pork is the same as that described for beef, except that the molasses are left out, and it is cut into four-pound instead of eight-pound pieces.—It is preferred in barrels and half barrels.

The reason why tierces and half tierces are preferable for beef, and 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 pound 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 market, 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, by being 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 (singed, not scalded), excepting the hams, and having the back bone taken out as far as the middle of the side, as 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 Great 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 whitewashed. 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 being young, and not because they are of a bad breed, or badly fed. The necks and rumps can be cut free from bone, and either put up in barrels or prepared as bacon.

Hams, pigs' cheeks, and shoulders should be dry salted as bacon, excepting that one pint of molasses should be added to the same proportions of salt and saltpetre. If the hams be very large, it perhaps, may be necessary to rub them daily for twenty-nine days, instead of thirteen. They should be cut in the Westphalia fashion, so as to be compact, not taking away all the fat from the pork or bacon, and not cut over, but straight up and down. A cut must be made at the knuckle, to introduce the salt there; and the hip-joint, which, in cutting the ham

should be divided, (the bone not being cut through), should also be well rubbed with salt. When well dried, and if smoked for not more than six hours, they should each be covered with cotton and whitewashed with lime. The cheeks should be cut clear from the bones of the head, and may be packed in a dry cask or flour barrel. Neither of these articles answer to ship in the damp state. Ribs of very fat beef, and the leg with the bone out, both of beef and venison, may be cured the same as hams, but do not require covering; they also may be put up in dry barrels.

As before remarked, any distillery fed pork must be avoided; even cattle, fed to too great an extent at a distillery, will prove inferior.

Sausages are imported into Great Britain in considerable quantities, and are generally made from beef, sometimes from pork, and often are a mixture of both. They are put into the large gut of the ox generally, but sometimes in pigs' guts, and are salted and dried. The Dutch and Germans make pork sausages, and merely salt them, they form part of the domestic stores of every family, and are much used at sea. The neck and rump pieces, and some of the inside fat, may thus be very advantageously worked up, especially into the large dried sausages, for which there is a great demand in the mother country. They must be prepared with cleanliness, and be well seasoned with pepper.

The inside fat, of course, is rendered into lard, great care being taken to have it very clean, and not to burn it. The Board particularly urge attention to cleanliness, as for want of this, the article may be unsaleable. The hams and shoulders of pigs, not too soft, may be salted and dried, and the lean parts made into sausages; they should not be packed with those made from hard pork, but sold separately.

The shoulders and hams of sheep, salted and dried, (not smoked), packed in flour barrels would be well worth trial in the English market.

As connected with the present subject, the Board of Trade desire to give publicity to an invention recently brought into use in England, for curing provisions. It is a machine consisting of a cylinder of cast-iron, connected with air pump, and communicating by a tube with a tub containing strong pickle. The cylinder has an air tight cover. The mode of curing it is to introduce the meat into the cylinder, placing on it the air tight cover, withdrawing the air by means of the suction pump, then letting in the pickle, and afterwards forcing in air on the surface. On taking the meat from the cylinder which may be done in a few minutes, it is perfectly cured, and may be packed in the usual way. Such machines would be highly useful in this Colony, enabling meat to be preserved at any season, and any sudden demand to be speedily supplied.

Butter and cheese will, under the new Tariff, be articles of very great importance, and well worthy the attention of agriculturists. The duty on foreign butter being 20s. per cwt., on cheese 10s. per cwt., whilst on Canadian, it is but 5s. on the former, and 2s. 6d. on the latter. The Dutch export of these articles to England, to the value of nearly one million pounds sterling per annum, the whole of which trade may easily be secured to Canada; and if the export of cured provision be only another million, the importance of the trade now opening to Canada may be easily conceived. But this is a small amount compared with what it might eventually be extended to, for in exchange for manufactured goods, the people of

Britain will take any amount of bread stuffs and of animal food.

Butter, to be suitable to the English market, must be clean, and free from whey, which should be pressed out with spatulas, not with the hand: unless all the whey be extracted it will not keep. It should be moderately salted with a mixture of 10 lbs. of salt, one ounce of saltpetre, and four ounces of sugar, well worked in, and put up, not in layers as made, but well mixed in the cask; no two qualities in the same cask, and each cask resembling the rest as much, as possible. The butter should be but lightly salted. The common error in Canada is, to salt too heavily. A large quantity need not be necessary, when the whey is not well pressed out, but when that is done, a very moderate quantity will suffice.

There is no necessity for using colouring with summer and fall-made butter, the only kind suitable for export. The winter butter should be kept apart and used in the Colony.

As to cheese, the consumption in Great Britain is very great and very constant; but Canada hitherto has been an importing instead of an exporting country. It is unnecessary to describe its manufacture, further than to state, it should be made from new milk, and in such parts of the Colony as, being hilly, possess short pasture with plenty of sweet grasses; and indeed are the reverse of a good butter producing country. Inferior cheese may be made with the morning's milk skimmed, added to the afternoon's milk, new and fresh—and thus on lands most suited for butter: but it is to the hilly parts of the Province, where, excepting sheep and cattle, little can be produced, the Board particularly point, as likely to derive important advantages from the manufacture of this article. The best form for cheese is that of truckles, say eight or ten inches across, and four and a half to six inches thick, round or square; these are best suited to small farms. In larger farms, cheeses of greater size can be made, say twelve to fifteen inches, by six deep. The large cheeses like the Cheshire, are difficult to keep; they should be well salted, but not too much so; and coloured with Annatto, but not too deeply; such in England being considered the sign of an inferior article.

		FROM		COLONIAL.		DIFFERENCE IN	
		FOREIGN COUNTRIES	per cwt.	per cwt.	per cwt.	FAVOUR OF COLONIAL.	per cwt.
Beef, salted, per cwt	s. d.	8 0	14 33	2 0	3 6	10 83	
Pork, do. do.	s. d.	8 0	14 33	2 0	3 6	10 83	
Bacon, do. do.	s. d.	14 0	14 0	3 6	10 6	10 83	
Hams, do. do.	s. d.	14 0	14 0	3 6	10 6	10 83	
Tongues, do. do.	s. d.	14 0	14 0	3 6	10 6	10 83	
Lard, do. do.	s. d.	2 0	2 0	0 6	1 6	10 83	
Butter, do. do.	s. d.	10 0	10 0	5 0	15 0	10 83	
Cheese, do. do.	s. d.	10 6	10 6	5 0	15 0	10 83	

The Act 3 Victoria, chap. 17, levies an additional charge of 5 per cent. on the above duties

DIFFERENTIAL STATEMENT OF THE DUTIES IN GREAT BRITAIN ON THE ARTICLES REFERRED TO IN THE FOREGOING REMARKS.