

April 7, 1909

FARMER'S ADVOCATE AND HOME JOURNAL, WINNIPEG

501

Growers' Association; Alberta Stock Breeders' Association; Secretary Western J. Fream, Secretary Association; E. G. and E. J. Greenstreet, 1 from Alberta. The table a mass of data and marketing live findings and recom- shers, Minister of Ag- hort covers 34 pages, from the following better market for live thods of disposing of ls adopted by other ir surplus meat; an est methods of other anada; recommenda- approximate cost and try generally.

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Pork is by nature designed to be the ideal meat for farm use. It can be grown almost universally, is cheap of production, easy of slaughter, and is palatable both in the fresh and cured state. Pork is practically the only meat of which this last assertion can truthfully be made, and herein lies its real value, that it can be relied upon at all seasons of the year, summer as well as winter to furnish a tasty and seasonable dish for the table. It was the "stand by" of our fathers before fresh meat was so readily available at the market, and might very wisely and profitably be utilized by us today, in much larger measure than it is. The



THE HAM AND ITS TRIMMINGS.

proper cutting and curing of pork, should be a part of every farmer's knowledge, and it is the purpose of this article to present a few facts upon this subject, which it is hoped may be of interest and value to those independent, earnest men, who make it a part of their business to see that the family table is well supplied with cheap but nutritious meats at all seasons of the year.

COOLING THE CARCASS

It is highly essential to smoothness and ease of cutting, that a carcass be thoroughly cooled, and is moreover necessary to the thorough curing of the meat. Most of the soured hams so commonly encountered, may be attributed to an improper cooling of the carcass, which fails to remove animal heat. In case of heavy animals, it is advisable to split the carcass, and remove the leaf fat, thus facilitating the cooling process. Freezing is to be disparaged, because it tends to break down the meat cells, and prevent the complete penetration of the brine.

CUTTING UP THE CARCASS

If the carcass has not been split in cooling, it is not necessary to do this, but one may proceed to divide it into the four main divisions, viz., head, shoulders, middle, and hams. The head is cut off about an inch and a half or two inches back of the ears, which will unjoint it at the Atlas joint. The shoulder is removed between the fourth and fifth ribs, and the hams, either in the pelvic arch, or at the point where it joins the back bone, depending on whether a large quantity of fresh, or salted meat is desired.

TRIMMING THE HEAD

The head should be thoroughly cleaned, split through the centre, the brain removed and the lower jaw separated from the upper by sawing through the lower jaw-bone. The lower jaw-bone should be cut again, to make it a size suitable for the kettle, and the upper bone should be cut just in front of the eye. After which the eyes and ears are removed, this meat should be cooked until it falls from the bone and made into headcheese. The cheek meat is sometimes cut off, and used for sausage, or scrapple.

TRIMMING THE SHOULDER

There are two ways of trimming the shoulder, the one giving what is known as the square shoulder, the other the picnic ham and shoulder butt. In both cases the neck spare-ribs are first removed, by cutting beneath them, and lifting them from the shoulder. They are trimmed for table use by cutting across the ribs and slightly separating the vertebrae. In both cases, the legs, also are removed, slightly above the knee, and the toes clipped off. These make the delicious pickled pigs' feet, so commonly prized by

CUTTING UP AND CURING PORK

epicures. No more trimming is done on the square shoulder, except to smooth off and round up the edges. This leaves a large shoulder for curing. If more fresh meat is desired, the upper six inches of the shoulder, known as the shoulder butt, is cut off, the fat back removed for lard, and the lean portion remaining used for steaks and roasts. The short shoulder remaining is trimmed off smooth, and when cured is known as the picnic ham.

TRIMMING THE MIDDLE

The leaf lard is first lifted from the abdominal cavity, and after being cut into cubes an inch or so square is tried out for lard. The upper six inches or thick part of the middle, is now separated from the thin part by sawing across the ribs. The fat back is taken off from the pork loin, and used for lard purposes. The loin, which is the choicest part of the pork, is used for chops and roasts. Pork chops should always be cut thin, as thorough cooking is necessary in order



SHOULDER.

At the left is the shoulder butt and shoulder fat being separated. In the centre is the picnic ham. At upper right hand lies the neck spare ribs with trimming of the shoulders and pig's feet about the picnic ham.

to destroy trichina, with which pork is so commonly infested. The lower part of the middle, contains the prime spare ribs and the choice bacon strip. The bacon strip should be trimmed square, and all jagged edges be removed, as they not alone give the cured meat an unattractive appearance, but are a practical loss. If cut off fresh, they may be utilized in sausage, as many also all lean trimmings.

TRIMMING THE HAM

The ham should always be trimmed to a flat pear shape, and as much fat as possible be removed, without exposing the lean. Smooth clean cuts should in all cases be made. The shank is removed at the hock, and converted into pickled pig's feet.

CURING PORK

Brine curing is adapted to all seasons of the year, and is therefore most commonly used by farmers. Clean, water-tight, non-absorbent vessels, that will not taint the meat, are the most desirable for this purpose. Stone jars and hard wood barrels, such as whisky and molasses or even kerosene, come in, may be used after being thoroughly cleansed.

PACKING THE MEAT

The fresh meat should be thoroughly rubbed with dry salt, and packed neatly into the barrels the largest pieces which will be longest in curing being placed at the bottom. They should be covered with a hard wood cover and weighted down with a stone. After standing over night, the juices and the blood which have been extracted, should be poured off, after which the brine may be added.

Salt, sugar or molasses, and salt petre are the common constituents of brine. The salt ex-

tracts moisture, hardens the tissue and deters bacterial action. Sugar mellows the meat, and tends to overcome to some degree the astringent action of the salt. Salt petre imparts color, and is like salt in action.

MAKING THE BRINE

The proportion of the various constituents, can be so regulated as to produce either a hard or a soft pork. A very satisfactory brine has been made as follows: For 100 pounds of meat, 8 to 10 lbs. of salt, 2 lbs. of brown sugar, or a quart of molasses and 2 oz. of salt petre and 4 gals. of water. These are all boiled together for about ten minutes in order to thoroughly dissolve the dry ingredients, and destroy bacteria which may be present. This should be cooled, before being poured over the meat. This has been found to give a mellow, well preserved and palatable meat. The thin small pieces of meat from a 250 lb. hog may be expected to be cured in about four weeks in such a brine. The shoulders and hams,

will probably require about six weeks. Contrary to the common belief, meat does not become more salty from being left longer in the brine, and it is wise to leave it in, until assured that it is sufficiently cured.

SMOKING THE MEAT

Before smoking, the meat should be taken out of the brine, each piece strung on a cord and



SHOWS THE DIVISIONS OF THE MIDDLE.

Above is the pork loin from which fat back is being removed. Below is the bacon piece from which spare rib is being lifted and at the right is the leaf fat.

hung up to drain. It should then be hung in some chamber, (a smoke house, or a barrel or box) where a cool, uniform smoke, free from an excess of soot, burned resin or other taint may be applied. In case the small houses are used, smoke must be conducted to them from an outside fire,