

CURING THE MEAT.

There are many different methods in use for curing and keeping pork for summer use. The hog carcass lends itself to curing and preserving better than any other type of meat. In fact the flavor and palatability of pork is greatly improved by curing and smoking. The various methods of preserving pork include preserving by cooking, by packing in snow or cold storage, and by curing with a salt or brine preparation, and in some cases smoking the meat after it has been treated with the salt preparation. The following three recipes comprise the most popular and simple methods in use in curing pork:--

Plain Salt Pork—Rub each piece of meat with fine common salt and pack closely in a clean barrel and let stand over-night. The next day weigh out ten pounds of salt and two ounces of saltpetre to each hundred pounds of meat, and dissolve in four gallons of boiling water. Pour this brine over the meat when cold and weight down so that all meat will be kept under the brine. The meat should be packed as closely as possible in the barrel. In curing meat this way it should be kept in the brine until used, and soaked with clear water for from twelve to twenty-four hours before using to remove the salt, or it may be removed from the brine and smoked at the end of four or six weeks.

Dry Sugar Cured Pork.—This is a recipe that has proven quite popular with those have used it. It is claimed that it gives the cured pork a flavor that is preferable to that of the plain salt pork. For each hundred pounds of meat weigh out five pounds of salt, two pounds of granulated sugar and two ounces of saltpetre and mix thoroughly. Rub the meat once every three days with a third of the mixture. While the meat is curing it is best to have it packed in a barrel or tight box. After the last rubbing the meat should lie in the barrel for a week or ten days when it will be cured and ready to smoke. Care should be taken to see that every bit of the raw meat is rubbed with the mixture, and special care should be given to the joint ends. A cool and rather moist place in which to keep the meat will be found most suitable.

Sugar Curing, Brine Method.—When the meat is cooled, rub each piece with salt and allow to drain over night. Then pack it in a barrel with hams and shoulders in the bottom, using strips of bacon to fill in between or to put on top. Weigh out for each hundred pounds of meat, eight pounds of salt, two pounds of brown sugar and two ounces of saltpetre. Dissolve all in four gallons of water and cover the meat with the brine. For summer use it will be safest to boil the brine before using. For winter curing it is not necessary to boil the brine. Bacon should remain in this brine four to six weeks; hams six to eight weeks. They may then be removed and smoked.