

Who ever saw the mistress of a household—and such, in the providence of God, is every wife and mother—rise at the earliest dawn, make prompt and judicious provision for every want of her family, and if there were children or dependents, assign to each his duties, looking well to their ways through the day, without beholding that family thrive in every point of view? And when and where did such virtuous women have existence, whose children and children's children did not “rise up and call her blessed?”

This single trait in the model mother of King Lemuel—or in other words, of King Solomon—is one of the most fruitful topics of thought and remark in the whole Bible.

**CONFIDE IN YOUR MOTHER.**—To the daughter we should say, that no favorite can love you with an affection so disinterested as your mother. Deceive her, and “your feet will slide in good time.” How many thoughtless daughters receive addresses against the wish of their parents, receive them clandestinely, give their hand in marriage, and thus dig the grave of their earthly happiness. He who would persuade you to deceive your parents, proves himself, in that very deed, unworthy of your confidence. If you wed him, you will speedily realize what you have lost. You will find you have exchanged a sympathizing friend, and an able, judicious counsellor, for a selfish, unfeeling companion, ever seeking his own accommodation and his own pleasure—neglecting you in health, and deserting you when sick. Who has not read the reward of deserted parents in the pale and melancholy features of the undutiful daughter.

**ACTIVE GOODNESS.**—You cannot live for men without living with them. *Serve God, then, by the active service of men.* Contemplate more the good you can do, than the evil you can only lament. Allow yourself to see loveliness of nature amidst its imperfections.—*Sir J. McIntosh.*

Great minds are charitable to their bitterest enemies, and can sympathize with the failings of their fellow creatures. It is only the narrow-minded who make no allowance for the faults of others.

## Agriculture.

### CURING AND PREPARING PROVISIONS.

(Communicated to an American Agricultural Publication by T. C. Peters, Esq., after a visit to Britain, and afterwards Published by various Agricultural Societies.)

Foreseeing that at no distant day the provision business must become the great business of America, while in Europe, last winter, I endeavoured to make myself perfectly familiar with everything connected with the provision trade. I visited the great curing and packing establishments in Ireland, and made myself master of the whole subject of curing and packing provisions. I then visited the great markets of Europe, Liverpool, and London, and under the instruction of some of the oldest and most respectable provision merchants of those cities, endeavoured to make myself thoroughly acquainted

with everything relative to the wants and peculiar shades of the different markets.

**Pork.**—There are various kinds or divisions of Pork, depending upon the size and quality of the hog, and the market for which it is intended. There is Bacon singed and scalded, which is divided into whole side Bacon or Middles. Barrelled Pork is divided into Prime, and Bacon Mess, and is put into barrels and tierces.

In some parts of England they will not purchase or use scalded bacon, in others they make no difference. In this country the market requires but one kind; and there is but one kind that can be shipped to any profit, and that is known as Tierce Middles.

Whole side bacon is prepared by cutting out the chine or back bone, cutting the head off close at the ears as possible, and the legs at the knee joint. The ribs are broken by passing a fine saw across them two or three times, the shoulder blade taken out, and the whole side trimmed and made to look smooth and sightly. If it is from a heavy hog, the knife is run into the ham so as to enable the salt to penetrate readily to the knuckle joint, and sometimes about the fore shoulder. From the cutting block it is passed to the rubbing table. Here all the holes are filled with salt, and salt is spread freely over it, and rubbed in by men with a leathern glove on their hands. After the salt has been well rubbed in, the sides are piled up on the floor in layers of from six to ten deep, flesh side up, salt being freely put between each side. During the process of curing, the sides are re-packed several times, depending upon the weather, sometimes as often as every other day. In about ten days the meat is sufficiently cured for market. The salt is brushed off clean with a twig broom, the side again carefully trimmed, scraped and smoothed down by beating it with a flat board, and then passed to the baling or packing room.—Five sides are put together, with a thin layer of salt between each, and then sewed up in a coarse kind of bagging manufactured for the purpose. In this condition it is shipped to the London market, and with a little care will keep in good order for months. Hams and shoulders are cured in the same manner, except some use saltpetre with the salt when rubbed in. Many prefer their bacon and hams dried rather than smoked, but when smoked great care is to be taken to keep the meat of as white a colour as possible. To do this the meat should be quite dry when hung up in the smoke. Competition is very keen among the Irish and Continental provision curers, and great skill is used to make the best article. Hence the utmost pains are taken in curing and putting up their bacon, hams, and dried beef, and many of the most intelligent men of the country are among the provision merchants of Ireland and Hamburg. Tierce Middles are the middle or broadside of the hog, between the ham and shoulder. They are cured in the same manner as the whole side, but in preparing for the English market, I should recommend to put it up clear of all bone, and should therefore take out not only the chine, but all the ribs. It is put up in tierces holding about 300 lbs., and treated the same as salted pork.

Pork is cut into 4 or 6 lb. pieces, according to the size of the hog. Where the carcase weighs 250 and under, it is cut into 4 lb. pieces; large hogs are cut into