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THE CANADIAN THRESHERMAN AND FARMER

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fat is removed from the entrails while they are yet warm. The heart, liver, lungs, windpipe and tongue are cut out all together. Having placed a cob or piece of wood in the mouth to keep the jaws apart and the spread stick half way down the belly to open the sides plenty of clean, cold water is dashed in until the interior is perfectly clean.

The carcass is allowed to hang until cold and then taken down and cut into sides and shoulders and hams.

Dry Curing

For dry curing I use the following mixture: For 100 pounds of meat I take 3 pounds of coarse salt, 2 pounds brown sugar, 1 pound allspice, 2 ounces of saltpetre, which is well powdered, and 1 ounce of carbonate of soda. These are all mixed before applied. I rub the meat first with about one pound of molasses for every 100 pounds of meat, then rub with about two-thirds of the preparation until it begins to stick well, which is generally in about eight minutes. The first two days' rubbing is the most important and unless the meat cures then it is not in a suitable condition. After such rubbing the meat is stacked in a large box, first putting in a thin layer of salt at the bottom. A layer of sides is put on this with the rind downward, then another layer is crossed on this and so on until all the bacon has been put in. After twenty-four hours I turn and rub again, adding a little more of the above named mixture, after which turn and rub once in every forty-eight hours, using a little more of the mixture each time. I place the sides which are on top to-day on the bottom to-morrow and so on.

Removing Surplus Salt

In washing I place the meat in water just warm enough to bear my hand in and then brush over with a coarse brush which removes all fat, slime, etc. Then place in a tank with clean cool water for twenty-four hours. This takes out the surplus salt and renders the meat mild cured bacon. Afterwards I hang up in a dry place where there is a good draft. If the days are fine and dry with a little breeze blowing the bacon is generally sufficiently dry in about a week.

In smoking the cuts the smoke is conducted to them as cool as possible. The walls of the smoke house are twelve feet high, the meat being hung up close to the top, the cuts being about six inches apart. From four to five days' smoking is given, care being taken not to smoke too much, which greatly affects the flavor of the meat. I use oak wood for smoking. A small fire is started

beneath the meat on a large piece of sheet iron. The wood is kept dampened which causes it to produce much smoke and little blaze. After being smoked the meat is placed in calico bags, care being exercised to tie them tightly on top and hung from the ceiling until the water gets warm in the spring. It is then packed away in perfectly dry bran.

Some may think I go to unnecessary trouble in the care and handling of the meat, and I will admit that I put a good deal of work on it, but in anything I want the best and I have never eaten bacon that I liked so well, not excepting that put up by packing houses, as the meat made on my own farm. By treating the meat in the way above described I can if I should wish to do so keep it for years in good condition. In the care of meat there is a point that should not be lost sight of and that is maintaining as far as possible an even temperature. Too much heat will cause the fat to melt and turn musty and if too damp it will sweat and decay.

Treating the Lard

In refining the lard we use a large iron kettle set over a slow fire. A small amount of water is poured into the kettle, the vessel then being filled to the brim with fat which has been cut in small pieces and washed to free it from blood and other impurities. A lid is placed over the kettle to prevent the entrance of foreign matter, the fat kept simmering for several The cooking must not be hours. hurriedly done. From time to time the fat is stirred and the cooking continued until the contents cease to bubble and become clear. There is still water in the kettle as long as the contents show a cloudy or milky appearance.

To refine a kettle of lard thoroughly from six to eight hours constant cooking is required. When the liquid becomes clear the kettle is removed from the fire for the contents to cool. The cracknels are dipped from the kettle, the liquid then being pressed out of them with a lard press. The lard is strained through small wire sieves which prevent any of the fine particles from getting into it. The lard is preserved in lard cans which are purchased at the stores for about twenty cents each. These cans are those used by packing houses and have, of course, previously held lard. The trimmings of the meat, together with the head, feet, liver and kidneys, are used in making sausage, sour souse and head cheese, all of which is sold to people in town at a good price, cxcept that which is preserved for future use in our home.



ig on February 5th, 1917, and extending over a period of three weeks, the following short courses in Dairying will be held at Manitoba Agricultural College For farmers' sons and daughters a course in Home Dairy work will be given. Home Dairy

butter-making, care and ripening of cream, running of hand separators, and the making o soft cheese are among the subjects to be taken up.

A course for Factory Cheese-Makers and another course for Creamery Butter-makers A course for **Factory Cheese-makers** and another course for **Greanery Butter-making** Included in these courses will be lectures and practical work on Creamery butter-making Cheddar cheese-making, milk and cream testing, and milk, cream, cheese and butter grading Sufficient time will be spent in **Engineering** to qualify those in attendance to write on third class engineering papers at the close of the session. Write for folder giving full particulars,

J. B. REYNOLDS, M.A., Pres., Manitoba Agricultural College, Winnipeg

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