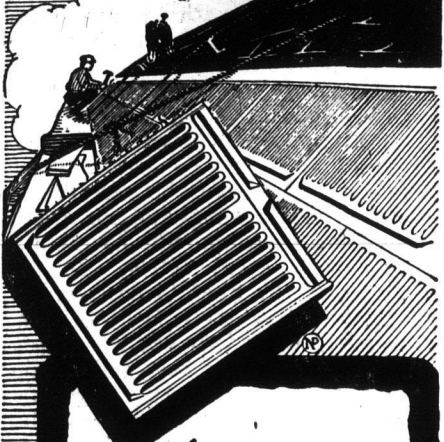


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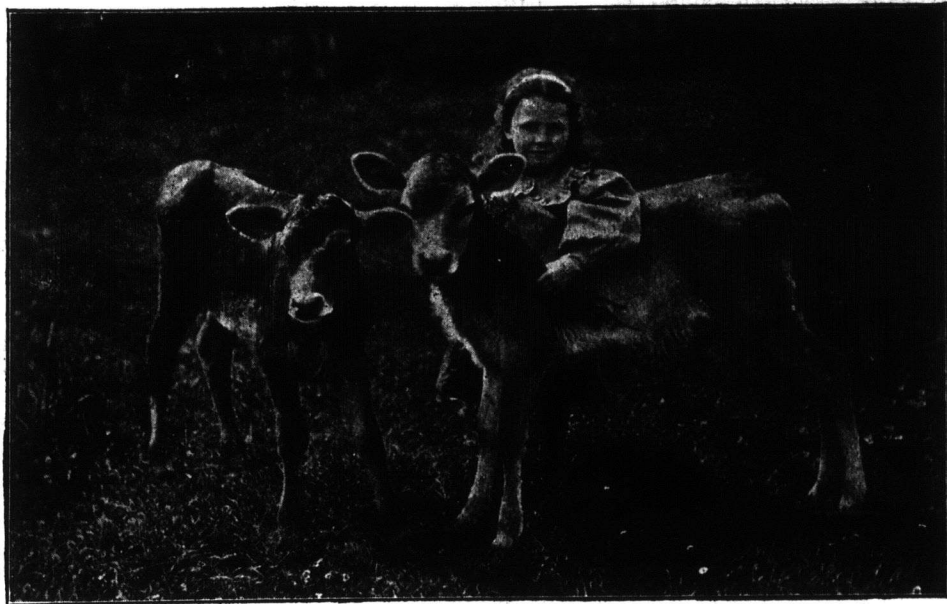
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there is more or less waste of nutrients in corning, this is well. The pieces for corning should be cut into convenient-sized joints, say, 5 to 6 inches square. It should be the aim to cut them all about the same thickness so that they will make an even layer in the barrel.

Meat from fat animals makes choicer corned beef than that from poor animals. When the meat is thoroughly cooled, it should be corned as soon as possible, as any decay in the meat is likely to spoil the brine during the corning process. Under no circumstances should the meat be brined while it is frozen. Weigh out the meat and allow 8 pounds of salt to each 100 pounds; sprinkle a layer of salt one-quarter of an inch in depth over the bottom of the barrel; pack in as closely as possible the cuts of meat, making a layer 5 or 6 inches in thickness; then put on a layer of salt, following that with another layer of meat; repeat until the meat and salt have all been packed in the barrel, care being used to reserve salt enough for a good layer over the top. After the package has stood over night add, for every 100 pounds of meat, 4 pounds of sugar, 2 ounces of baking soda and 4 ounces of saltpetre dissolved in a gallon of tepid water. Three gallons more of water should be sufficient to cover this quantity. In case more or less than 100 pounds of meat is to be corned, make the brine in the proportion given. A loose board cover, weighted down with a heavy stone or piece of iron, should be put on the meat to keep all of it under the brine. In case any should project, rust would start and the brine would spoil in a short time.



Mary's little Jerseys

It is not necessary to boil the brine except in warm weather. If the meat has been corned during the winter and must be kept into the summer season, it would be well to watch the brine closely during the spring, as it is more likely to spoil at that time than at any other season. If the brine appears to be rosy or does not drip freely from the fingers when immersed and lifted, it should be turned off and new brine added, after carefully washing the meat. The sugar or molasses in the brine has a tendency to ferment, and, unless the brine is kept in a cool place, there is sometimes trouble from this source. The meat should be kept in the brine twenty-eight to forty days to secure thorough corning.

Dried Beef

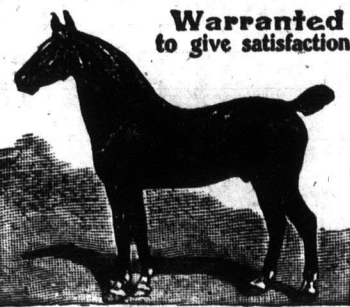
The round is commonly used for dried beef, the inside of the thigh being considered the choicest piece, as it is slightly more tender than the outside of the round. The round should be cut lengthwise off the grain of the meat in preparing for dried beef, so that the muscle fibres may be cut crosswise when the dried beef is sliced for table use. A tight jar or cask is necessary for curing. The process is as follows: To each 100 pounds of meat weigh out 5 pounds of salt, 3 pounds of granulated sugar, and 2 ounces of saltpetre; mix thoroughly together. Rub the meat on all surfaces with a third of the mixture and pack it in the jar as tightly as possible. Allow it to remain three days, when it should

be removed and rubbed again with another third of the mixture. In repacking put at the bottom the pieces that were on the top the first time. Let stand for three days, when they should be removed and rubbed with the remaining third of the mixture and allowed to stand for three days more. The meat is then ready to be removed from the pickle. The liquid forming in the jar should not be removed, but the meat should be repacked in the liquid each time. After being removed from the pickle the meat should be smoked and hung in a dry attic or near the kitchen fire where the water will evaporate from it. It may be used at any time after smoking, although the longer it hangs in the dry atmosphere the drier it will get. The drier the climate, in general, the more easily meats can be dried. In hot regions good dried meat can be made by exposing it fresh to the air, giving protection from flies.

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By M. H. Gardner, Superintendent of Advanced Registry, Holstein-Friesian Association of America

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