## Agricultural Department.

### HOW TO CURE BACON, HAM, AND PORK.

BY S. O. J.

As the wintry months approach the hog gains greatly in the estimation of his friends, and many persons who would not taste of his flesh in the summer months are pleased to see the various dishes composed of it upon their tables. But bacon holds its own at all seasons of the year, and ham is always appreciated when properly cured and cooked.

Opinions differ as to the derivation of the term "bacon." Some wise heads think it to be a corruption of the Scotch baken (dried); while others believe it to come from *beechen*, as the finest flitches are furnished by animals fed upon beech-nuts.

There are also various ways of curing bacon. The Yorkshire (England) method is to burn off the bristles, rather than to scald them, then brush the carcase and wash it in cold water, and let it hang where it will not freeze for twenty-four hours. One-quarter of a pound of saltpetre and twenty-five pounds of common salt are then rubbed thoroughly into the pieces of the animal, which should be placed in a large tub and covered up closely in a cool place for a fortnight. Then turn over each piece and rub in a little more salt. Let it remain in the pickle another fortnight, and the bacon is ready to be smoked. The best way to smoke it is with corn on the cobs burned upon charcoal keeping up a slow, dense smoke, and not a fire. Then put it in a cloth and wash it over with whitewash, to preserve it from mould or fly-blows, and place where there is no moisture, and it will keep for years.

The Westphalian hams and bacon are cured by the following receipt:

To six pounds of rock salt add three ounces of saltpetre and two pounds of Coffee C sugar. Put it into three gallons of water and boil until dissolved, skimming it well while it boils and when cold pour it over the meat, keeping every part of it under the brine.

Bacon can be pickled ready to smoke in about ten days; but hams should remain in for four or five weeks. This pickle can be used again and again, if it is boiled up, skimmed, and a small portion of its ingredients added each time.

Before putting the meat into the brine it should be carefully washed and wiped cleaned from blood, as that spoils the pickle. Pickling tubs should be larger at the bottom than at the top, so that the pork can remain undisturbed in its layers until needed for use; and the bottom of the tub should be covered with coarse salt, and then a layer of meat placed upon it, and so on until the tub is filled.

#### A GOOD WAY TO PICKLE ONE HAM.

Take a deep stone-ware dish, just large enough to hold a ham, and mix together one pound of coarse brown sugar, one and a half pounds of fine salt, and one ounce each of saltpetre and sal prunelle. Then rub every portion of the ham, and pile the remainder of it over the top, having placed the ham skin side downward in the dish. Let it stand for two or three days; then turn it over and rub in the mixture, and ladle over it with a spoon any brine that may be found at the bottom of the pan. Do this for a fortnight, and if the ham is needed for use, it can be smoked for two or three days, and then boiled.

#### THE FRENCH WAY OF SALTING PORK.

Bacon is almost the only meat ever tasted by hundreds of thousands of Frenchmen, and they have become connoisseurs in the method of preparing it.

As soon as the pig is killed it is always singed, not scalded; the carcase being placed upon a bundle of straw and the fire set to it to windward. As one side is singed the pig is turned over; and if any bristles remain they are burnt off with wisps of blazing straw. Next it is brushed, and scraped with a knife, and washed clean with cold water.

After cutting it open, the "fry" is placed into water, to be cleansed from blood, and afterward it is speedily cooked. Some persons will leave the opened carcase to cool all night; while others kill by early dawn, and cut it up in the evening, by candlelight, to save time. The pig is cut up into convenient pieces of from three to five pounds each, reserving the hams, feet, heads and tails for special treats; also a few roasting pieces and some sausage-meat. The feet are then boiled tender and broiled as tid-bits.

For a pig weighing two hundred pounds take thirty pounds of common salt, a quarter of a pound of saltpetre, two ounces of ground pepper, and four ounces of ground alspice and cloves mixed together. Stir these ingredients up well and rub each piece of pork, whether it is to be salted or smoked; then sprinkle the mixture over the bottom of the tub, and put in a layer of meat, sprinkling it with the salt and spices; and do so until it is all packed, covering the upper layer thickly with the salt. Cover up closely, and it will keep perfectly and be more toothsome than pork pickled in the common way.—*N. Y. Independent.*

### ON THE TREATMENT OF POULTRY.

At the Farmers' Club of the American Institute recently a paper from Mr. Thomas Sturges, of Mattoon, Iowa, upon keeping and feeding poultry, was read. Mr. Sturges gave it as his opinion, after years of experience in keeping poultry, that the most wholesome food for fowls was onions chopped up very fine and well mixed with meal. This kind of food he found to be most beneficial, and should be given to fowls of all kinds, in order to keep them in a healthy condition. In chicken cholera and all ordinary diseases he found this to be a most effective remedy, if given in the early stages. Sulphur should also be given to poultry. During the winter season hens should be fed often upon meat, pounded bones, or oyster shells. On this treatment, combined with various kinds of grain, hens that were well housed and watered would lay about as well in winter as in the summer. If fed in this way, they would seldom eat their own eggs. Farmers who desire to have their hens lay during the winter should be careful not to allow them to roost in the trees. No matter how well fed they might be, the cold would operate injuriously upon them. They should be well sheltered from snow, sleet, and rain. He knew from experience that poultry needed large and comfortable houses. A good plan for a hen-house would be to build one upon a scale of 10 feet wide by 20 feet long and 12 feet in height. This would give two rooms, one above and the other below. The upper one would give excellent roosting accommodation. There should be an opening in the building on the south or east side, for the chickens to go in and out. A partition should run, through the lower room lengthwise, leaving an opening for the first bench in the partition two feet from the ground and three feet wide, so that half of it would be in each room. Boxes could be placed upon this, and when the hens go to set they could be removed into the other room.

The chairman said that so far as his experience went he agreed with the recommendations made by Mr. Sturges as to the housing and feeding of poultry. The greater part of the system recommended in the paper which had been read he had himself practiced, with excellent results. He believed the importance of keeping hens warm during the winter season could not be too constantly brought before the attention of the farming classes.

Mr. Bruen, of Newark, said he did not think there was anything more important to fowls in cold weather than to keep them warm and properly fed. He had a good deal of experience in the keeping of poultry, and he fully agreed with the remarks which had been made upon the subject. The scraps of meat which fell from a butcher's stall mixed with two parts of cracked corn and one part of oats, made a cheap and excellent food for hens. It was also very important that fowls should have plenty of water. By attending fowls in this way he had a yield of 667 dozen of eggs from fifty-seven hens. Fowls were, therefore, profitable if properly cared for. In reference to vermin, which were so injurious to fowls, he said a good remedy was to burn sulphur in the hen-house during the day, so that when the hens came in at night there would be a sufficient quantity of it impregnating the atmosphere to destroy the vermin without injuring the hens.

Dr Weaver made some remarks upon the importance of feeding hens upon vegetables such as cabbages and onions. If fowls were well housed and well fed, he said, they should lay as well in winter as in summer. He got more eggs during the winter months than at any other season of the year, by keeping the hens well housed and well fed.

### EDUCATING HORSES.

Horses can be educated to the extent of their understandings as well as children, and can be as easily damaged or ruined by bad management. We believe that the great difference found in horses as to vicious habits or reliability comes more from the different management of men than from variance of natural disposition in the animals. Horses with high mettle are more easily educated than those of less or dull spirits, and are more susceptible to ill training, and consequently may be as good or bad, according to the education they receive.

Horses with dull spirits are not by any means proof against bad management, for in them may often be found the most provoking obstinacy; vicious habits of different characters that render them almost entirely worthless. Could the coming generations of horses in this country be kept from their days of colthood to the age of five years in the hands of good, careful managers, there would be seen a vast difference in the general characters of the noble animals.

If a colt is never allowed to get an advantage, it will never know that it possesses a power that man cannot control: and if made familiar with strange objects, it will not be skittish and nervous. If a horse is made accustomed from his early days to have objects hit him on the heel, back, and hips, he will pay no attention to the giving out of a harness or of a waggon running against him at an unexpected moment.

We once saw an aged lady drive a high-spirited horse, attached to a carriage, down a steep hill, with no hold-back straps upon the harness, and she assured us that there was no danger, for her son accustomed his horses to all kinds of usages and sights that commonly drive the animal into a frenzy of fear and excitement.

A gun can be fired from the back of a horse, an umbrella held over his head, a buffalo robe thrown over his neck, a railroad engine pass close by, his heels bumped with sticks, and the animal take it all as a natural condition of things, if only taught by careful management that he will not be injured thereby. There is great need of improvement in the management of this noble animal; less beating wanted and more of education.—*In-Door and Out.*

HOT BATHS FOR ANIMALS.—We find in the agricultural department of N.Y. *Weekly Herald* the following extract:—It is reported that at a recent meeting of the Royal Agricultural Society of Ireland some interesting statements were made concerning the use of hot air or Turkish baths as a remedy for the diseases of domestic animals. Lord Scriven declared that his own experiments in the use of these baths, covering a period of over four years, proved conclusively that they would cure all ordinary diseases incidental to horses and all farm stock. This remedy is especially efficacious in cases of colic, dysentery, lung complaints, swellings and inflammations, and serves also as a protective against approaching diseases. These baths can be constructed cheaply. Those in Ireland generally consist of a close room, the walls being doubled, the steam thrown around the room in pipes, which is thus heated up to 150 or 180 degrees, and even higher, without injuring the contained air for purposes of respiration. By paying proper attention to ventilation, allowing no steam to escape into the room, but with pure, dry, heated air, a single application in the bath will cure the most severe cases of garget. In case of swelling or sprain, a vigorous rubbing adds materially to the good effect of the bath. We hear of the epizooty and cattle disease spreading in all parts of the country. Here is a chance for a big speculation to some horse or stock man who knows enough to put up a Turkish bath for horses and cattle, buy up the sick ones, cure them and sell them, if people won't use the same means to save their own stock. Every farmer who owns horses and domestic animals should have a Turkish bath apartment. Briefly stated, we may mention several reasons why its use is so commended: 1. Cure of sickness in cattle, sheep and pigs. 2. Saving of mortality in young stock. 3. Fortifying the horses engaged in ploughing and heavy work against colds.

COMFORT OF FARM STOCK.—A correspondent writing to the *Country Gentleman* says:—The idea of comfort, practically and intelligently regarded, is the key to success with all farm stock; other things equal, the most comfortable animal is the best looking and most profitable. Acting accordingly, some ten years ago, in December, I devoted a half day's work, $2, to tightening up a stable for five cows, so that no manure froze in it afterwards, and instead of having less milk every cold snap and more every thaw, it was more right along, in milk, comfort in milking, cleaning the stable, health of cows and thrift of calves, and only less in amount of feed required. One small Ayrshire coming in just then didn't vary three pounds from thirty-five pounds of milk per day, and ten pounds of butter per week, for five months. Publishing my case in the *N. E. Farmer* led others to go and do likewise, and some years after one correspondent said that one item was worth more to him than the cost of the paper—and so gave the ball another push, as all should do. I found that with a properly constructed stable, the animal heat from a cow will keep a space five times her size above freezing temperature, and still allow good ventilation about her head, regulated at pleasure by an adjustable door in front. The winter profits of dairies may be increased a third, in saving of caloric and food, and increased milk and calf product, by remembering that a kind man is kind to his beasts, and that disregarding their comfort costs money.

—A young gardener desires to know the best mode of making and marking wooden labels or stakes for plants. The first thing is to procure durable wood, and red cedar is best, both on account of its free and smooth splitting and its durability. Rubbed very lightly with a thin coat of white paint and written on while the paint is fresh with a common black lead pencil, the names will last two or three years. If the writing is done with a red-ochre pencil, the name will last still longer. For use in a single season labels may be made of pine, and if the part written on is first made wet a common pencil-mark will last two years. If the name is written dry, the first rain will wash it off. If red cedar cannot be had, make the stakes of pine. Dip or soak them in crude petroleum, and they will last nearly as long as cedar. The name may be written on the oiled surface or a little paint may be first rubbed on. If the pencil does not make a mark sufficiently black or distinct, rub a little soil on it, to impart a grit, and the letters will at once be conspicuous.—*N. Y. Independent.*

## DOMESTIC.

### SAVE YOUR STRENGTH.

#### HOW SOME WOMEN WORK.

Monday. Rise at four o'clock, wash, make yeast bread, get breakfast, clean the kitchen floor, churn, get dinner, iron the calicoes, work over the butter, get supper, and then darn stockings until after every one else in the house is in bed.

Tuesday. Rise at four and go to ironing, get breakfast, make pies and cake for the week, finish ironing, and if there are any other big jobs of housework, do them all up as far as possible, and have the remainder of the week for sewing or visiting or doing nothing at all.

Wednesday, Thursday and Friday. Rise at half-past five or six, according to the time when breakfast is required, and as soon as the work is done up, sit down to the sewing and work with might and main; do just as little housework as possible, driving on the sedentary work until nine or ten o'clock, or even later, and perhaps sitting up on Saturday until midnight, in order to have the job done and "out of the way." She exhausts nerve and muscle in the everlasting hurry to get through, giving herself no rest until outraged nature takes the matter in hand and lays the worker up with a long fit of sickness, and not unfrequently with the long rest, right in the prime of life. A dear friend of mine has just run this course, and left her children when they most needed a mother's care.

#### HOW THE WISE WOMAN WORKS.

Monday. She rises at the usual hour, which is fixed to suit both personal needs and surrounding circumstances. She looks over her work for the week, and, so far as possible, she arranges a certain amount of heavy work for each day, and a certain amount of sedentary work. If baking or churning or both must be done on Monday, she puts off her washing until Tuesday, which gives her the opportunity of putting her clothes to soak over night. Then she has the ironing for Wednesday, baking again for Thursday, sweeping for Friday, and cleaning and some baking, and perhaps churning, on Saturday. Then the next week she can wash on Monday, if she prefers. If possible, she has the same jobs for each day every week; but if not, she finds some way of changing, so that she gets no more exercise than a fair proportion each day. If she gets too much any way, so much the more need of careful management. Her sewing is selected, and the wants of her family so well foreseen that she has that done first which will be most needed, though many a time she lets an old garment be worn rather than break in upon her hours of nightly repose. She has some light work (if any) for the evening, has her hour for retiring and keeps it, allowing herself the time for rest which she knows from experience to be necessary. She gets some time out of doors every day, even if she has to take her work with her. She takes things calmly, does not waste her nerve power, stops and rests if she feels exhausted, and lets the extra jobs go to the wall rather than make herself sick with trying to do them. If she really has too much to do, she studies devices for "slighting" her work, especially that part of it designed for show. If still there is too much to do, she hires help for the heaviest jobs or for the sewing, and saves money to pay for it out of the next doctor's bill. She puts some of her vitality into vivacity and companionableness for her family and friends, instead of laying it all all out on their backs or for their palates. She gives them her wise and kind companionship during a long, pleasant life. She makes them wiser and happier than they would have been without her; she bequeaths vitality, calmness and power to her children, who rise up and call her blessed. Her husband also praiseth her, and at last in a ripe old age they go home together.—*Science of Health.*