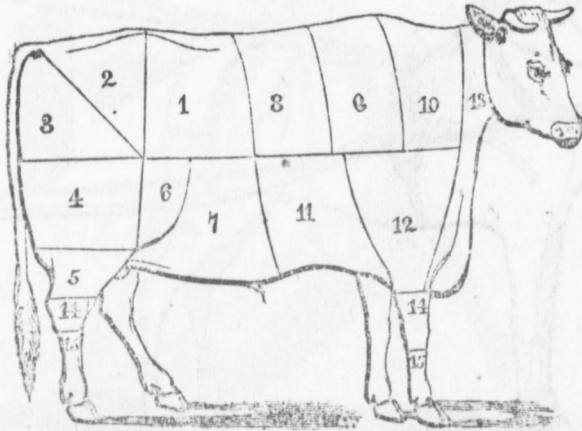


FIGURE 2.



*Hind-quarter*—1, surloin, or back eye; 2, hock bone; 3, buttock; and 4, large round rump; 5, small rump; 6, hough; 7, thick flank; 8, thin flank 9, nine holes.

*Fore-quarter*—10, large runner; 11, small runner; 12, square rib, or fore sye; 13, brisket; 14, shoulder lyer; 15, nap or shin; 16, neck; 17, sticking piece.

It is therefore obvious that of the two methods of cutting up beef, London affords much more of the valuable pieces out of the same carcass; and of course more money would thereby be realised from it.

It is well to observe that the greatest attention should be paid to making the brine or pickle, whether for beef or pork. Pure water should be used in its manufacture; for the sediment from that

which is impure, will settle down upon the meat, and give it a bad colour and a slimy feel. Where river or rain water is used, (and soft water should always be preferred it.) would be exceeding desirable to filter it through sand, or at least to strain it. A great deal of beef and pork is utterly unfit for exportation by the use of unfiltered water in making the brine.

“In packing provisions, the tierces, barrels, &c., should be made with great care and neatness. Clean handsome ash staves are preferred and of such other hard, close grained wood as will not stain the meat. Tierces should have four iron hoops, or three—one at each bilge and one at each chime; barrels with an iron hoop at each chime. The fuller hooped the barrel or tierce is, the better.”