

of reciprocity with the United States will not add to the expense of that service. We do not regard the proposed addition to the cost of the Deputy Post Master General's, the Surveyor's the Accountant's establishments, as by any means an unproductive outlay. It cannot fail to effect great improvements in every branch of the service, and especially in the facilities it will afford for checking the Post Masters' accounts. Neither can we consider increased Mail accommodation, which has a natural tendency to promote the efficiency of the Department, in the light of a mere expense.

"We have already stated that from the proposed reduction of rates we do not anticipate any formidable diminution of revenue, even for the present, in Canada. In the Lower Provinces we have no doubt that it will immediately produce a material improvement. But throughout the whole Provinces, the decided tendency of the revenue to keep pace with the increase of population and the expanding resources of the country, affords gratifying proof that in a few years the aggregate revenue of the Department cannot fail to exceed its present amount.

"The rates we have suggested are lower, it is true, than those collected in the United States; but it should be remembered that the cost of Mail communication is also considerably less in these Provinces, and that Post Masters in the United States, in addition to a scale of remuneration somewhat higher than that we recommend, enjoy, to an unlimited extent, the franking privilege, which we propose to abolish. In the United States not only do all the Departments of the Federal Government, and all Members and Officers of Congress, enjoy the franking privilege, but the Department gives a special allowance to Post Masters for the trouble of delivering franked letters and parcels, although it receives nothing for them. We have not recommended that any correspondence except that of the Department itself should pass free. With so many points of difference between the two systems, we do not fear to propose a lower scale, and we do so with the more satisfaction, because we think it likely to promote the contentment of the people of these Provinces; an object which we have ever kept in view in deliberating on the various matters which have formed the subject of our inquiry."

THE EXPORT TRADE.

The following method of preparing Pork and Beef for the English market, is from the pen of a Mr. Peters, of Genesee County, State of New York. As it is important to the people of Canada that they should be in possession of all knowledge appertaining to the proper preparation of provisions for the home market, and as the information here given bears the stamp of practical value we give it insertion, for the benefit of our numerous readers, accompanied by the wish, and indeed the confident hope, that the farmers throughout the length and breadth of Canada will hereafter turn their attention more and more to the subject of raising Beef and Pork, not only for home consumption, but for exportation. We cannot believe it necessary that we should seek for our best Beef for home consumption, and Pork for exportation, south of the line 45. There is not a finer grazing country anywhere to be found than Canada possesses; and her soil, in many parts, produces in abundance the right material for making good pork,—Indian corn, peas, and oats. Why is it then that we are obliged to go to our neighbours for a large proportion of our beef and pork? It is because our farmers do not turn their attention sufficiently to the subject. They are not sufficiently alive to the consideration of the value of this important branch of their labours. Canada West seems bestirring herself, however. The late Agricultural exhibition at Toronto plainly demonstrated that there are some few, at least, who understand the importance of having good breeds of cattle. We should like to see these Agricultural exhibitions more frequent, and held at such localities as would embrace the entire province.

There is another subject which we deem of high importance and deserving of general attention in Canada, and that is the establishment of Model Farms with Schools attached for the education of young men in the principles of Agriculture, to make thorough, practical, scientific farmers. Nothing perhaps would tend more effectually to the introduction of a more correct system of farming than such institutions, and, what is more important than all, they would be the means of turning the attention of our young men to the subject; and by raising the character of the farmer, induce others to pursue farming as an honourable and profitable occupation, instead of, as at present, flooding the professions of Law and Medicine.

Here is Mr. Peters' method of cutting up, curing, and smoking Pork and Beef:—

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. Barreled Pork is divided into Prime, and Bacon Mess, is put up into barrels and tierces.

In some parts of England they will not purchase nor use scalded Bacon, in others they make no difference.

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 kind of iron glove on their hands. After the salt has been well rubbed in, the sides are ruled 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 repacked 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 trimmed 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 that 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 first rubbed in. Many prefer their bacon and hams dried rather than smoked, but when smoked great care is taken to keep the meat of as white a colour as possible. To do this well, 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. It is 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 in 4 or 6 lb. pieces, according to the size of the hog. Where the carcass weighs 230 lbs. and under, it is cut into 4 lb. pieces; larger hogs are cut into 6 lb. pieces. The hog is first split through the back bone in half; then passed to the trimming block, where the half head and legs are cut off, the lean and tender loin taken out, and the whole side split lengthwise through both the shoulder and ham, and as near the centre as is consistent with the proper shape and size of the different pieces. From the trimming block the strips pass to the scales, where the weight is ascertained, and carried to the man at the cutting block, who divides each strip into the requisite sized pieces. Both the splitting and piercing require skill and judgment, as much depends upon having the pieces well and sizeably cut.—From thence it goes to the rubbing table, where each piece is thoroughly rubbed in salt in the same manner as in curing bacon. After the salt has been well rubbed in, it is put into pickling tubs holding from three to five hundred pounds, well covered with salt, but no water or brine added. Here they remain from 8 to 10 days. It is then taken to the washing trough or vat, where each piece is thoroughly washed in clean brine, trimmed and tormented, as the process of trying is called. The *tormentor* is an instrument of wood or metal, the size of a small dish, and is thrust into the lean parts of each piece, to ascertain that it is properly cured and free from taint. It is then messed and weighed, so that the requisite number of pieces shall weigh exactly the number of pounds for the barrel or tierce. It is then put up in the proper package and freely salted while packing, and saltpetre added at the rate of a common wine glass full to the 100 lbs. The last layer is pounded in by a heavy iron weight, and capped with coarse salt. It is then passed to the cooper, who puts in the head, and puts onto the barrel one, and onto the tierce at least three iron hoops at each end. The package is then filled with clean strong brine, bunged tight, branded, and is then ready for market.

The great utility of this method of cutting consists in the certainty of the meat keeping in good condition for years, in any climate. The blood gets all drained out of the meat before it is barreled, and hence one great cause of injury is avoided. I saw Pork and Beef which had been two years in the barrel, which was as sweet as when first put in, and the brine was perfectly clear. A friend in London unpacked several packages of Irish and Hamburg cured provisions, by the side of American. The contrast was anything but flattering to our taste or skill. I could see very readily why our Beef and Pork bore so bad a name in the market and was so much of a drug. The meat was not inferior, but it was badly messed, worse cut and cured, and the brine nearly as red as blood, and presenting, by the side of the other, not a very palatable appearance. The large hogs or heavy pork, which is uniformly cut into 6 lb. pieces, is packed in tierces, and is called India or navy pork. The 4 lb. pieces are put into barrels.

A barrel of Prime Pork should contain from 25 to 30 pieces, cut from the ribs, loins, chines, and belly pieces, all lying between the ham and shoulder, forming what is called the broadside or middle. 3 hands and 2 hind leg pieces, or 3 hind leg pieces, 2 hands, and 15 or 20 pieces from other parts of the hog, except no part from the head. The meat must be of fine quality, firm and well fattened, cut into 4 lb. pieces, exactly 50 to the barrel, and weigh not less than 200 lbs. nett, and must have a good capping of St. Ubes, or other coarse salt. This is indispensable. *Bacon Mess* is so called, when the full proportion of prime pieces in *Prime Mess* is withheld; there are therefore various classes of Bacon Pork. Tierces contain the same number, that is, 50 pieces of 6 lbs., and the same rules as to messaging, are to be observed as in the barrel. The tierce must not have less than 300 lbs., and well capped with salt. It is usual to put in 52 pieces. In Bacon Mess, the number of Prime Mess pieces should be marked on the head. No part of the hog's head is allowed in any instance.

Beef is uniformly cut into 8 lb. pieces, and cured in all particulars, precisely as pork, except a larger proportion of saltpetre is used in packing. Beef is almost entirely packed in tierces. For export, tierces only should be used.

A tierce of *Prime India Beef*, should contain 52 pieces, 8 lbs. each, and weigh not less than 336 lbs. nett. It should be made from well fed bullocks, and contain 92 pieces of loins, flanks, rumps, plates, buttocks, and briskets; 10 pieces consisting of 4 chines, 2 mouse buttocks, 1 shell of