

eight inches in breadth ; both the brisket and ribs cut into pieces as near square as possible, of the standard weight.

The hind-quarter being placed on the block, *outside* down, which cut through lengthways, leaving the back half about eight inches in breadth, cutting close to the crotch-bone, which back half cut into pieces of the average weight ; next separate the flank from the leg or thigh, leaving the flank entire for the cap or head piece of the barrel ; cut off the hock from the shank ; the shank near the first joint of the thigh ; the thigh, or round, into pieces not exceeding eight pounds weight. Whoever may direct the cutting and packing of the Beef, will necessarily exercise his judgment in selecting the carcasses suitable to each grade, and always cutting a side for each barrel, to which add or take from, according to the weight. Beef, as Pork, should be packed edge-ways in the barrel ; and the same directions as given for packing Pork will be observed in packing Beef, applying to each barrel four ounces of saltpetre ; and when packed from the block for exportation, it must be salted with the same quantity and quality of salt, as directed for Pork ; but when barreled to be re-packed, the same quantity of salt as directed for Pork will be sufficient, if re-salted during the spring months ; but if remaining longer, more salt will be necessary. In all cases it should be pickled immediately after being packed, with pickle as strong as salt can make it, and should remain on the bilge, and, if piled, bung upwards. In no case should Beef or Pork be pickled at the head.

It is probable that many of those who are dealers in Pork, are not fully aware of the operation of salt upon it, as respects the increase or decrease of weight being