

Number Forty-one—ABATTOIR OR PACKING HOUSE

They see the pig hanging with its **snout**²⁷ down. They see a man with a knife open the pig as it hangs on the **dressing-rail**²⁰. The **government-inspector**²¹ inspects the pig to see that it is good. When the government-inspector marks it bad they put it away and make it into fertilizer. We do not eat meat that is bad. When the government-inspector marks the pig good it goes to the **splitter**²² and he cuts the pig in two big pieces. They put it in **cold-storage**²³ for twenty-four hours. Then they cut the pig into **hams**²⁴ and **shoulders**²⁵. They sell these hams and shoulders as fresh meat. Often they cure the meat so that it will keep good to eat. We must eat fresh meat at once or it will spoil. When meat is cured we can keep it a long time before it will spoil.

The **jaws**²⁸ are cut in two pieces. They cut off the snout, ears, feet and **tail**³². They cut up the head and make it into **sausage**³⁰ and **wieners**³¹. Wieners are cooked meat but sausage is not cooked. Sausages are larger than wieners.