

UNIVERSITY OF SASKATCHEWAN

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KILLING AND DRESSING PORK

—and—

Curing Pork and Beef on the Farm

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THE killing and dressing of hogs, and curing of pork products, are comparatively simple processes, and yet there are many prairie homes in which only the purchased articles of meat diet find a place in the family menu. This is often the result of a lack of facilities for doing the work or lack of knowledge as to how it should be done. It is the purpose of this bulletin to outline and illustrate the method of procedure so clearly that no one need hesitate to undertake the preparation of these universally used food products.

In each little community of the older settled districts there is usually found a farmer, or a butcher, who has gained a reputation for dressing hogs, whose services during certain seasons of the year are in great demand. For killing large numbers an experienced man is of considerable service; but for the farmer who has only a few hogs to kill, (perhaps five or six for market, or one or two for his own use), his services can easily be dispensed with. The farmer by doing the work himself not only saves the wages of the butcher, but also eliminates the possible necessity of waiting until the latter can arrange to come. This may mean the getting of his pork on the market when the price is right, rather than a week later when it may better suit the convenience of the butcher.

There are many men who imagine that they cannot dress a hog. They have never been called upon to do it and have always depended upon someone else. To these we may say that the difficulties they foresee are more fancied than real and if the few simple directions that are given here are carefully followed, anyone, even one who is inexperienced in butchering, can turn out a dressed carcass that will compare favorably with the work of the professional. Later on the same carcass can be cured and turned into a product as wholesome and palatable as the best cured meats on the market.