

Curing Meat for Summer Use.

Sometime during the winter it is advisable that one should cure a quantity of meat for use during the summer months. There was a time when "killing bees" were quite popular, and barrels of shoulders, hams and bacon were put in salt. Times have changed, however, and the present generation does not seem to have a particular liking for salt pork. This should not prohibit anyone from putting away a supply of meat. There are a number of recipes for the curing of pork, which have proven very satisfactory, and the meat takes on an appetizing flavor and will keep during the entire summer if necessary. Curing the meat on the farm comes a good deal cheaper than purchasing it on the local market. After the meat has been pickled for the required length of time, it may be smoked.

A 200-pound hog will dress out around 160 pounds. This will give some idea of the number of hogs which should be killed to meet the requirement. Animals that are healthy and gaining in weight should be selected for slaughter as the meat from them is more palatable and will keep longer than that from animals which are not in good condition. Under no consideration should an unhealthy animal be used for human consumption. While some object to fat, it is necessary to have the fat in order to give flavor to the lean. One should be careful not to chase or beat the hogs previous to butchering. A bruise injures the meat and a rise in temperature has a detrimental effect on the keeping qualities. Withhold feed from hogs at least eighteen hours before slaughtering.

With a very large pig it is sometimes necessary to stun it before sticking it. This practice should be avoided where possible, as the stunning is liable to retard bleeding. By throwing the animal squarely on its back, one man is able to hold a fairly large-sized hog. The man who does the killing should grasp the hog by the jaw and make an incision about three inches from the breast-bone forward to the jaw. It may be necessary to insert the knife five inches in order to sever the veins and arteries.

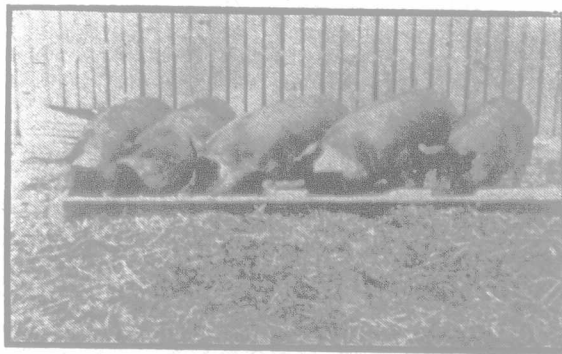
On the average farm the scalding is done in an ordinary barrel, although with an animal that cannot be handled in a barrel, sacks may be laid over the body and hot water poured on it to loosen the hair. The water should be from 150 to 165 degrees Fahrenheit, to give the best results, and it is advisable to put lime or wood ashes in the water to help loosen the hair and dirt. Unless the body is kept moving in the barrel, there is danger of burning the skin. After plunging the body in the scalding water for about a minute, it should be drawn out, as the contact with the air before the second plunge assists in loosening the hair. The hair is removed by the use of a knife, or regular scrapers, which are cup-shaped pieces of metal fastened to a handle. The amateur may have some difficulty in removing the entrails. Care should be taken, however, at all times to keep the meat clean.

The animal heat should be allowed to escape from the body before the meat is cut up and placed in pickle. Some make head-cheese from the head and legs, while others cure and smoke the jowl and find it a very savory dish. The four parts of the carcass remaining are the hams, shoulders, loin and bacon strip. These should be neatly trimmed before putting in pickle. The trimmings may be used for making sausage. Any of the fat parts trimmed off can be rendered along with the leaf fat. When killing only one pig there is scarcely enough trimmings to be bothered making into sausage, but where two or three pigs are killed it is advisable to make it. Practically every member of the family has an appetite for home-made sausage. A. M. Paterson, of the Kansas Agricultural College, gives the following recipe for making and seasoning sausage: "For each three pounds of lean pork there should be about one pound of fat. After it is finely cut it should be spread out thinly and seasoned. To each four pounds of meat use one ounce of fine salt, one-half ounce of ground black pepper, and one-half ounce of pure, finely-rubbed leaf sage. The meat may be run through the chopper the second time to properly mix the seasoning." Some prefer different seasonings, and the following recipe may be used: Black pepper, 1 pound; clover, 5 ounces; nutmeg, 4½ ounces; ginger, 9 ounces; anise, 2½ ounces; collander seed, 2½ ounces. Grind together and use one-half to one ounce to each ten pounds of meat. Where a large quantity of sausage is made, the meat should be pressed into casings, but where there is only a small quantity it may be packed away in stone jars or crocks, and covered with fat.

For the hams, shoulders and bacon, the common preservatives used are salt, saltpetre, sugar or molasses. These are all the ingredients necessary, although others are sometimes used. As salt is an astringent, it is a mistake to apply it alone to the meat. It tends to draw the juices and to cause the fibres of the meat to contract and harden. Saltpetre has the same action; its principal use is to retain the natural color of the meat, and it should not be used in a proportion of more than six ounces to one hundred pounds of meat. Sugar tends to soften the muscle fibres and improves the flavor. The three mixed together make a preservative that gives the meat a good flavor which it will retain for a long time. A clean barrel or jar, holding around twenty-five gallons, is very handy for curing the meat. For sugar-curing the hams and bacon, the pieces may be packed closely in the barrel with the hams and shoulders at the bottom. Then to each 100 pounds of meat, 8 pounds of salt, 3 pounds of brown sugar, and 3 ounces of saltpetre should be dissolved in four gallons of water, and the meat covered with this brine. It will require from four to six weeks for the bacon strips to be cured, and from six to eight weeks for the hams and shoulders. Some slightly vary the amount of salt

and sugar to be used, but the proportions given produce a good flavor and the pork will keep throughout the summer if properly smoked.

After the meat is taken out of the brine, it should be allowed to dry for a day or two before being put in the smoke-house. A building about six feet square, or even smaller than that, will prove satisfactory for a smokehouse. It should be so constructed as to retain the smoke and yet have sufficient ventilation to carry off the warm air. Meat has been successfully smoked by having the fire directly below it, and covered with a piece of metal to prevent the heat coming in direct contact with it. If it can be arranged it is desirable to have the fire-pot outside the smoke-house, and a flue carries the smoke into the building. Meat has been smoked in a barrel or large dry-goods box, and then there are smoke-houses on the market which are a very neat affair and can be used as a storehouse for meat throughout the summer. Hickory, maple, beech, or corn cobs may be used as fuel. The fire should be started slowly and so built that there will be the maximum amount of smoke with the minimum of heat. Three days' continuous smoking, or six or seven days



A Contented Bunch

Owned by J. George, Blenheim, Ont.

with the fire lit for a few hours each day, will usually be sufficient. The rich brown color which the meat takes on is an indication of when it has had sufficient smoke.

There is a liquid smoke on the market which may be brushed or rubbed on to the meat. This is much more convenient and less expensive than using the smoke-house, and many who have tried both methods cannot tell the difference in the flavor or keeping qualities of the meat. The material is brushed or rubbed on until it takes on a rich brown color. A dry, cool place, where there is a free circulation of air, can be used for keeping the stored meat. It is advisable to wrap it in paper or burlap in order to keep vermin away. The storage place should also be kept comparatively dark for best results.

Beef can also be cured and kept for summer use. Where there is no beef-ring, it is rather difficult to get fresh meat at all times during the summer months, especially if the farm is located some miles from the town. Some have taken the meat, cut it in slices and placed it in jars, which are sealed and placed in boiling



The Sheep Know The Voice of Their Shepherd

Part of Wm. Edwards flock, Lambton County.

water for a couple of hours. A piece of suet or fat is put in with the lean meat and the heat melts the fat, which hardens when the jars are cold and practically seals the meat. Some partially cook the beef and place it in large earthen jars, and then pour in sufficient fat to completely cover and seal the meat. This is ready for use at any time. All it requires is a little cooking before being served. A brine can be made of 4 pounds of salt, 2 pounds of brown sugar and one ounce of saltpetre, to two gallons of water, for each 50 pounds of meat. The brine is boiled for ten or fifteen minutes, when the steam which rises to the top is removed. The pieces of meat can then be put in a cask or crock and covered with this brine. Should the brine become sour, it should be drained off and boiled and then, when cool, put back on the meat again.

During the winter months when the weather is cold, beef can be kept frozen. However, the above mentioned methods of curing it will permit of the housewife putting away some of the meat for use during the summer months. Killing and curing the home meat supply is more economical, as a rule, than depending on the fresh product from the retail stores.

Sunflower Silage.

EDITOR "THE FARMER'S ADVOCATE":

We have been using sunflowers for silage this last two years. Last year we filled two silos, one which was used first was filled with matured corn and a load now and again of sunflowers mixed through it; the other silo was filled with seven-eighths sunflowers and the rest matured corn. We started feeding silo No. 1 in the latter part of October, and have been feeding from silo No. 2 for about four weeks. The cows are milking about the same as when on corn three months ago, although they are three months longer with calf and two are dry. We feed about one-third less sunflower silage as we find it more sappy, and the cows evidently relish it. Their manure has the same appearance as when on grass.

Vaudreuil Co., Que.

GEO. GREENWAY.

THE FARM.

Interesting Notes from Australia and New Zealand.

EDITOR "THE FARMER'S ADVOCATE":

Australia is still in the tentacles of a drought—in great belts the worst ever experienced. Twenty million sheep have perished, and five million cattle. At time of writing—November—the outlook for a break was not hopeful. So wonderful are the recuperative powers of the country that recovery would be rapid if good rains fell, though it would be three years before the live-stock shortage were overhauled.

There will be no wheat this year, as the season for this grain is over. There are still large quantities of war wheat available from previous seasons. There have been very serious scandals in connection with these reserves. In New South Wales the shortage in the stacks amounts to grain worth a million and a half sterling, owing to thefts and damage by vermin, in addition to which farmers contributing to the pool were overpaid by £60,000. Some of the supervising staff used to help themselves in railway truck loads, which they consigned to accomplices as merchandise. Three of them are now serving long sentences as a result. In addition to that phase of the question there was another which involved members of the New South Wales Government, and their maladministration has been the subject of inquiry by two royal commissions. The evidence given showed that there was a departmental back door by which certain agents did remarkably well out of transactions in the Orient in this wheat. At present the scandals promise to wield an influence during the coming elections.

These and other transactions have stirred the farmers up politically to the extent that they are to face the polls as a distinct entity in politics. Besides which they are determined that in any other wheat and butter pools, they will manage their own affairs quite outside Government circles.

The conditions surrounding the butter pool were much more satisfactory, for the reason that this commodity is not so liable to be made the sport of speculators. Despite that, however, the attempts of the Federal Government to organize another combine has met with considerable opposition, due to the variation in quality of the output from different zones. The larger factories object to the proposal that all butter be marketed as Australian and their identity lost. It means, they say, that the factories with a reputation to lose would have to carry the more unimportant ones, and thus help to shoulder the loss of prestige. The supervising Minister, too, wanted to retain the right of vote in relation to the controlling board of farmers. These differences may be fixed up, but there is a long row to hoe.

The apportioning of the Imperial butter bonus last season caused great discontent amongst farmers. The bonus came more or less of a surprise to the tune of half a million sterling. There was no direction as to distribution, so each directorate adopted its own way. Some factories divided it up amongst the wet shareholders only, others amongst shareholders and non-shareholders alike, others passed it on to capital account, others passed it on to the present season as a bonus, ignoring those whose produce it was in payment of. There are to be test cases in court.

For years objections have been raised to the system which gives to the buyers of greasy wool one pound out of every hundredweight. The only excuse for the draft concession is its antiquity. Already buyers in Australia get the benefit of the moisture increase during the overseas trip. The present movement promises to take very definite shape directly the system of open selling is restored.

Mr. C. C. Buckland, of Cambridge, N.Z., a very successful breeder of Friesians, is about to settle in Canada, where he holds important interests. He is also much interested in Romney Marsh sheep.

Offered at Sydney markets, a backfitter sow realized £21 3s., easily an Australasian record. Prices for hides are also running in an unprecedented flood, for at Brisbane, Queensland, recently one brought £9, about half the value of the bullock.

The type of Australian kelpie, so useful where sheep are kept, are being more and more employed owing to increased cost of labor. The other day one was sold for £50. It is claimed that for drafting purposes one of these dogs will do the work of four men, and they never go slow or employ the strike weapons.

Owing to the extraordinary demand this season in America for Australian rabbit and marsupial furs,