

THESIS.

BUTCHERING AND CURING MEAT ON THE FARM.

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Butchering.

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Condition;

Breeding and other factors;

Age of killing.

Preparation of animal for slaughter;

Killing and dressing beef;

Skinning and gutting;

Killing and dressing sheep;

Gutting;

Killing and dressing hogs;

Killing;

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Gutting.

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Cutting up lamb and mutton;

Cutting up pork.

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Plain salt pork;

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Dry cured pork;

Head cheese;

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Sausage;

Mixed sausage;

Casings;

Smoking meats;

Keeping smoked meat;

Conclusion.

The man cannot be counted a proficient farmer, if he cannot slaughter and handle his own meats. It is necessary for him to know the methods by which the different animals for meat are slaughtered. This qualification is necessary in order to have the best results in killing and handling meats for the farm.

Selection of Animal.

The quality of meat is influenced by several circumstances each of which produce a peculiar difference in the flesh of the same species of animals. The principal circumstances alluded to, are the breeds, the sex, the age, the nature of the food on which the animal has been fed, its state of health, and the treatment immediately previous to its being slaughtered.

The first thing to consider in the selection of animals for meat is perfect health, at the time of its being slaughtered. No matter how good appearance the animal may have if the health is not good the best quality of meat cannot be obtained. Flesh from animals that have recovered from disease before slaughtering is not likely to cure well, and is also difficult to keep after curing. Bruises, broken limbs, or like accidents all have the same effect on meat as ill health. Unless the animal could be killed and dressed immediately should not be used for food, especially if there is a slight rise in temperature. The rise in temperature of the animal at the time of slaughtering, has a tendency to result in a poor quality of meat, and gives it a tendency to rapid putrefication.

Condition.

An animal to produce good meat should have a reasonable amount of fat, as this adds juiciness and flavor to the meat. At the same time the fat should be evenly distributed over the

carcass not occurring in patches or gobs. However the presence of large amounts of fat is not essential for wholesome meat. Flakes of fat should be distributed between fibers of lean, giving it what is called a marbled appearance. This makes the lean more tender and juicy. An animal poor in flesh will not produce meat of the first class, and an animal should never be killed that is losing in flesh, as the flesh from such animals on the account of the muscular tissues shrinking loose water and as a consequence the meat is tough and dry.

Breeds and other factors:

Of the quality of beef obtained from different breeds of cattle, is some what hard to determine, yet the best quality of meat is rarely obtained from poorly bred stock. The desired marbling or admixture of fat and lean is never well distributed in the scrub, neither does the animal of the show ring who is covered with rolls of fat produce the best quality of meat. The best beef is usually produced from the beef producing breeds, for fineness of grain, and the desired marbling and admixture of fat and lean. Fine bones, soft hair, and melowness of the flesh are always desirable in an animal to be used for meat, as they are an indication of small waste and good quality of meat, as coarsness in bone and hair is usually associated with coarsness in meat grain. Meat inclined to be coarse in fiber is less tender and palatable.

Age for Killing:

Age affects the flavor and texture of meat to quite an extent. An old animal will not likely produce as tender meat as one not so mature. Neither is the flesh of very young animals, of the best quality and flavor as it is usually too

watery. The best meat will be obtained from cattle when 30 to 40 months old. Yet good meat may be obtained from cattle at 18 to 20 months if properly fed, such beef is called baby beef. At present there is a greater demand on the market for baby beef, than that of more mature animals. Calves used for veal should not be under 6 weeks of age. The best age being at about 10 weeks and raised on the cow. Hogs may be used at any age after six weeks, but the best meat and the most profitable age is to slaughter when about eight to twelve months old. Sheep may be slaughtered when two to three months of age, but make the best mutton when they reach about eight or twelve months. Though older sheep make good mutton if properly fed.

Preparation of Animals for Slaughter.

It is important that an animal intended for slaughter be kept off feed. The time they should be kept off depends on the state of the animal before killing. If the animal has not been on full feed or has been driven for some distance the bowels will be in a fairly empty state, so that about twelve hours may be sufficient, but if full and just off feed, twentyfour hours should be allowed. Animals that have been driven for some distance, or have become fatigued or wearied, should not be immediately slaughtered, but should be allowed to rest until the symptoms have entirely disappeared. The reason for fasting before slaughtering is that the blood of the animal is loaded with nutrients, and in such a condition it is impossible to thoroughly drain out the veins when the animal is bled. A reddish colored carcass will be the result. Plenty of water should be given up to the time of killing as it keeps the temperature normal and helps to flush out the body. When an animal is to

killed the food in the stomach decomposes very rapidly and when the dressing is slow, often bad flavors are given to the meat and it is more liable to putrify.

The keeping qualities of meat depends a great deal on the handling of the animal previous to slaughtering. It is important that the animal be not excited sufficient to raise the temperature of the body much before killing. Excitement prevents proper drainage of the blood and the heat of the body very often causes souring of the meat soon after dressing. It is also essential that the body is not in any way bruised while handling as it causes blood to settle in the parts causing a bad appearance and often causes the loss of a considerable portion of the carcass. So the handling of the carcass previous to slaughtering is of great importance to secure good meat in the best condition for use.

Killing and Dressing Beef.

The animal is led to the place prepared for slaughtering. He is then stunned by a heavy blow in the center of the forehead with an ax or sledge, or may be shot. Shooting is preferred as it is more instant death.

The animal is bled, either by cutting the throat just back of the jaws or by sticking just in front of the breast bone; the latter is preferred as bleeding is quicker and more perfect.

Stand in front of the neck of the animal with the back towards the body, placing one foot against the jaw, the other so as to hold back the fore legs. Reach down between the legs and open the skin from the breast bone towards the head, for about ten or twelve inches with an ordinary butcher knife. Insert the knife just in front of the breast bone cutting just under the windpipe and about four to six inches deep severing the

veins and arteries. Repeat the same on the upper side of the windpipe and if the blood vessels are severed the bleeding will be rapid.

Skinning and Gutting.

As soon as the animal is dead begin skinning by splitting the skin through the face from the poll to the nose, and from the chin down the throat to the incision made in bleeding. Remove the skin from the head, taking the ears with the hide. Remove the head by cutting from just back of the jaw and poll, the atlas joint will be found at this point and may easily be unjointed with the knife.

The carcass should then be rolled on its back and held by a small stick about three feet long sharpened at both ends, one end being stuck in the ground the other in the brisket, split the skin along the back of the fore legs from the dew claws to the brisket. Skin around the knee and shin, unjointing the knee and skin clear down to the hoof. The fore arm and brisket may be left until the animal is hung. Then begin on the hind legs by splitting the skin from the dew claws to the hock and over the rear part of the thighs to a point four to six inches back of the purse or udder, skin the same as the fore legs, remove the leg at the lower hock joint, skin down over the rear of the lower thigh, after the legs are skinned split the skin over the middle line from the cut made in bleeding to the rectum. With a sharp knife, begin at the flank holding the hide tight and being careful as to not cut it, remove the skin down over the sides, care should be taken to leave the covering of muscle over the abdomen of the carcass as the carcass looks and keeps better with it on. Then skin the buttock and over the rump as

far as possible. When all is skinned that can be handily got at, open the carcass at the belly with a knife, the brisket and pelvis being cut through with a sharp saw or ax. Now the carcass is ready to be raised.

This is best done by the use of a derrick or block and tackle that may be suspended from a tree or some other convenient support. The carcass is hung up by the tendons of the hock through which a gambrel stick is run, the gambrel being attached to the block and tackle by ropes.

When raised to a convenient height remove the hide from the hind quarters and back. While in this position the rectum and small intestines are cutt loose and droped down over the paunch. By a slight use of the knife the paunch and intestines may be rolled out upon the ground. The liver is attached to the intestines and back, from which it may be separated with a knife, and removed from the carcass, first removing the gall bladder. Now the carcass may be raised a little higher, remove the diaphragm, lungs and heart and finish skinning.

A towel or cloth should be had and all blood and dirt sponged off, also wash out the inside of the chest cavity and wipe dry.

Now the carcass is ready to be split in halves. This is done either with the saw or ax; the saw makes the neatest job. The halves should be left attached together by a small strip at the neck, to keep in balance while hanging.

The carcass is now left to cool before cutting into quarters. It should be thoroughly cooled before cutting up. The time required for cooling is from twelve to twenty four

hours according to the weather and time of year.

Veal is dressed in the same manner as beef so it will not be necessary to repeat the method of operation. The calf should not be less than six weeks old and better veal is made if allowed to run with the mother until butchered.

The skin of the animal is of value and should be saved. Where it is cold enough that the hide may be frozed the is an easy matter as they may be rolled up and kept until disposed off. In warm weather they should be spread out and all parts rubbed thoroughly with salt, to keep from spoiling. It should then be rolled up. An ordinary hide will require about ten to twelve pounds of salt.

Killing and dressing sheep.

Sheep like other animals should be allowed to fast before slaughtering, and the time is seldom less than twenty four hours. Sheep are easily slaughtered and the operation is less cruel than with cattle.

The sheep is stunned by a blow in the forehead, then hung up by the hind legs. Draw the head back and thrust a knife through the neck just back of the jaws, between the windpipe and spinal column, cutting towards the spinal column, this avoids cutting the wind pipe, and the blood flows freely.

The sheep should be immediately dressed so as not to allow the meat to become tainted by the generation of gas in the stomach after death. Skinning of sheep is similar to that of cattle, except that the work can be done while hanging up, and the head is not skinned.

Much of the skinning can be done by fisting. This is done by grasping the edge of the pelt firmly in one hand pulling

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it tight, and working the other with the fist closed between the pelt and body.

The wool should be held away from the flesh as it is liable to taint the meat. The skin is hung over a rope or pole, under cover in an airy place to dry. If warm weather the pelt should be somewhat salted to keep it from spoiling.

Gutting:

As soon as the pelt is removed the entrails should be taken out. Split the pelvis and open down the belly line, cut around the rectum and drop down over the paunch. By a slight use of the knife the paunch and intestines may be removed. The liver may be left attached to the diaphragm, or taken out separately. Split the breast bone and remove the heart and lungs. A coarse cloth should be had and all blood and dirt should be wiped off the carcass. It should now be left to cool in a clean airy place before it is cut down.

Killing and Dressing Hogs:

The hogs should fast a day before killing to clean the bowels. The best season is in the cool months of the year. Great care should be taken that the animal receive no injury by bruising before killing, as bruised meat will not keep well. Also care should be taken that the animal be not heated or excited before killing as it retards the keeping quality of the meat.

Before killing water should be heated for scalding. For heating water a large kettle with a capacity of about twenty-five to thirty gallons should be had. A simple method for hanging the kettle is to set in two forked posts about six to eight feet apart and lay on them a pole to support the kettle. A scalding trough should also be arranged before hand. When the

hog is not too large a large barrel such as a coal oil or molasses barrel can be used. In front of the barrel should be arranged a stout table or a sled may be used covered with plank or boards. The bottom end of the barrel is set in the ground, its upper edge on a level with the platform, and inclined as much as it can and yet hold sufficient water.

Killing:

It is hardly necessary to stun the hog before sticking. But if done shooting with a small rifle is preferred to knocking, the bullet striking a point where two lines would cross drawn from each eye to the opposite ear. This produces more instant death and with out bruising the surrounding flesh like knocking in the head with an ax or sledge.

In sticking the most common way is to roll the animal on its back, where it is held by an assistant, while a long sharp pointed knife is inserted into the hogs throat just in front of the breast bone, and directed back towards the heart, in line with the back bone. Care being taken not to run the knife between the shoulder blade and ribs. This error is fequently made and has the effect of collecting a mass of blood under the shoulder blade, which results in a waste in trimming or a poor keeping shoulder.

When the knife is run in six to eight inches it is with drawn, and the bleeding is usually freely with out any further cutting.

Scalding:

Water to hot sets the hair, too cold will not loosen it. Experience is the best guide as to the tempature, where where a thermometer may not be had. The water for scalding

should be heated to boiling or two hundred to two hundred twelve degree F. then when put into a cold barrel it will be about the right temperature. At the time the hog is scalded the temperature of the water should be about one hundred seventy five or one hundred eighty five degrees F. if the water is too hot add a pail of cold water. Have a few large stones in the fire under the kettle and plunge one of them into the water if too cold. (three or four feet of wire fastened to the stone with one end left out of the fire makes it easy to handle such stones). AS the hog is usually too large to scald all over at once, only one end can be scalded at a time. A small shovel full of wood ashes or a spoon full of concentrated lye should be added as it aids in removing the hair and scurf. While being scalded the hog should be constantly moved so as not to scald too much or cook the skin. It should be occasionally drawn out of the water to air and try the hair, as soon as the hair and scurf slips easily the hog should be removed from the water and begin removing the hair at once. If a spot of hair will not come off cover it with some of the removed hair and dip on hot water. Should there not be a barrel large enough for scalding the hogs may be scalded by rapping in blankets and the hot water poured over the carcass, and the hair removed with a knife or scraper. When the hair is removed the hide is split above the dew claws on the hind legs and a grambrel stick inserted beneath the grambrel cords. The hog is then hung up to some convenient support, washed down with warm water and scraped off, shave off all unfinished patches. Then rinse with cold water.

Gutting:

Some cut off the head before removing the entrails, if

this is done, cut the neck just above the jaws to the spinal column all around, and while one man holds the body another by quickly twisting the head removes it.

Not much skill is needed to take out the entrails though care must be taken not to cut or tear them and soil the flesh. Run the knife lightly down the belly marking it straight, cut to the bone between the hind legs, and in front of the breast bone. Split the thigh bones carefully with a heavy knife or an ax, also split the breast bone. Open the abdomen by running the hand or two fingers between the ^{intestines and} knife with its edge turned outward, there is little danger of cutting the intestines in this way. Cut around the rectum and pull it down over the intestines. Little use of the knife is required to loosen the intrails, the fingers rightly used will do most of the severing. The entrails should be caught in a large pan or tub. The li-ver should be removed and gall bladder taken out. Cut around the diaphragm and remove the heart and lungs. Wash out all blood and filth that may have escaped inside with cold water, and sponge out with a coarse cloth. The carcass should then be left to thoroughly cool before cutting up.

Cutting up Meat.

When the carcass is well cooled it should be cut up into desired cuts.

In the carcass of an animal an ox for instance there are different qualities of meat, and these qualities are situated in different parts of the carcass. In most instances the best parts are used for roasts and steak and the inferior for boiling and making soup or mince meat, sausages, etc.

The general method for cutting up a side of beef is illustrated

in Figure, 1. which shows the relative position of the cuts in dressed sides. Divide the halves into hind and fore quarters, between the twelfth and thirteenth rib, this leaves one rib on the hind quarter. Then cut the carcass up into the following pieces as may be seen by referring to the numbers on Figure 1.

- These cuts are
1. Neck;
 2. Chuck;
 3. Ribs;
 4. Shoulder Clod;
 5. Fore Shank;
 6. Brisket;
 7. Cross Ribs;
 8. Plate;
 9. Navel;
 10. Loin;
 11. Flank;
 12. Rump;
 13. Round;
 14. Hind Shank.

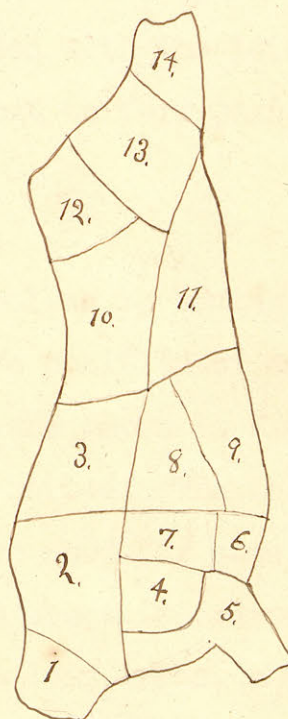


Fig 1

Cuts of Veal:

The method of cutting up veal is some what similar to that of beef. The cuts are illustrated by Figure 2. which shows the relative position of the cuts in a dressed side.

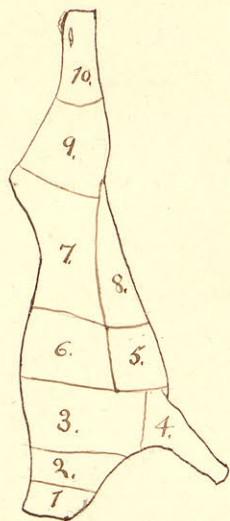


Fig 2.

- 1. Neck; The chuck is small and frequently
- 2. Chuck; no distinction is made between
- 3. Shoulder; it and the neck, it is also cut
- 4. Fore Shank; as to include considerable of
- 5. Breast; the portion here designated as
- 6. Ribs; shoulder. The part of the veal
- 7. Loin; corresponding to the rump in
- 8. Flank; beef is included with the loin,
- 9. Leg; but is often cut to form part of the leg.
- 10. Hind Shank.

Cuts of Lamb and Mutton :

The carcass is divided into halves by sawing or chopping down the back bone. The relative position of cuts as usually made in a dressed side of a carcass are shown in Figure 3. The leg of mutton is usually roasted or boiled. The loin is used as a roast. The breast and flank are used for stew, the neck and shank for soup stock. The term chops is ordinarily used to designate the portions of either the loin, ribs, chuck, or shoulder, which are cut by the butcher into pieces suitable for frying or boiling.

- 1. Leg;
- 2. Loin;
- 3. Flank;
- 4. Plate;
- 5. Chuck;
- 6. Shoulder;
- 7. Neck;

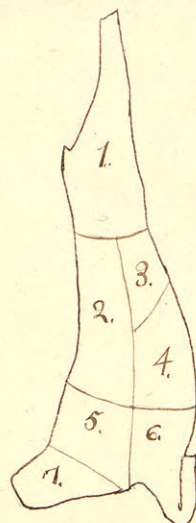
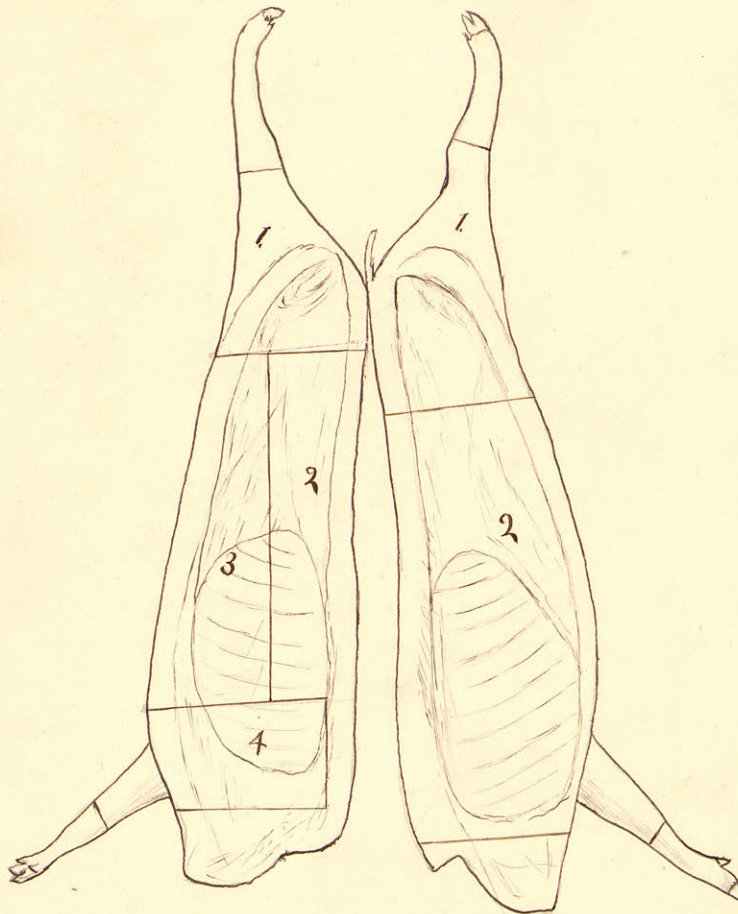


Fig 3.

Cuts of Pork:

The method of cutting up pork differs some what from



In the production of pork for market the divisions of the carcass, varies some what with the market demands.

The Division of the Carcass into the principal American and English cuts. The left side has been divided by lines into the American cuts and the right side into English cuts, known to the trade as follows:

American Cuts.

English Cuts.

No. 1 - Short Cut Ham, sometimes called American Cut Ham. No. 1 - Long Cut Ham. No. 2 - Cumberland Cut Middles.

No. 2 - Clear Back if the spare rib is taken out or Rib Back if spare rib is left in.

No. 3 - Clear Belly if spare rib is taken out; Rib belly if left in.

No. 4 - New York Shoulder.



The various cuts finished for the market as taken from the carcass shown in the preceding plate.

No. 1 - Short Ham. No. 3-Clear Belly. No. 5-Long Cut Ham.
 No.2 - New York Shoulder. No.4-Clear Back. No. 6-Cumberland cut Middle.

that employed with other meats, as a large part of the carcass consists of fat. Figure 4. Illustrates the relative position of the cuts, commonly used in a dressed side. The carcass is first split down center of the back with either a saw or ax.

Then remove the leaf fat near 1. Head; the loin and kidneys by start-2. Shoulder; ing at the front end and 3. Back; peeling it backwards with the 4. Middle Cut; fingers. The kidneys come 5. Belly; out with the fat. Remove the 6. Ham. loin and ribs, the separation should be as near to the ribs as possible.

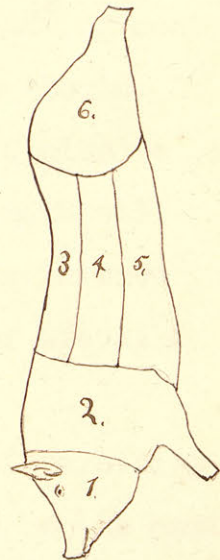


Fig 4.

The shoulders should then be removed, between the fourth and fifth rib and cut off the ham in front of the pelvis? Trim up the hams and shoulders, remove the feet a little above the hock joint on the hams and above the knee on the shoulders. Remove the pelvis bone in the ham for if not removed it will likely cause the ham to spoil. Cut the sides lengthwise into three even sized strips, or if to be used for bacon cut into two strips, the upper strip used for salt pork or lard and lower strip for bacon. The joles are removed for salting and the head cut in halves and used for making head cheese. The hams, shoulders and bacon strips may be cured and smoked. The bacon strips are also used for making salt pork. The lean trimmings are usually used for sausage and fat trimmings for lard. The feet are usually pickled.

Keeping Fresh Meat:

Meat is hard to keep fresh especially during the

summer months with out the use of ice. When a good refrigerator or cold storage can be had small amounts of meat may be kept fresh for a short time. During the winter season where the temperature remains sufficiently cool to prevent thawing meat may be kept by freezing. At the same time insects should not be allowed to get at the meat. The meat should also be kept where it would be free from all odors or the meat will become tainted. Meat is also kept fresh by packing in snow in localities where snow and continued cold weather prevails during the winter.

The method most extensively applied is that of partially cooking the meat and packing in jars, and seems to be the most satisfactory. Slice the meat and fry until little more than half done. Pack the slices closely in a stone jar and cover it with hot lard. As the meat is wanted it may be removed from the jar and warmed up. The jars should be kept in a cool dark room or cellar.

Curing Meats.

To insure good keeping qualities when cured, meat must be thoroughly cooled but should not be allowed to freeze, as frozen meat prevents the proper penetration of salt;. It should be cured as soon as cool and while still fresh.

The vessels usually used on the farm for curing meat are a clean, hard wood barrels. A molasses or kerosene barrel, that has been well cleaned and the odor removed answers the purpose well.

Curing in brine is most satisfactory on the farm, on the account of its being less trouble in handling than where, dry curing is used. A cool moist cellar is best for brine curing

or dry curing, as plenty of moisture is needed to effect a thorough curing.

Receipts for Curing:

Corn beef. The cheaper cuts of meat are commonly used for corn beef, as plate, rump, cross ribs, and brisket. The pieces should be cut into convenient size about such as would be used in cooking. Eight pounds of salt to each hundred pounds of meat, sprinkle a small layer of salt over the bottom of the barrel, pack in as close as possible about five or six inches of meat, then put on a layer of salt, follow with another layer of meat, repeat until the meat is packed or the barrel is full, putting a good layer of salt on top. After allowing to stand for about twelve hours add for every hundred pounds of meat, four pounds sugar, two ounces baking soda, four ounces salt peter, dissolved in a gallon of warm water. Then add about three gallons more water or enough to cover the meat. The meat should be kept in brine thirty to forty days, to secure thorough coming.

Dried Beef.

The beef used for drying is usually taken from the round. It should be cut lengthwise of the grain of meat so it can be cut cross wise when the meat is cut for the table. A tight keg or jar should be used for curing. To each hundred pounds of meat weigh out five pounds of salt, three pounds of granulated sugar and two ounces of salt peter, mix thoroughly together. Rub the meat well with one third the mixture, then pack close in the jar. Allow it to remain three days, remove and salt again, using another third, after three more days apply the other third, and allow to stand for three days more. The

liquid formed in the jar should not be removed, but the meat replaced in it each time. At the end of the last three days the meat is ready to be taken out and smoked. After it is smoked it should be hung in some dry atic where the moisture will evaporate from it. Dried beef may be used any time after smoking but is better after it becomes drier.

Plain Salt Pork:

Rub each piece of meat with salt and pack in barrel, let it stand over night. Then weight out ten pounds ssalt and two ounces salt peter to each hundred pounds of meat, and dissolve in four gallons of hot water. When cold pore this brine over the meat and weight down to keep under the brine. The pork should remain in the brine till used.

Sugar cured Ham and Bacon:

Each piece of meat is well rubed with salt and packed in a barrel, hams and shoulders at the bottom and the sides and strips to fillin between and put on top. To each hundred pounds of meat weigh out eight pounds of salt, two pounds of brown sugar and two ounces of salt peter. Dissolve this in four gallons of warm water and when cold pour over the meat. Bacon should remain in the brine four to six weeks and hams about two weeks longer. Then take out and smoke well.

Dry Cured Pork.

For each hundred pounds of meat weigh out five pounds salt, two pounds brown sugar and two ounces salt peter, rub the meat every three days with a third of the mixture, after the last application of salt it should be allowed to remain in the salt for ten days, after which it will be ready to smoke.

Head Cheese:

Cut the hogs head to pieces. Remove the ears, skin, eyes, snout, brains, and fatter parts. Soak the head about ten hours in water in order to remove the blood and dirt. When clean boil until the meat separates readily from the bone. Remove it from the fire and remove the meat from the bones and cut up fine. Then boil the meat again for twenty minutes or half an hour. Season to taste with salt and pepper just before removing it from the fire. Put in a pan or crock and press it by a weight to make it solid. When it becomes cold it is ready to serve.

Pickled pigs feet:

Scrape the pigs feet clean removing the toes. Soak for about twelve hours in cold water. Boil until soft and salt when nearly done. Pack in stone jar and cover with hot vinegar. When they become cold they are ready to serve.

Trying out Lard:

All good strips and trimmings of fat may be tried out for lard. Cut fat should not be mixed with the good fat as it makes a strong smelling lard. The fat should be cut into small even sized pieces one to one and one half inches square so as to try out in about the same time. Fill the kettle about two thirds full, put in about a quart of water or hot lard to prevent the fat from burning before the heat is sufficient to bring out the grease. Frequently stir and keep up moderate heat until the cracklings are brown and light enough to float. When done remove from the fire and when slightly cool strain through a muslin cloth into a jar. If stirred occasionally while cooling it tends to whiten it.

Sausage:

Use nice lean pork trimmings. To each three pounds of lean pork add one pound of fat. Mix the fat and lean meat together when grinding or chopping. After it is cut spread it out and season. One ounce of fine salt, one half ounce of ground black pepper, and one half ounce of leaf sage to each four pounds of meat. The meat should be well worked with the hands to evenly mix the seasonings.

Where the sausage is immediately used it may be packed away into stone jars. In many cases it is stuffed in casings made from the small intestines of the hog. These can either be made or bought of a butcher at small cost. Where casings can not be had bags may be made from muslin which will well answer the purpose. The casings are best stuffed by a sausage stuffer, but if this cannot be had they can be stuffed by hand. Sausage may be kept for some time by partly frying in small cakes and packing closely in a stone jar, and pouring a coat of lard over the top.

Mixed Sausage:

Many people prefer a sausage made from a mixture of beef and pork to clear pork or beef sausage.

A good proportion is two pounds of lean pork to one pound of beef, and one pound of fat pork, cut fine and seasoned the same as pork sausage.

Casings:

Casings are made from cattle, hogs and sheep intestines. The preparation and cleaning of casings require particular care. The general method of preparing casings are to thoroughly flush out with clean water to remove any refuse and undigested food.

Then the surplus fat is removed from the out side by shaving with a sharp knife. They are then put in a vat of warm water, washed and scraped. By this means the soft mucous like coating is removed. They are then turned inside out, and the inside subjected to the same treatment.

After the first washing and scraping the casings are washed and scraped again. They are then well rinsed in cold water, drained and salted. They should remain in the salt for about twenty four hours after which they are renched and ready for use.

Smoking Meat:

The dimension of the smoke house and the general arrangement should be determined by the amount of meat to be smoked. The area of the smoking compartment should not be too large. One six foot or eight foot wide and six to eight feet high gives best results, and is a size suitable for farm use. It should have a good ventilator that can be closed or opened at will to regulate the draft and temperature and should also be placed where it will allow the smoke to circulate among the pieces of meat. The best method employed for furnishing smoke is to Build the fire out side the smoke house and have it conducted through a flue into the house. Where this method cannot be conveniently arranged, a fire is built in the house. Where small amounts of meat is had and a smoke house is not at hand a large barrel or box may be used for the purpose. The fire being built out side and conducted into the barrel by a stove pipe or something similar.

The best materials for producing the smoke are hard woods like hickory or maple, smothered with sawdust. Pine or any

resinous wood should never be used for smoking as it is likely to give bad flavor to the meat. Where hard wood cannot be had corn cobs may be used.

The meat should be removed from the brine three or four days before smoking and hung up to drain for a day or two. All salt should be rubbed off the meat before smoking and should also be hung so that the pieces will not come in contact with each other as it prevents uniform smoking.

The fire should burn slow and some what, smothered so as to produce considerable smoke and as little heat as possible. In winter it is best to keep the fire going continually until smoked to keep from getting frozen.

An even temperature should be maintained, and the meat not allowed to freeze as smoke will not penetrate frozen meat readily.

Smoking in spring or summer when the weather is warm a fire may be built every second or third day the meat being allowed to hang in the smoke house until smoked. Where continuous smoking is done, twenty four to thirty six hours may be sufficient to finish a lot of meat. If smoked at intervals it should be smoked until sufficiently colored.

Where a good smoke house is had meat may be left hanging in it, if kept dark and well ventilated. For long keeping it is best to wrap each piece first in paper and then in canvas. If canvas can not be had sacks answer the purpose well. Hang in a well ventilated smoke house or attic or bury in some grain to keep an even temperature and keep away insect.

Conclusion:

The farmer who raises his own meat and understands the methods of slaughtering and curing it, may have meat of the best quality. At least meat that he knows is from healthy and sound animals.

Also at a much cheaper cost than where bought at the market. On the other hand where he depends on buying his meat from the market he does not know whether the meat he gets is from a healthy animal properly killed or not.

The meat from most large slaughter houses where thousands of animals are killed daily is not under the most sanitary conditions. Though they have government inspectors. There are a number of animals that slip through and slaughtered that are not in proper condition for good meat. Neither is the meat from small slaughter houses or butchers always good.

Again the man who slaughters his own animals knows what part of the carcass his meat comes from. If he wants a porter house or sirloin steak he can cut it from the region producing such. Where if he goes to the market, calls for a good piece of meat he may get it and again he may get meat of a cheaper quality for a high price.

There is no reason why the farmer should sell his best animals for market, and butcher or buy meat of an inferior quality for his own use.