

HOG-KILLING TALK

How to Cure Hams.

HAVE hogs fat, as the hams of poor hogs will be tough and unpalatable.

Cut out the meat early as possible after meat is killed, I usually cut out the same day, but next day will answer if weather is favorable. Cut out hams usual way, and take off the long point two inches above joint, cutting round and trim off all tags and surplus fat. Rub salt over meat and let it lie spread out one or two nights, until animal heat is taken out, or meat will spoil.

Then put down a layer of salt in box large enough to hold all meat killed, salt some sides and put a layer all over bottom of box, fill all crevices with salt, salt hams by rubbing salt well in and pack salt on flesh side, pack hams on top of sides in box, with hocks to center, fill in any places where hams won't fill with jowls. Keep all crevices well filled with salt, especially next to box. Use plenty of salt, as salt is cheaper than meat and can be used again to salt stock. When all hams are packed, put in shoulders, being just as careful to fill all crevices, as with hams, then put in what sides left over on top of shoulders. Put plenty of salt on top of the whole, several inches of salt will be better, then cover with planks.

Let stand three to four weeks, take out, wash all salt off, hang up to dry for two or three weeks. Take down ham and shoulders, put several at a time in pot of boiling water and boil for three to five minutes, then rub borax on flesh sides of both hams and shoulders. Don't use too much, as it will toughen the meat. Wrap well in paper (newspapers will answer) put in bags, without any holes, tie tight, then dip in a barrel of lime which has been slaked and made thicker than whitewash, the next day, if bags are not well coated with lime, dip sacks again. Be sure and get the tied end well coated with whitewash. Hang up until ready to use and you will have the best hams that can be produced.

Don't wait for very cold weather to kill. If ice can be seen, kill if wind is in west. Much meat has been lost by extreme cold. If frozen never pack until thawed out, just wait and not bother.

I never smoke, unless weather is very damp, as it adds nothing to taste or keeping qualities.

JOHN T. DENNIS.

Meda, Ga.

Editorial Comment:—All the authorities, we believe, agree that borax should not be used on meats as it makes them less digestible, and when borax in any quantity is taken into the stomach it is likely to be harmful. The use of borax on meat is altogether unnecessary, and we would advise readers to leave it off.

Another Recipe.

THOS. Z. ATKESON, Director of the Southeast Alabama Farmers' Institute gives the following formula for curing pork:

3 pints molasses, 2 ounces of nitrate of potassium (saltpeter) 8 pounds salt, 4 gallons of water.

This quantity is for 100 pounds of meat, but more or less may be required to cover the meat, according to manner in which it is packed, etc.

Preserving Meat in Hot Weather.

FIRST, cut your meat out and cut the ends off of all joints, then run the marrow out and fill bone with salt, salt meat well and pack down for 12 hours, then take up and spread flesh side down for 12 hours. Have a box four feet square, put several holes in center of box and put it on ground in smokehouse. Get a block of ice and put in center of

box, re-salt meat and pack around ice, putting joints in box first. Pack close and fill all openings with salt, finish up with middlings covering over ice, then put a coat of salt over top of meat to exclude air.

After two weeks examine meat, and if ice has gone and weather is warm, put another block in its place, do not unpack meat. You can unpack meat after 21 days.

I have used this recipe for a number of years and have never lost a joint of meat.

R. C. WINCHESTER.

Moultrie, Ga.

How to Handle the Lard.

AFTER removing the skin from both kinds, then cut up the lard in small blocks, have ready large vessels of tin or wood with tepid water (sufficient to cover the lard), in which has been dissolved a teaspoonful of soda, to the gallon of water. In this, wash the lard, taking it thru three waters. Then put it in very clean iron vessels or large tin pans. Cook it slowly and stir it frequently. It will require very little more water, than remains with it as you mash it. This water whitens and bleaches it and gives a greater yield of beautiful white lard than without the soda. As it gets done, the cracknells will rise to the top and be brown and tender and delicate, and make such nice cracklin bread. This lard will keep sweet and firm and white all the year. MRS. JULIA E. CAIN.

Durham, N. C.

The Housekeeper's Hog-Killing Work.

THE "hog-killing season" will soon be here. We have a goodly number of nice fat shoats in our pens now, and one of them is to be butchered in a few days. There is no other work about the home that I enjoy more than making sausage, souse, and liver pudding, rendering the lard and all connected with "hog killing" time.

I always cut up my lard and put on to cook as soon as the meat is brought in, then while preparing the sausage I stir the cooking lard occasionally, and it will be done by the time I am thru with the other work. I cut all the skins off of the fat meat used in the lard and lay them flat in pans and bake them inside the stove. This brings out every bit of the grease and, as it is a little dark, I use it before using any of my other lard. The skins when baked thoroly are brown and quite crisp. They may be used like the lard cracklings in making corn bread or be crumbled and fed to the hens.

We are all fond of sausage, and make plenty of it. Often we grind up one of the middlings and part of the head and have sausage to eat until late in the spring. I have the meat ground twice, since the finer the sausage the easier it is to keep. I prefer to have it ground and worked up while it is still warm, because in this way it forms a more compact mass and is less likely to sour or taste old. I use only finely ground red pepper, and plenty of salt for seasoning, and I find that by frying some of the meat and tasting it I can get the seasoning nearer to suit me than by following any recipe. When I have the meat worked thoroly and seasoned correctly, I take sacks—small flour sacks will do—pack the meat in, pat smoothly till it is uniformly about three inches thick, then lay on board and go over with rolling-pin till perfectly smooth. Leave sacks on board or table in cool place over night and the next morning they are quite stiff. I then hang them up in the meat house and the sausage thus treated will keep nicely until May or June.

I cook up livers, lights and heart



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the next day after killing while perfectly fresh. I put several pieces of fat meat and some onions and piece of red pepper with them. I cook them in my fireless cooker, and how delightfully tender they are. After we eat all we want for dinner I put the remainder back in cooker and let stay until it cooks all to pieces. Then mash fine, stir in a handful of meal and more salt and pepper if needed, cook for a few minutes, stirring constantly, then pour in pan and leave until cold. It forms a nice loaf which can be eaten cold or sliced and fried.

I cook the hog's head tender and mash up in same manner. Then put on stove, add ½ cup vinegar and 2 cups of meal, season highly with red pepper, stir and cook five minutes then pour in pan to form a loaf.

MRS. C.

Camphor Balls Protect Corn Against Weevils and Rats.

LAST year our corn was infested with an unusually large number of weevils. The stored corn is kept in a large open crib, about the kind usual to Delta plantations. It was decided to try the camphor ball, carbon bisulfide being out of the question.

The result has been that the corn was damaged less by the weevil, than in previous years. Also, an unlooked for benefit, it was scarcely touched by mice and rats. The camphor ball has since been used on the plantation with excellent result as a guard for seed and food stuffs, against the rats. None of the stuff seems to have been in any way impaired by this treatment.

CLAUDE M. HENRY.
Raymond, Miss.

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