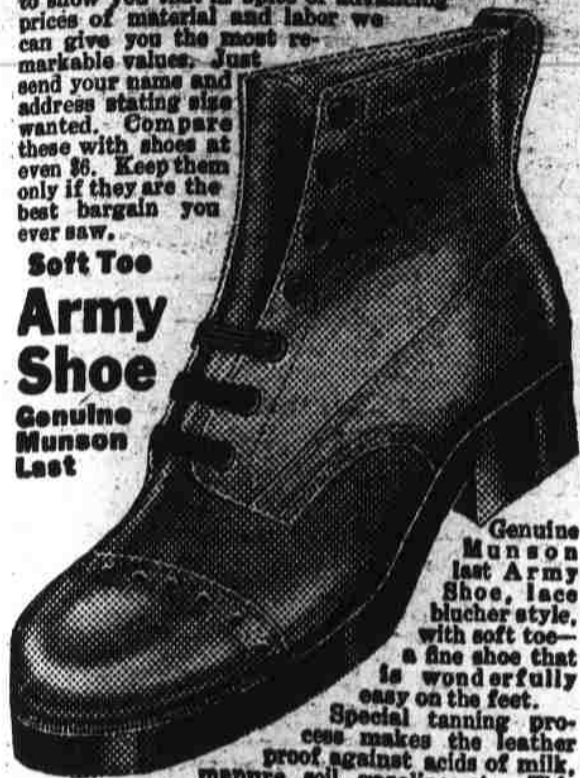


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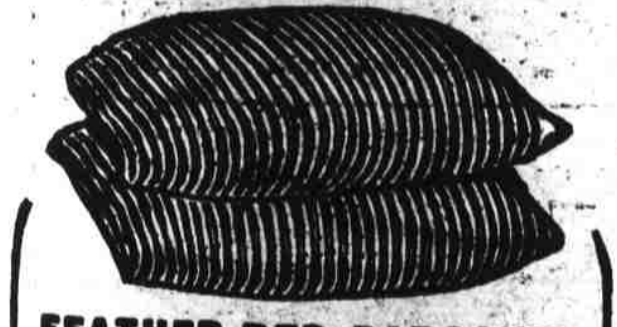
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Cut the beef into small pieces and soft and allow it to cure for 48 hours in a cool place. Cut the pork into small pieces and put the beef and pork through the grinder together. Put into a container and add the water and spices. After it is all mixed, put it through the grinder again, using the fine plate. Stuff into sheep casings. After the sausage is stuffed into the casings by means of the thumb and forefinger, press the casings together, about 4 inches apart. Twist the links first link two or three times. The next link made should be twisted in the opposite direction to keep the casing from untwisting. After it is twisted into links, hang it in the smokehouse for about 2 hours at a temperature not to exceed 125 degrees Fahrenheit. After it is smoked, boil it for 5 or 10 minutes and then plunge it into cold water and hang it in a cool place.

### SAUSAGE

Eighteen pounds of lean meat, 6 pounds of fat, 8 ounces of fine salt, 4 ounces of black pepper, 1 teaspoonful of red pepper, 8 ounces of pure leaf sage.

The lean and fat meat should be cut into 2-inch cubes, mixed and run through the mill, using plate with large (or 1/4-inch) holes. This should be mixed thoroughly and spread out on a table. The seasoning material should be well mixed and spread evenly. The whole should be kneaded thoroughly by hand and run through the mill twice, using 3-16-inch plate. Sausage is much better when seasoning is well mixed, and it will crumble when cooked if not ground fine.

### BAKED SAUSAGE

Pack sausage in small, flat jars (1/2 gallon size best). Leave one-half-inch space at top. Place in a very moderate oven and bake at a low temperature. Allow twenty to twenty-five minutes to the pound. Store in a cool place when fat has solidified on top and sausage is thoroughly cooled. There will be sufficient fat in sausage to cover it completely. Tie a clean cloth and paper over top of jar to keep out dust. Sausage prepared in this manner may be sliced and served as a cold meat.

### SMOKED SAUSAGE

Eighty-five pounds lean pork, 15 pounds beef, 1 1/2 to 2 pounds salt, 4 ounces black pepper, 1 ounce red pepper, 1 ounce sweet marjoram, 1 ounce mace.

Cut the meat into small pieces and sprinkle seasoning over it, then run through the grinder with the small plate. Put it away in a cool place for 24 to 36 hours, then add a little water, and stuff into hog casings and smoke in a very cool smoke until a dark mahogany color is obtained.

**Yellow Wash.**—For 100 pounds ham or bacon use—3 pounds barium sulphate, 0.06 pounds glue, 0.08 pounds chrome yellow, 0.40 pounds flour.

Half fill a pail with water and mix in the flour, dissolving all lumps thoroughly. Dissolve the chrome yellow in a quart of water in a separate vessel and add the solution and the glue to the flour; bring the whole to a boil and add the barium sulphate slowly, stirring constantly. Make the wash the day before it is required. Stir it frequently when using, and apply with a brush.

**Baked Ham.**—Wash, remove veins and arteries. Stuff with a dressing of 1 cup dry bread crumbs, 1 chopped onion, 1 salt-spoon summer savory, salt and pepper. Sprinkle with salt, pepper and flour and brown in fat. Put in closely covered pan and bake in oven or fireless cooker for four hours.

Serve hot with the following vegetable sauce: Boil 1 stalk celery diced, 1 tablespoon chopped onion, 2 sprays parsley, 4 slices carrots diced, 2 tablespoons diced turnips, a bit of bay leaf, 2 cloves, a small piece red pepper, salt, and pepper, and 12 half inch dice of fat pork. Cook slowly until tender. Thicken with browned flour.

### CANNING PORK

Boil or bake the meat until it comes off the bones readily. It is well to do some each way that one may have the brown taste. Cooking is not necessary except to make removal from the bones easier. Put meat or sausage in a glass top jar (this is important), fill almost to the top with salted liquid or not as desired and can by steam pressure or three day process.

**Steam pressure method:** place glass top in position and hold in place by first wire loop but do not clamp tight. Subject to a pressure of 15 pounds, at a temperature of 250 degrees Fahrenheit for 80 minutes. Let the steam pressure canner cool, remove lid and immediately clamp jar tops tight.

**Three day method.** Use pint size, glass top jars. Boil in water bath with one loop over for one hour. Push down other loop and boil hard one half hour more. Remove from canner to a place free of drafts: The next day put into cold water bath without loosening top, boil hard one hour, repeat the third day. Take every precaution to have good new rubbers.

### FOUR RECIPES FOR MAKING SOAP

Use waste fat, trimmings and skin for laundry soaps and pure white lard for toilet soap.

**Hard Soap.**—One can of lye in four quarts of water. Add this solution to six pounds of grease or tallow. Boil slowly and stir until soap is produced.

**Soft Soap.**—One can of lye in three gallons of water. Add this to five pounds of grease or tallow. Boil, stirring slowly, until the soap is produced. If desired, nine gallons of water may be added.

**Cold Process.**—One can of lye dissolved in two quarts of water. Add this to five pounds of grease, being very certain that the grease has not been over-heated. Stir slowly and thoroughly until soap is produced. In all cases, it will take about an hour for the soap to be made.

**Toilet Soap.**—"One can of lye dissolved in three pints of water. To four and one-half pounds of luke warm lard, add one half pound of sifted borax; stir into this well and then add the lye stirring constantly until the thickness of honey. Add a few drops of oil of lavender to prevent the odor of grease. Pour this into an oblong pan lined with paper. When partially cold cut into squares or oblong shapes but let it remain in the pan until thoroughly cold. Remove from pan and place upon a board for several days in the open air. Wrap in papers and pack in boxes." MRS. LAMBE.

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