



## Farmers Bulletin Volume 1176-1200

By United States Department of Agriculture, United States Dept of Agriculture

Rarebooksclub.com, United States, 2012. Paperback. Book Condition: New. 246 x 189 mm. Language: English . Brand New Book \*\*\*\*\* Print on Demand \*\*\*\*\*.This historic book may have numerous typos and missing text. Purchasers can download a free scanned copy of the original book (without typos) from the publisher. Not indexed. Not illustrated. 1922 Excerpt: .in place. Repeat the same process in overhauling. The pieces at the top of the original pack should be at the bottom when the meat is resalted. The same curing mixture, with salt reduced to 5 pounds, will drycure 100 pounds of bacon. Overhauling on the third day will be sufficient. Two days per pound is the standard curing time for the dry method. However, it is usually safer to keep 8 to 10 pound hams in the curing mixture for from 25 to 30 days. Farmers who wish to store this meat for summer use often remove the cuts at full time, string them, and allow them to hang at air temperature for about two weeks before smoking. Fat backs and shoulder plates may be cured by either the dry or brine method. They are usually left in cure until used. PICKLING PIGS FEET Special...



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