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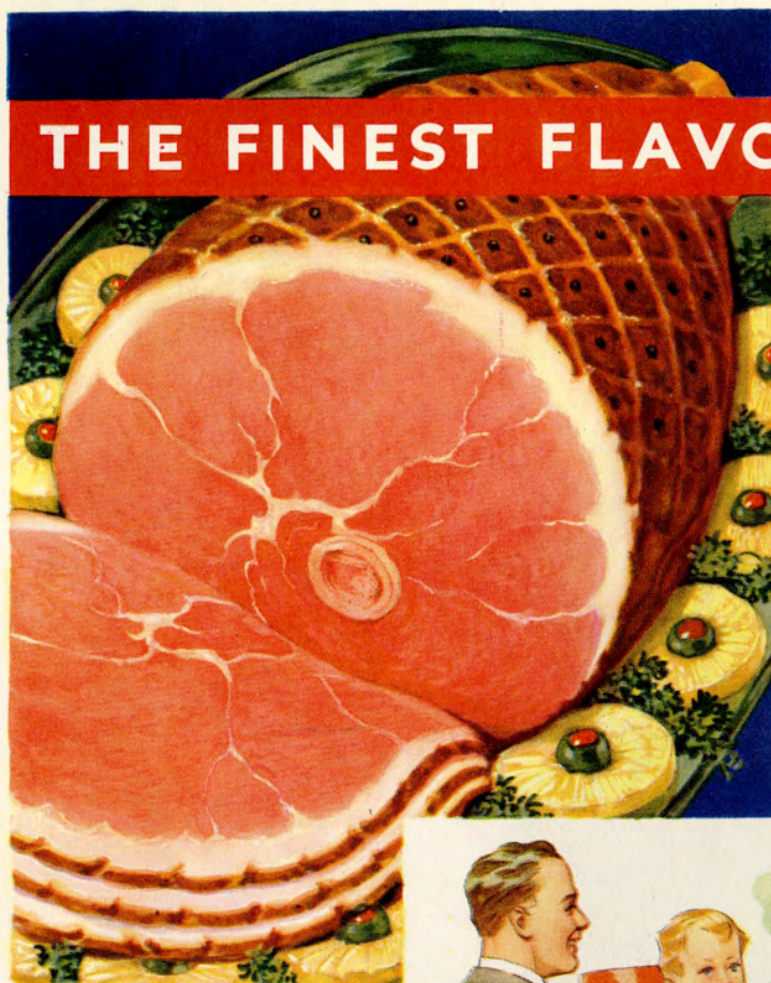


MEAT CURING

made easy

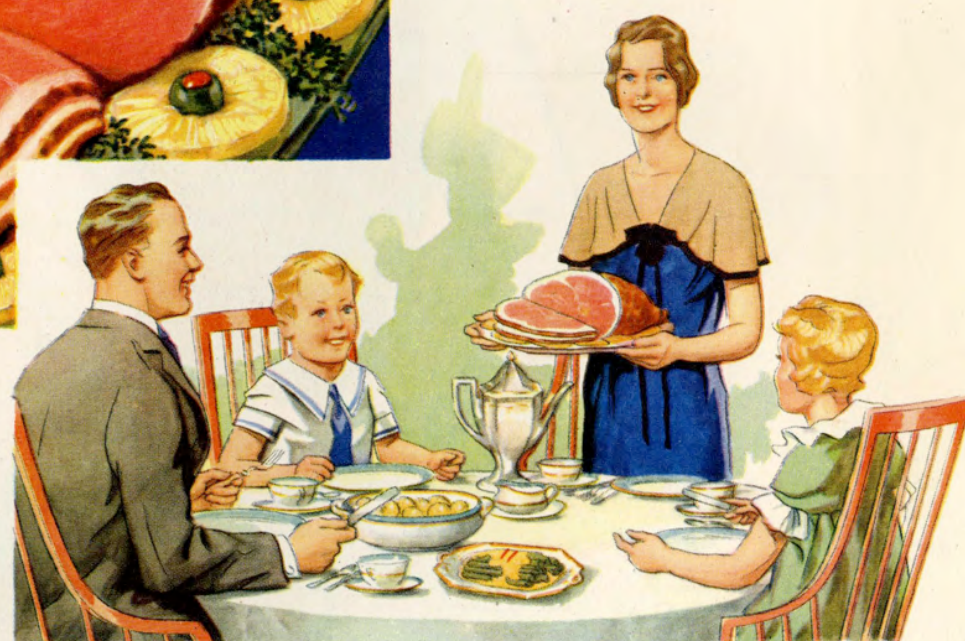
AND A NEW WAY TO MAKE SAUSAGE

MORTON SALT COMPANY
CHICAGO, U. S. A.



THE FINEST FLAVORED MEAT —

*ever brought
to your table*



EVERYBODY wants the sweetest, juiciest, home-cured hams and bacon for their table. We all like home-made sausage when it is seasoned just right—has that appetizing zest the whole family loves.

It is easy now to have meat of better quality and superior flavor when you use Morton's SMOKE-SALT for curing the meat and Morton's Sausage Seasoning in making your sausage.

Farmers everywhere are fast coming to realize that after raising good hogs, and feeding them to proper butchering condition, it is false economy not to turn out the finest quality of meat they can produce.

Home meat curing is increasing every year because over a million farmers have found that they can produce the highest quality

meat with Morton's SMOKE-SALT. This modern, popular meat cure makes the job easier—makes it quicker and makes it safer. More than this, it adds a new, delicious flavor to the meat and improves its keeping quality.

Likewise, all lovers of home-made sausage find that Morton's Sausage Seasoning is the answer to their problems. This complete mixture takes the uncertainty out of seasoning. It saves mixing your own ingredients. And it gives your sausage the same, delicious flavor, the same tempting taste every time.

Retail dealers everywhere sell both these products. Be sure to use them this season if you want the finest-flavored meat—the finest tasting sausage ever brought to your table.



Be Sure To Read This Page **FIRST**

The aim of this book is to be of real, practical help to every family that now butchers and cures meat at home. It will also assist those who do not butcher their own meat, but who would like to begin this thrifty practice.

Every important step in butchering, trimming and curing is explained on the following pages. By the use of actual pictures and in easy-to-understand language, we have endeavored to cover the whole process of home butchering and curing in complete detail.

Even though you have never butchered before, you can, with this book as your guide, do your own butchering, trimming and curing, just as successfully as those who have had years of experience.

Morton's Sugar-Curing SMOKE SALT and Morton's Sausage Seasoning are two products that have done much to simplify the problems of putting up home-cured meat and sausage. They insure the finest flavored meats possible to produce and eliminate a great deal of labor and guess-work.

The most modern methods of butchering, dressing and trimming the various cuts of pork are fully explained on pages 4 to 25.

You'll find complete instructions for curing your meat with Morton's SMOKE-SALT on pages 19 to 22.

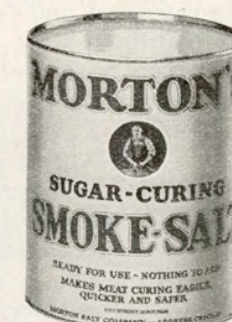
Mutton and Beef are covered on pages 26 and 27. Appetizing Meat Recipes on page 29. How to make Headcheese, Scrapple, Lard, etc., on page 30.

Morton's Sausage Seasoning and The Easier and Better Way to Make Sausage are fully explained on pages 31 and 32.



NOTE: If you have some friends or neighbors who you believe would like to have a copy of this booklet, send us their names and addresses and we will mail each of them a copy, FREE and postpaid.

MORTON SALT COMPANY,
Smoke-Salt Dept., CHICAGO, ILL.



THE MODERN WAY

To Cure and Smoke Meat

is to Use

**MORTON'S
Sugar-Curing
SMOKE-SALT**

**EASIER
QUICKER
SAFER**

OVER a million farm families now use Morton's Sugar-Curing SMOKE-SALT for curing and smoking their meat.

They have found it saves them time and work, keeps their meat sweet and fresh much longer, and brings to their table hams and bacon of such quality as they have never had before.

The reason for this is simple and easy to understand. Morton's SMOKE-SALT is a wonderfully improved meat curing Salt; it is the blending together into one convenient product the highest grade meat Salt, a marvelously balanced sugar-cure and refined, condensed wood smoke.

It is used just like ordinary meat Salt, but the curing results are far superior, because the Salt, the sugar-cure and the smoke all strike in and penetrate the meat together, resulting in a better, safer and more uniform cure. It does the whole job of sugar-curing and smoking—all at the same time.

Many experienced "old timers" who have been curing meat twenty-five and thirty years write us that they did not realize there could be such a difference in meat curing until they had used Morton's Sugar-Curing SMOKE-SALT.

The same good results are waiting for you when you use this improved meat Salt.



MEAT CURING MADE EASY

HOME butchering, curing and canning of pork is in the ascendancy again—more farmers join the ranks each season. Today most farmers are doing their own butchering.

The place of the hog on the American farm is being restored to its proper importance. The past tendency of many farmers to sell all their pork at stockyard prices and buy it back at retail prices is rapidly changing. Such a practice is too expensive.

No small part of the influence that has swept in the present era of home butchering has come from the helpful work of state agricultural colleges—and the practical demonstration work conducted by professors of agricultural high schools and county farm agents.

Home demonstrators have worked enthusiastically with farm women's clubs to develop new, better, and more appetizing methods of preparing meat for safer keeping over longer periods of time. Everywhere the realization that proper use of the hog on the farm increases the prosperity of the farmer is stimulating the practice of butchering at home.

Morton's Smoke Salt comes into this situa-

tion with an important contribution. By eliminating yesterday's tedious and long-drawn-out practices through providing a quicker, simpler, easier and safer way to cure and smoke meat—it renders a distinct service to the farmer. By improving upon the thoroughness of the cure and making more perfect the smoking operation—it gives to the farmer a more efficient and dependable method with which to realize the advantages and economies that home-killing of meat affords.

The following is quoted from the United States Department of Agriculture Farmers' Bulletin No. 1186 and more farm homes are yearly seeing the wisdom of this statement.

Every farm should produce the pork and pork products which are consumed on that farm.

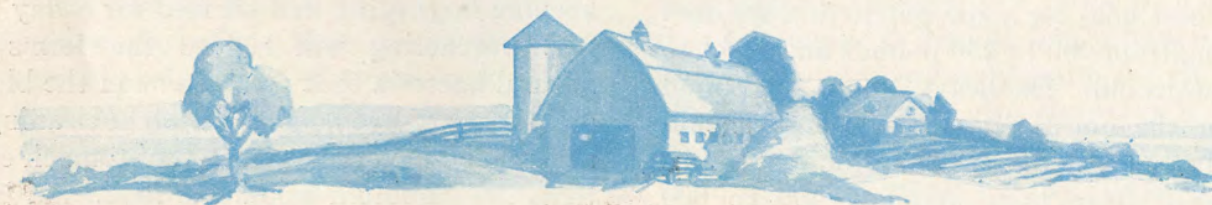
Selling hogs and buying pork involves profits, but not for the farmer engaged in the practice.

Home curing of pork is an old practice. It nearly went out of style, but the style is rapidly becoming popular again.

Home-cured pork, fresh canned pork, sausage, scrapple, head-cheese, pickled pigs' feet, and lard afford a variety of products to supplement the daily meals.

Better Meat is Now a Fact Instead of a Wish on Over One Million Farms

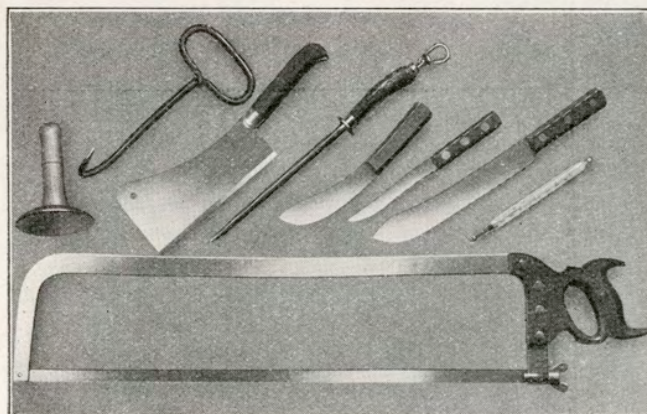
Better Sausage is Sure and Certain With Morton's Sausage Seasoning



MODERN METHODS *of* BUTCHERING

NO longer need the curing and smoking of meat and preserving the surplus cuts be a tedious, long-drawn-out job. With a definite step by step plan of butchering as the following illustrations make possible, and with a modern pressure cooker outfit for safely canning the surplus cuts, and the use of Morton's sugar-curing Smoke Salt for curing and smoking the hams, bacon, shoulders, etc., the whole job can be easily finished in short order.

There is no surer way to set a better table and to increase the value of a good many farm dollars than through efficient curing and canning of pork.



Equipment

A cool, clear day, with your butchering tools all sharp and clean, is the best way to start the job.

Kind of Hogs

The best hogs for home-butchering are ones weighing from 200 to 250 pounds and eight to ten months old. The heavy 400 to 600 pound hogs or the non-thrifty young shoat should never be butchered. There are many reasons why meat from hogs weighing 400 to 600



pounds is hard to properly cool, cure and keep under normal farm conditions.

Finished meat of good quality is the main end that should be sought and meat from the extra heavy hog is always coarse and of inferior quality when compared to meat from medium weight growing hogs. It also costs considerably more to produce each pound of meat in heavy hogs than in ones of medium weight.

Care of Hogs Before Butchering

Hogs should be confined in a small pen two or three days prior to being slaughtered and for twenty-four hours before killing should not be given any food, but should have plenty of fresh water. The prevention of spoilage and likewise the foundation of quality meat begins with the live hog. The primary cause of low quality meat and meat spoilage is due to allowing the natural forms of bacteria to develop and multiply. It has been proven that keeping hogs quiet and off feed for a day before butchering will reduce the forms of natural bacteria that are present in the blood and tissues of live hogs. The job of cleaning is also made much easier when the stomach contains the minimum amount of food.

Quality meat of a sweet, rich flavor is always worth a premium. The six important steps in preventing spoilage through bacteria development and in turning out good meat are—

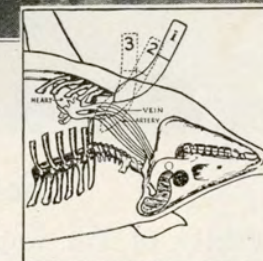
- (1) Hogs that are quietly handled
- (2) A thorough bleed
- (3) Quick and efficient chilling
- (4) Proper application of the Salt
- (5) Cleanliness in handling the meat
- (6) Proper attention when curing.



Killing

Sticking is the best method of killing hogs. If a block and tackle arrangement is handy, loop a chain around one hind leg and draw the hog clear of the ground before sticking.

If it is not convenient to swing the hog, then stick on the ground. One man stands straddle of the hog and holds the forefeet while the



other one holds the chin down and sticks.

The diagram opposite shows the object of a perfect job of sticking. The knife slips under the point of the breast bone and severs the forking vein and artery. The knife movement of the sticking is made downward and forward as shown in outline positions one, two, and three in the diagram. Keep the knife squarely in the center and do not twist, also do not make any effort to stick the heart. Twisting the knife or sticking on either side of a center line results in "shoulder sticks" and a heavy loss in trimming. Sticking too far back toward the heart causes internal bleeding and poor drainage.

Do Not Try To Stick the Heart

Very often when sticking hogs some one will make a special effort to try and stick the heart. This should never be done as in the first place the vein and artery should be severed well in front of the heart to prevent internal bleeding, and second, the heart should be left uninjured in order that it will continue pumping and drain out all blood from the carcass as rapidly as possible.

The only time a hog should be stunned or shot before sticking is when, due to wildness, it is impossible to handle him otherwise. To butcher by sticking only is by far the most efficient method and also the most humane. A quick and thorough bleed is one of the foundation factors in putting up good meat.



Scalding

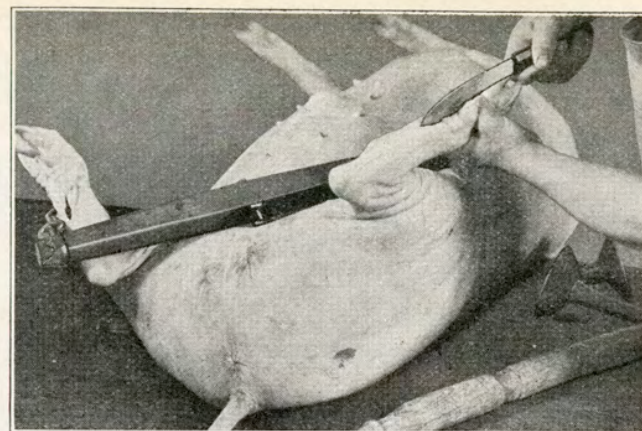
Plenty of hot water at a temperature of about 150° F., with a little lye or ashes added makes scalding a quick job. Keep the hog moving while in the water and remove as soon as the hair slips readily. If a thermometer is used and you know the water is at the correct temperature, scald the head end first, while the hind legs are dry; then reverse the hog, place the hook in the lower jaw and scald the rear quarters.

A barrel set at about a 45° angle and leaned against a bench or table makes an easy and handy arrangement for scalding and scraping hogs.



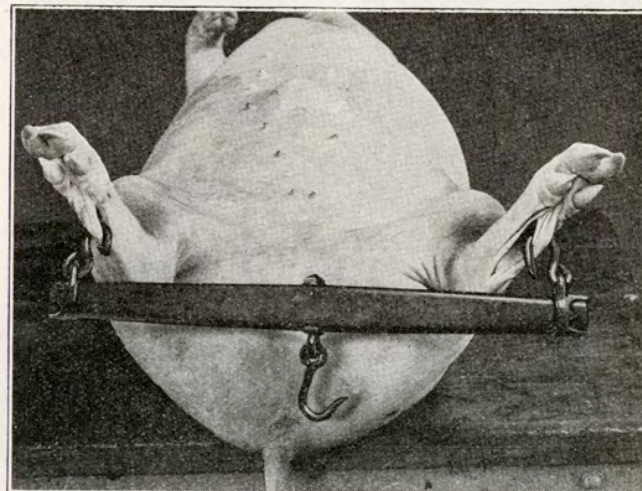
Scraping

Bell scrapers are the best tools for doing this job quickly and speed is important. Scrape the head and feet first as they cool quickly. Make all your scraping strokes the way the hair lies and it will come off easier. To remove any stray bristles that may be left apply a little hot water and shave with a sharp knife.



Working Out Tendons

Make an incision through the skin along the back part of the hind legs from the foot well toward the hocks. After the incision is made work out the tendon with fingers.



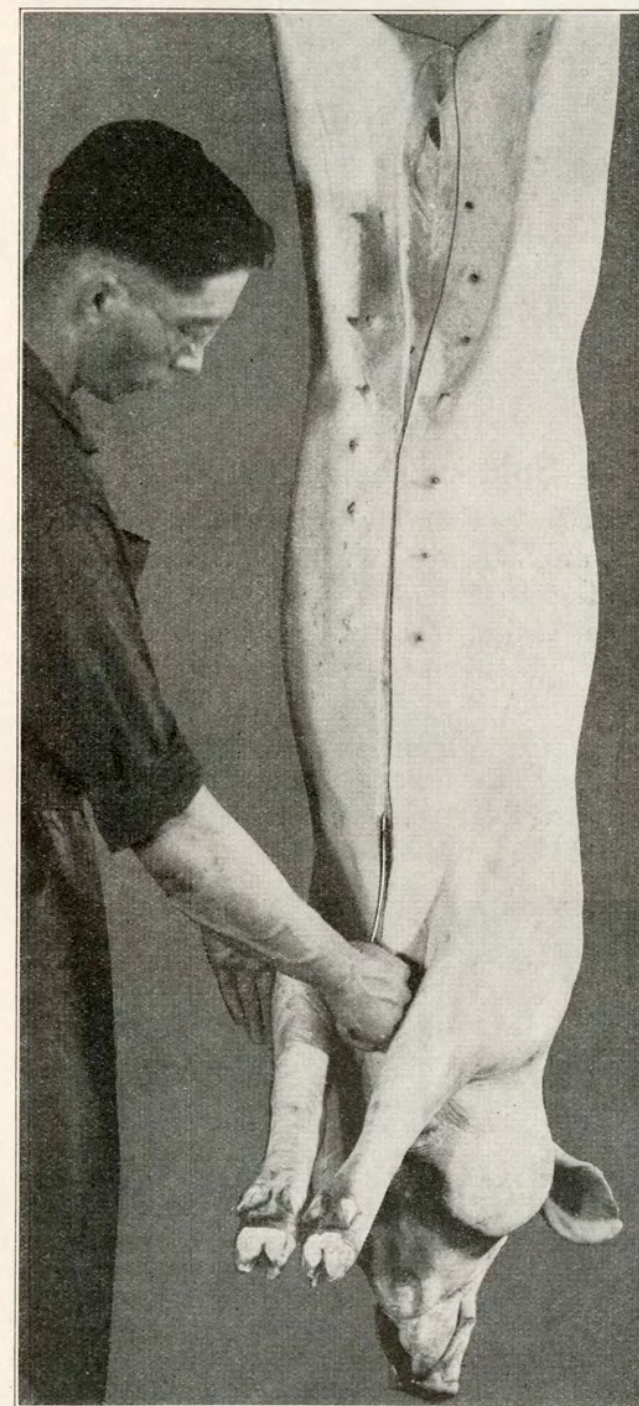
Ready for Swinging

Hook a singletree or gambrel stick under the tendons and the hog is ready to swing for washing. Wash the carcass clean with hot water, then follow with cold water.

Make sure that all knives and tools are clean and well scalded before opening the carcass. Tools that might be accidentally dropped during the work should always be re-scalded before continuing to use them. Contamination of meat, that later results in loss, can easily be started from unsanitary butchering tools.

When butchering and curing meat it should always be kept in mind that fresh pork is a highly perishable product and is easily contaminated. For this reason every part of the

butchering and curing should be handled in the cleanest, most sanitary manner possible. Cleanliness will also improve the flavor of the cured meat.



Scoring the Belly

Score the belly by making a slight incision down the center from a point between the hams to the tip of the jaw. Be careful and do not cut through the belly wall.



Splitting the Breast Bone

Place the knife in the sticking cut at the throat with the cutting edge up and the point against the backbone. Cut upward using the knife as a pry to split the breast bone and divide the first pair of ribs. Be careful in splitting the upper portion of the breast bone not to cut the stomach. The blood that has accumulated in the chest cavity will drain out when the breast bone is split.

You can tell if you did a good job of sticking or not by the quantity of blood that will be in the chest cavity when the breast is opened.

A good job of sticking is to sever the large vein and artery well in front of the heart. If this is done the entire carcass will bleed out in nice shape and there will be very little blood left in the chest cavity.



Ripping the Belly

After carefully opening the abdominal cavity at the top, turn the handle of the knife in and the blade out. Let the fist that grips the handle drop down until the knife blade slants upward. The cutting is done with the heel of the blade and the fist crowds the intestines away from the outer edge as the ripping is continued downward. When the belly wall is cut through, the intestines will fall forward and downward. Do not try to prevent this as the attaching muscle fibre will not let them fall far.

The above method of ripping the belly is the quickest and safest way to do the job. You can work fast and without fear of cutting the intestines. To speed the work and avoid miscuts it is well to know and follow the simple tricks of the trade.

It is awkward and tedious work to try to rip the belly with the point of the knife turned inward as the slightest slip or carrying the point too far in will slit one of the intestines.

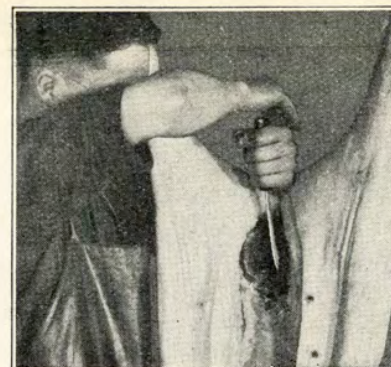


Fig. 1

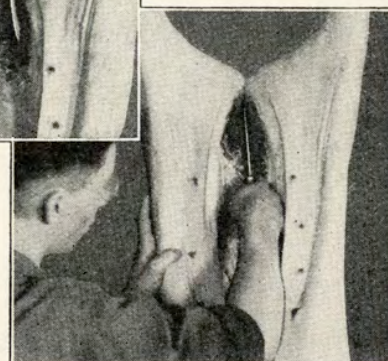
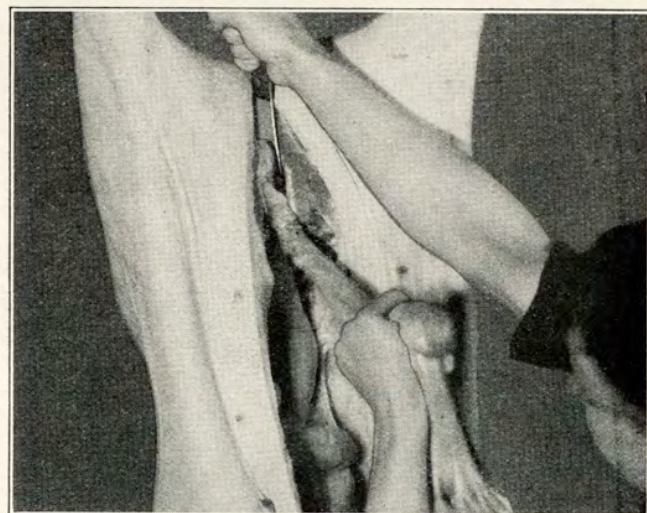


Fig. 2

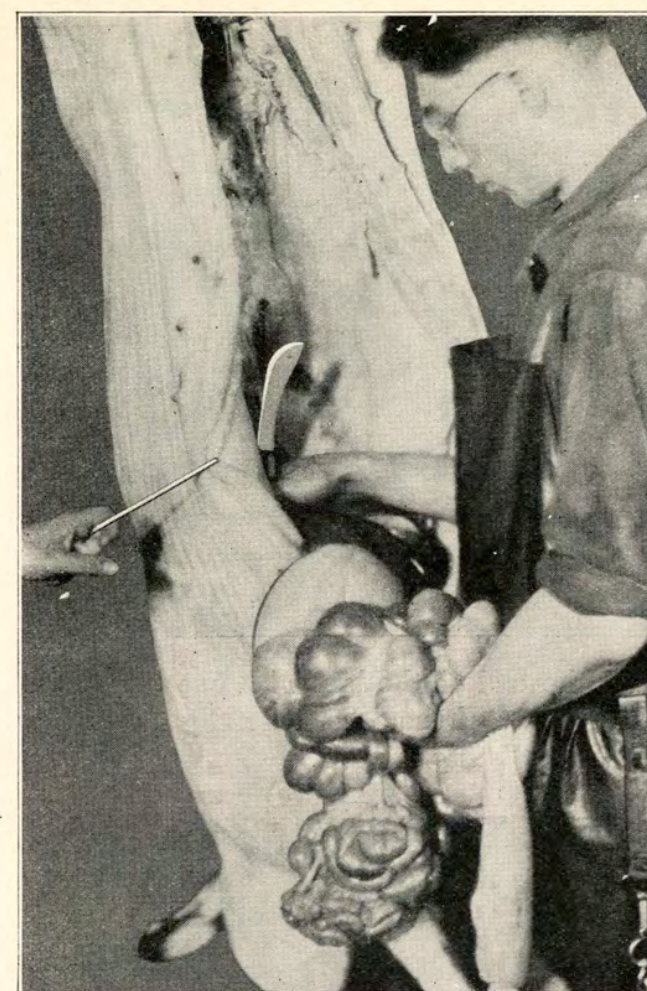
Splitting the Aitch Bone

As soon as the belly is ripped and the intestines are hanging forward the next step is to split the aitch bone. Figure One above shows the method of placing the point of the knife squarely between the crotch where the hams join and hitting the butt of the knife handle with the other hand to make this split. Figure Two shows the other method of bearing down with a straight cut. Either method is good. With old hogs it is often necessary to use a saw.



Loosening the Bung

After the aitch bone is split, loosen the bung gut by carefully cutting around it and securely tying the end with a cord before working out the gut as a whole.



Removing the Entrails

Take a firm hold on the mass of entrails with the left hand and with the right pull and work them downward after the attachments, holding them to the backbone, have been carefully cut. The liver and stomach are rolled out and downward along with the entrails. With the knife, the lungs and heart are loosened, pulling them down with the gullet and windpipe. At the throat make a cross cut and the whole viscera comes free. Remove the heart and liver and wash in cold water. To save the fat from intestines run them while warm.

Where the intestines are to be used for sausage casings, reverse them by turning up a fold like a cuff on a pair of trousers and pour warm water into this cuff and the casings will be "fed in" by the weight of the water which quickly turns them inside out. This is the simplest and easiest way to turn intestines.



Removing the Head

At this point in butchering is the best time to remove the head as it is quickly gotten out of the way and its removal is an aid to rapid chilling. Make a cut at the first joint of the backbone and all the way across the back of the neck as shown above.



Pull down on the ear and continue the cut around the ears to the eyes and then to the points of the jaws. This lets the head come free but leaves the jowls on the carcass.

Splitting the Backbone

As soon as the head is removed, wash down the inside of the carcass and then split by sawing squarely down the center of the backbone.



If you have been using an axe and making a cut on each side of the backbone you will find that center splitting with a saw gives you more useful finished cuts and a neater job. About a foot of skin at the shoulder should not be cut through until after the carcass is cooled. This is to keep the two sides from separating while they are hanging.

Fisting Out Leaf Fat

While the carcass is warm it is easy to fist out the leaf fat and its removal helps quick chilling. If the leaf fat is not removed while the carcass is warm, it becomes stiff during the chilling and is harder to get out afterwards.



Hold the end of the leaf with one hand and with the fist of the other carefully loosen the leaf fat by fisting upward.



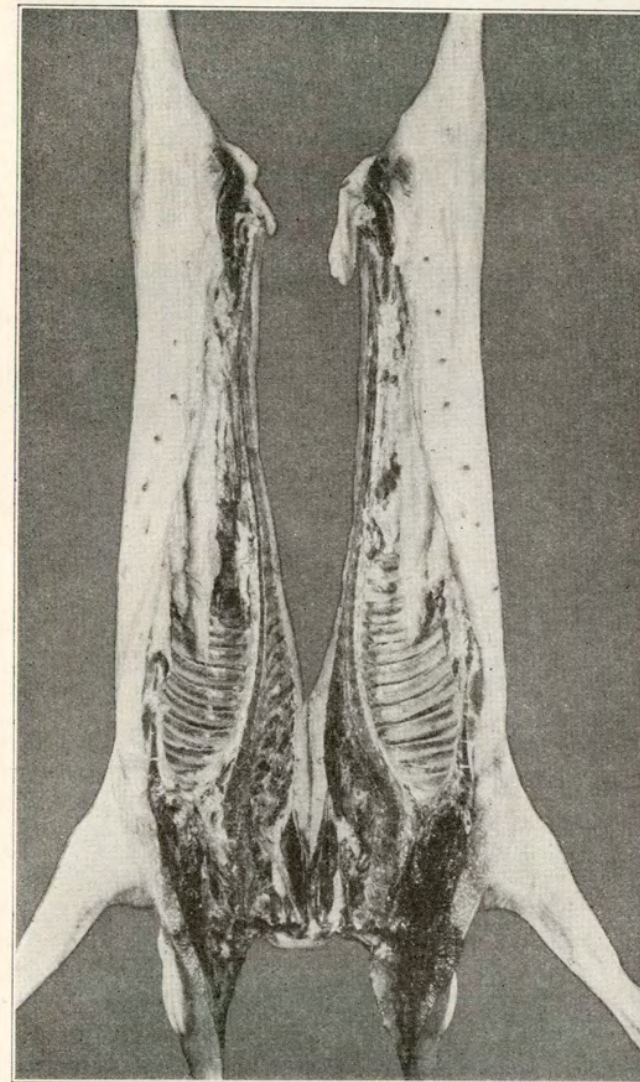
Facing the Hams

To help the hams cool out better it is wise to face them while still warm. This cut is made by following the curve of the ham with the knife to remove the outer fat.

Besides helping the hams chill out better, facing them while warm makes the finished hams smoother and nicer looking, as after the fat is removed the thin fibrous membrane next to the lean meat will shrink to it, giving a smooth appearance to the cured ham.

PROPER CHILLING

very important



Chilling

A quick and thorough job of chilling is a very important part in turning out good meat. With the head removed, the hams faced, the leaf fat fisted loose, and the carcass split down the center of the backbone, note how open it is and how readily it can cool out.

The air can circulate freely to each part of the carcass, taking full advantage of the weather if it is not quite as cold as it should be. About twenty-four hours is necessary for

proper chilling. A good rule to follow in warm sections is to kill in the afternoon, then the cool night is just ahead for starting the chill.

For proper chilling the temperature of the meat should be lowered to around 32° to 35° shortly after it is butchered. If available an ice pack is very helpful in chilling the meat when the weather is not ideal. Place a layer of chipped ice on a clean, flat surface, spread the carcass on the ice and put additional chipped ice on top of carcass.

Let Meat Thoroughly Cool Before Cutting in Pieces

Meat should never be cut into pieces for curing until it has thoroughly cooled and all the animal heat is out. A good job of cutting can not be done on warm meat. Neither should salt be applied on warm meat. Very often home-cured meat has been made inferior in quality and actual loss caused by cutting up the meat and salting it while still warm.

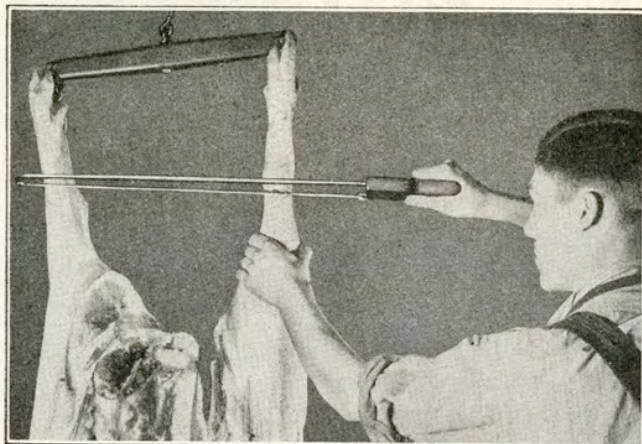
Salting Warm Meat Often Causes Bone Souring

Bone or ham souring is most often the result of meat not being properly cooled or from applying salt on warm meat. Some folks seem to believe that the meat should be cut up and salted as soon as butchering is completed or it won't take the salt properly.

Nothing could be farther from the facts than this, because actual harm could easily be done instead of good.

When salt is applied on warm meat it actually helps hold the animal heat in and this heat, along with moisture, gases, and a little blood that is usually in the joints, makes an ideal combination for souring to begin, which in a short time may cause loss and spoilage.

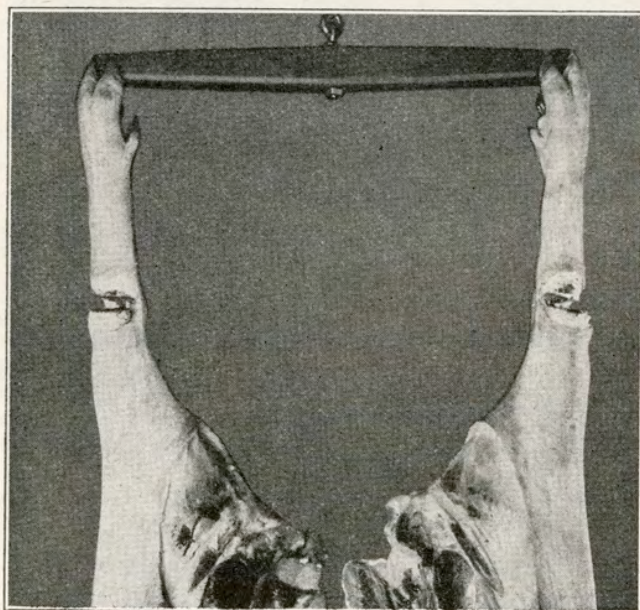
A good chill is one of the foundation steps in turning out good meat and the best results cannot be obtained when salt is applied to the meat while it is still warm.



Helping the Chill in Mild Weather

When the weather is against you, you can aid the chilling by sawing through the shank bones just above the hock and sawing the front leg bones just above the knee. These cuts are to be made at the points where the usual cuts would later be made for taking off the feet.

At the shanks saw through the bone only and the tendons will still hold the carcass, letting it continue to hang for chilling.

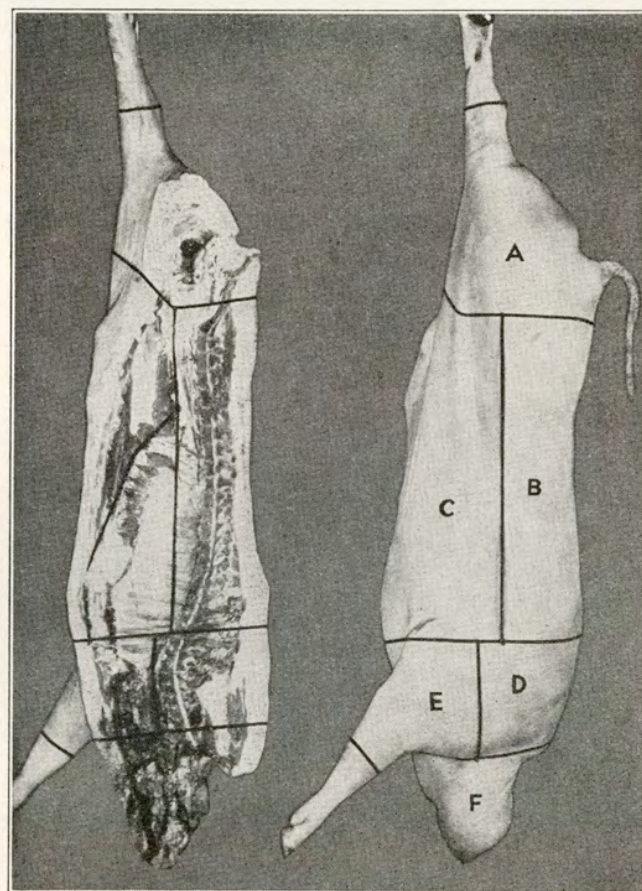


When the bones are sawed through, the marrow will be exposed, allowing the inside of the

hams and shoulders to cool out better and quicker.

When Chilling is Completed the Meat is Ready to Cut and Cure

It is difficult for anyone to remember from one year to the next just which is the best and easiest way to handle each part of butchering, trimming, and curing meat. We hope this booklet is so illustrated that it will serve you now and in the future as a definite guide to work from and help you turn out better meat through the use of Morton's Smoke Salt.



A Guide for Proper Cutting

The black lines above show where the cuts should be made to turn out meat that is properly trimmed. Well trimmed meat cures out better and with less waste. The six major cuts are—A—ham. B—loin. C—bacon. D—butt. E—shoulder. F—jowl. Begin making the cuts at the shoulder as shown on following pages.

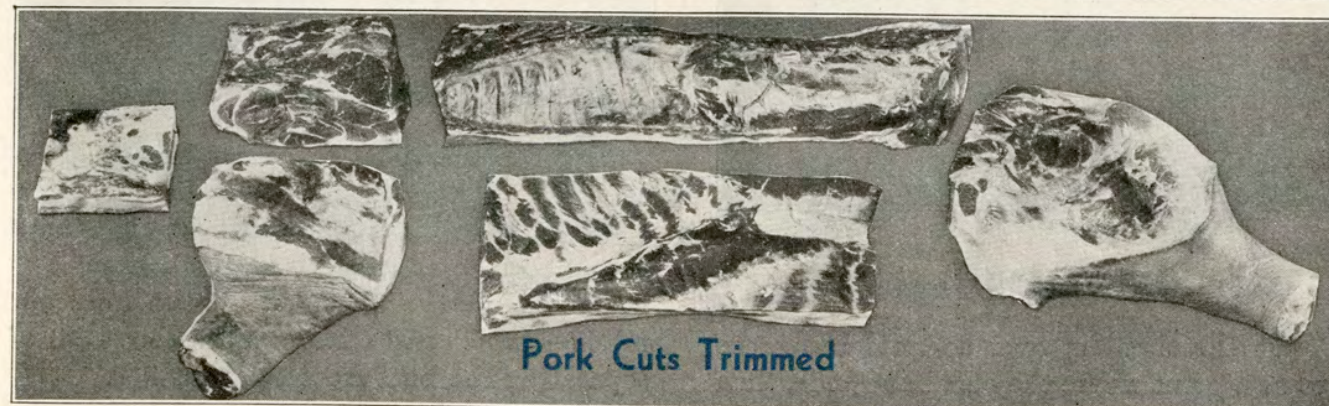
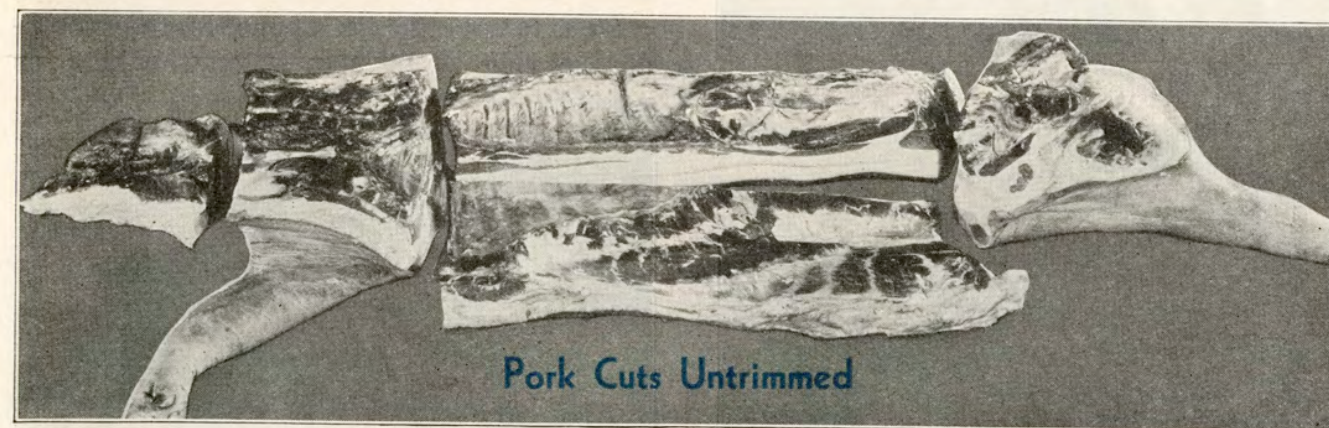
The **BETTER** the **TRIM** the **BETTER** the **CURE**

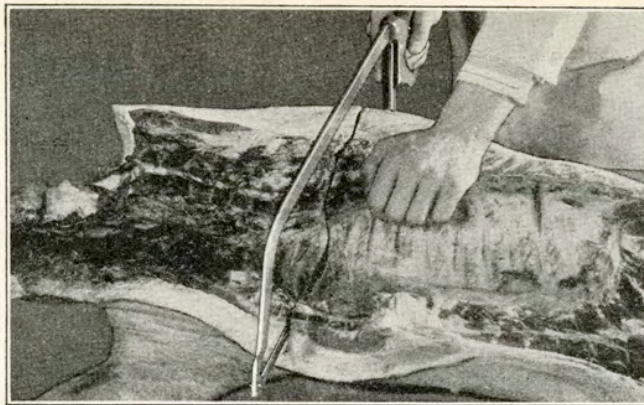
BY following a definite step-by-step plan in butchering, cutting, and trimming meat the work will be done quicker, better, and without waste.

If you have not made a practice of trimming the different cuts closely and neatly, you will find it very much worthwhile to do so. Well trimmed meat cures out better, is more sightly, and months later when the meat is to be used there is both pride and pleasure in taking down a neatly trimmed ham to bake for a special dinner. The trimmings and small pieces that will be obtained when all of the major cuts are properly squared or rounded,

as shown in the illustrations below, can be used for sausage, scrapple, etc. In this way all of the meat brings full value on your table, whereas if uneven edges and the trimmings were left on the hams and bacon they would only dry up in the cure and become too salty.

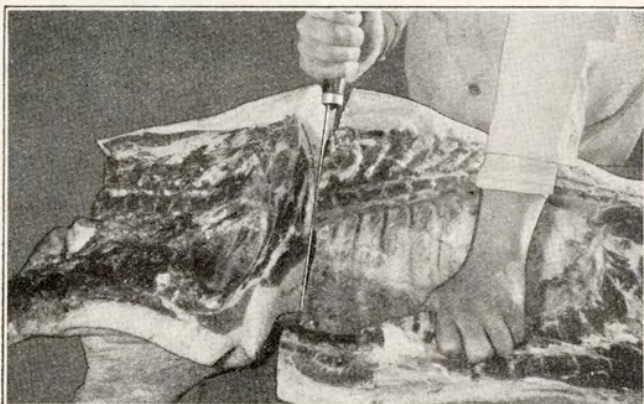
The illustrations below show the result of a good trimming job to get the six major cuts from each pork side. These cuts are ham, loin, bacon, shoulder, butt, and jowl. When the jowl is squared up, as shown, it can be cured out the same as bacon if desired. Detailed instructions for making the various cuts are shown on the following pages.



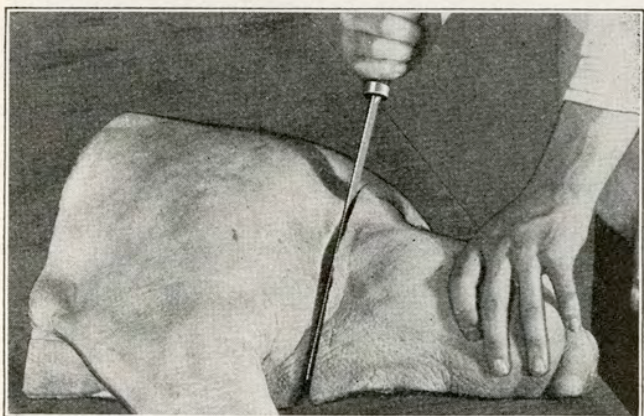


Taking Off Shoulder

Saw through the third and fourth ribs at right angles to the back.



When the bones are sawed through, complete the cut with the knife.

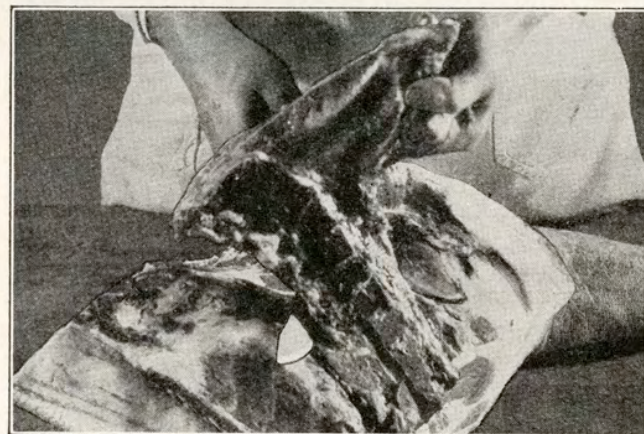


Taking Off Jowl

Turn the shoulder over and cut away the jowl at a point where the backbone ends, then



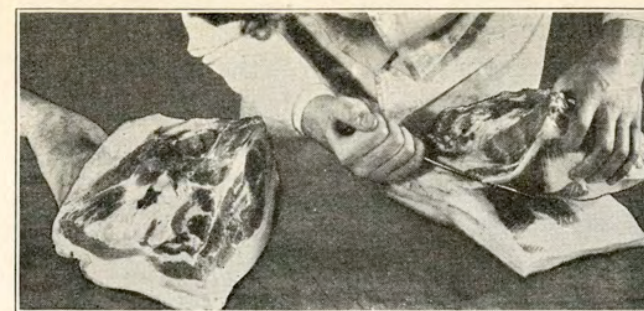
square the jowl up and it can be cured out the same as bacon or used as seasoning.



Next remove the neck bone from the shoulder, leaving as little meat on the bone as possible.

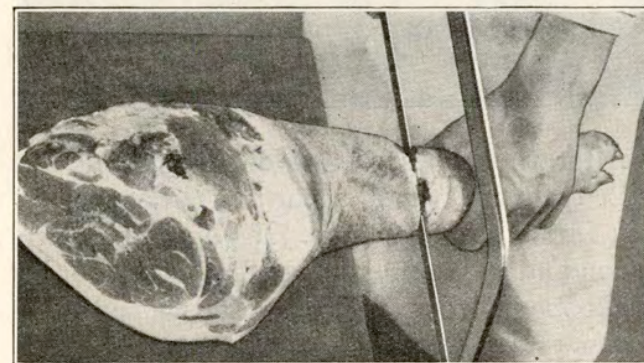


Separate the butt from the shoulder as shown and the finished shoulder can be trimmed out like a ham. If the maximum amount of cured meat is desired, then it is best to trim the shoulder by the long cut method, which will eliminate the above cut of separating the butt from the shoulder.

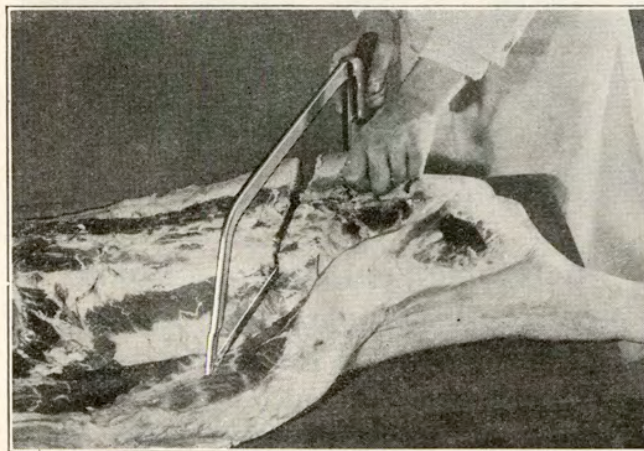


Split the clear plate from the butt. The butt makes a good piece to cure or to work up in sausage, to use fresh as a roast or to can. The fat clear plate is used for seasoning or lard.

If it is desired to have the shoulder trimmed by the long cut method, the above cut would also be eliminated.



After the shoulder is trimmed up saw off the foot at the knee joint. One reason for trimming the shoulders as shown just above is to give them the appearance of hams, and it insures a safer cure than the long cut method of trimming, but produces less cured meat.

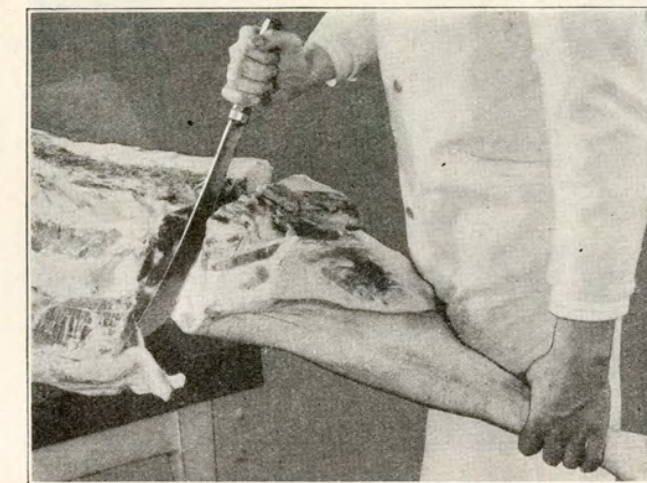


Taking Off Hams

When the shoulder is finished, working up the hams comes next. Saw on a line at right

angles to the hind shank at a point about three inches in front of the aitch bone.

Finish the cut with the knife and in making

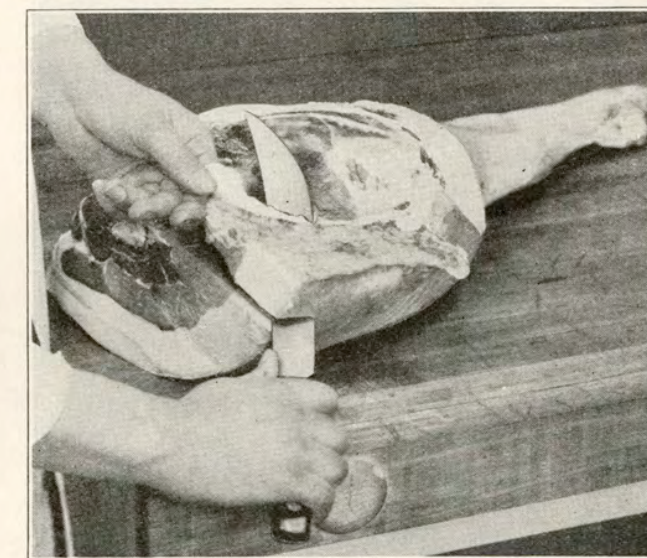


this cut start shaping the ham by curving the cut on the belly side as shown just above.

When butchering extra large hogs, weighing 400 lbs. or more, it is wise to skin the hams in order that they can take the cure more readily.

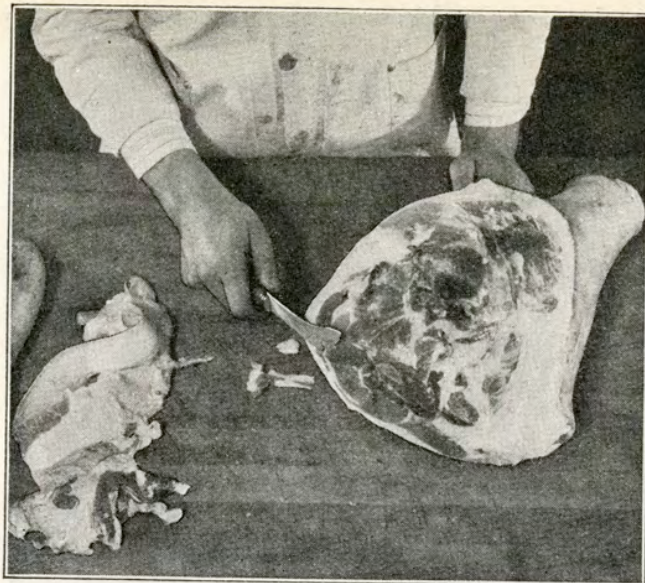
In skinning, leave one-fourth of an inch of fat over the cut surface, also enough skin on the shank for handling the ham easily.

It is much better not to skin average size hams, as the skin forms a protective covering which helps retain the fats and juices.



Removing Tail Bone from Ham

Slip the knife under the tail bone and continue the cut along the bone until removed.



Trimming Hams

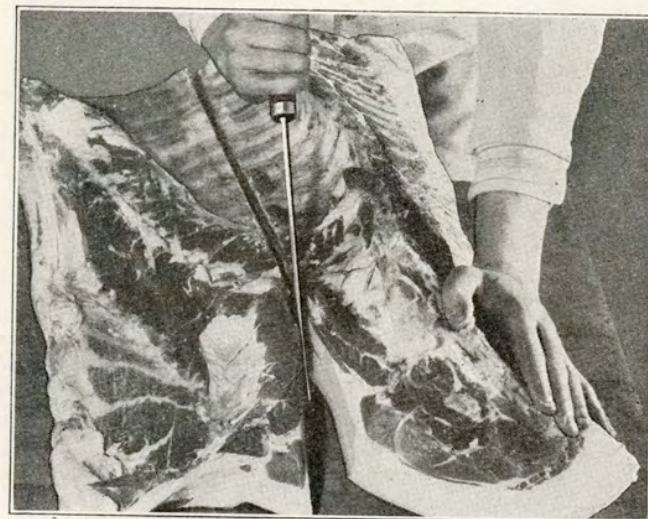
A neat job of trimming is always worth while and the small pieces had better go in sausage, lard, etc. than remain on the ham to dry up in the cure. Meat that is neatly trimmed cures better, is easier to wrap and sack and there is no waste when served.



Separating Loin from Belly

The loin is sawed from the belly at the great

curvature of the ribs or about one-third the distance from the top of the backbone as shown in illustration at lower left hand of this page.

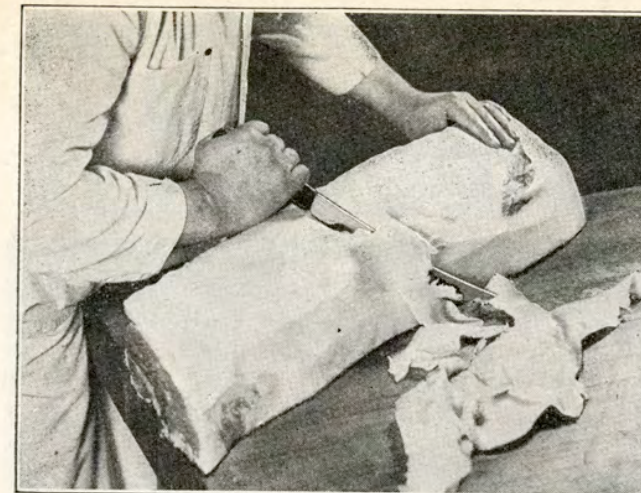


After the bones are sawed, finish the cut with the knife which separates the muscular loin from the bacon side. If you want more bacon and less loin make your cut closer to the backbone in order to give greater width to the bacon.



Removing Fat Back from Loin

Place the loin skin side down, set the knife along the muscle at the end of loin and make the cut full length. Reverse the loin and make the same cut from the other side. This quickly separates the fat back from the loin. The fat back cut can either be used for lard or can be cured out and used for seasoning with greens, beans, etc.



Trimming Fat from Loin

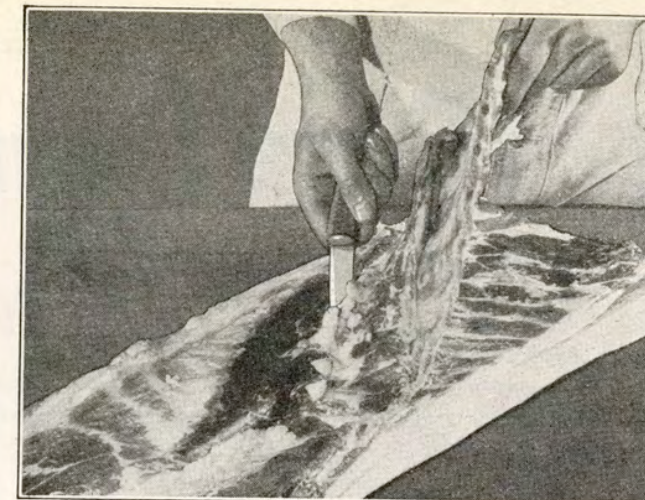
The fat remaining on the loin should then be trimmed to where it is left about one-fourth inch in thickness. The trimmed loin is used for pork chops, fresh roasts, or for canning. It is one of the choice high-priced cuts of the carcass and you will note is made possible by center splitting the hog down the middle of the backbone instead of cutting on each side of the backbone with an axe. The fat back that is trimmed off is used for seasoning or lard.



Loosening Spare Ribs

After loin is trimmed lay the bacon belly on the table, skin side up, and beat a few strokes with the flat side of a cleaver or hatchet to loosen the ribs as this will make it easier to remove them.

Throughout the job of butchering, trimming, and curing meat there are a number of simple little tricks of the trade that will enable you to do a quicker and more efficient job if you make use of them.



Removing Spare Ribs from Bacon

Turn the belly skin side down and trim out the ribs. Start this cut by loosening the neck bone at the top of the ribs and keep the knife flat to avoid gouging the bacon. Pull the ribs upward as the cut is made.



Trimming Bacon

Turn the bacon skin side up and flatten out. Trim the lower edge first to a straight line, then the top is trimmed on a line parallel with the lower edge until a good streak of lean appears. Next square both ends enough to reach an attractive lean streak.

Now work up the other half of the carcass in the same order, beginning with the shoulder and finishing with the bacon.

Cure! AND Smoke!

All in ONE
Easy Operation

Morton's Smoke Salt is a complete meat cure. Every ingredient necessary to thoroughly cure and perfectly smoke meat is blended with the Salt.

Nothing needs to be added. Everything is properly mixed and blended for you. It is used just like ordinary meat Salt and can be used for either the dry or pickle cure.

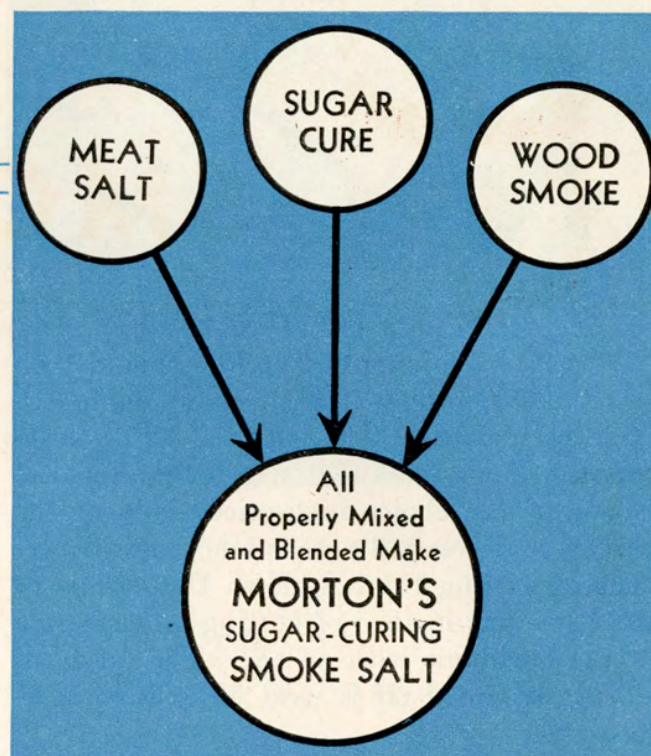
It Cures and Smokes With One Easy Operation

Morton's Smoke Salt is composed of three elements—High grade meat Salt—A perfectly balanced, delicious sugar cure—Highly concentrated condensed and refined wood smoke.

As the Salt is applied to the meat it carries its curing action into every fibre and the smoke penetrates the meat exactly as it would if the meat were hanging in the smokehouse. This Salt cures and smokes the meat with the one single operation required for curing. No smokehouse is necessary. The penetration of the Salt and smoke carries with it the rich flavor of the sugar cure—adding to the easier, simpler, safer method of curing and smoking, the advantage of richer, sweeter, finer flavor.

When the Cure is Finished Your Meat is Already Smoked

Successful smokehouse smoking is a matter of guessing right on the amount of smoke absorbed by the meat. If the guess falls short, the meat is undersmoked and of poor quality. If smoked too much—it is "over smoky" and



strong. Morton's Smoke Salt overcomes all this difficulty—for its smoking strength is carefully predetermined and its uniformity makes both curing and smoking a more accurate procedure.

None of the rich juices and the savory fats are cooked out of the meat—all the goodness is preserved for the table. Each piece is richer, sweeter, and juicier.

The Salt, the sugar cure, the smoke—these three work together to make this complete meat cure.

It is the easiest way to put up meat, the surest way to cure it, and the best way to smoke it. It keeps meat sweet and fresh much longer and brings it to the table rich in quality and flavor.

A million farm families use this improved smoke Salt. They have proved for you that it makes meat curing easier, quicker, safer.

Starting with THE CURE with MORTON'S SMOKE SALT.



THERE are only two major methods of curing meat, which are—the dry cure and the brine cure. As the most practical method for farm use is the dry cure, the following directions are based on that method.

When Salt alone is used for the dry cure method, it is termed the dry Salt cure. When sugar curing ingredients (sugar, saltpetre, black and red pepper) are added to the Salt it is termed the dry sugar cure. For a number of reasons the dry sugar cure produces the best quality of meat. The sugar tends to retard the hardening action of the Salt and gives better flavor to the meat. The peppers give a delicious balance to the flavor and improve the keeping qualities after the cure is completed. The saltpetre strikes in quickly to hasten the curing action and helps retain the rich cherry color so desirable in cured meats.

The Dry Sugar Cure With Morton's Smoke Salt

Morton's Smoke Salt is a complete sugar curing Salt with wood smoke added and, therefore, does the whole job of curing, sugar curing, and smoking all at the same time. It is the highest quality product for home meat curing on the market and its use has greatly increased the value of farm cured meats in every section where it is widely used.

It makes meat curing easier, simpler, and more positive. It saves considerable time and work, and adds a new, delicious flavor to the finished meat.

When the cure is started this Salt strikes in quicker—it penetrates to the bone faster—and gives more protection against adverse weather conditions than common Salt can possibly give.



Draining Before Starting the Cure



As soon as the pieces are cut up and trimmed, they should be lightly rubbed with Morton's Smoke Salt and placed on a tilted table or boards and allowed to drain for six to twelve hours. This will draw the first flush of blood and water from the meat and let it drain

out of the way. This draining process before starting the cure will improve the quality of your meat and lessen the danger of spoilage and waste later on. About one and a half pounds of Salt to each 100 pounds of meat should be used to get a good drain. Work some Salt in along the bones at the hock and knee joints, also around the other bones.



Applying Salt for Curing

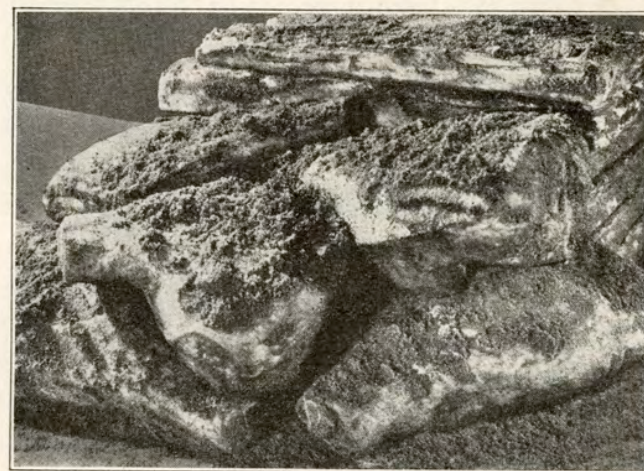
When the meat has finished draining dip each piece in cold water to wash off accumulated blood and to get the pieces moist so the Salt when applied will adhere to the meat and dissolve better. To start the cure use 5 to 6 pounds of Morton's Smoke Salt for each 100 pounds of meat and work the Salt well into each piece of meat with the hands. A slow kneading motion that works the Salt in is better than brisk rubbing which roughens the muscle fibres of the meat. In applying the Salt rub both the flesh and skin side.



Getting Salt Along Bones

An important step in curing the hams and shoulders is to work the Salt down with the thumbs alongside the bones at the hock and knee joints. Work in as much Salt as the skin covering will hold and push it well down. Also work salt in around the other bones and joints.

Bone joints are always the danger spots in meat curing and one of the best "safety first" steps you can take is to see that the Salt is properly worked in around each bone. If hams and shoulders are exceptionally large and weather conditions not the best, it is often wise to remove the skin from these large pieces in order that the Salt can penetrate readily from both sides. If weather turns very bad it is best to bone out large hams and shoulders.



Meat Packed for Curing

When the Salt has been applied make a pack of the pieces and sprinkle a little Salt over the top layer. The meat can be packed in a box or barrel. The pack should be made with the heaviest pieces on the bottom so that each piece retains its shape. Hams or shoulders should not be piled more than three feet deep. If a box or barrel is used, keep it clear of the ground and have a few holes in the bottom to let the bloody water, which will accumulate, drain out.

In mild weather cover the box with cloth to prevent flies from bothering the meat.



Applying Salt the Second Time

After meat has been in the pack three to four days, break the pack and give the second application of Salt. For this application use about 2 or 3 pounds of Morton's Smoke Salt for each 100 pounds of meat. Rub the Salt in just the same as in the first application and then repack the meat. Rub the Salt well into the skin side of hams and shoulders.

Note—If a real mild cure is desired, do not give this second application to bacon and small pieces. Also, if meat is to be eaten right after it comes from the cure, reduce the amount of Salt used for curing. To obtain the best flavor, hams should season out for 30 to 60 days before being used—bacon some 15 days.

Overhauling the Meat

For best results in curing, the pack should be broken and the meat overhauled and repacked in a different position, once for smaller pieces and twice for heavier ones, during the cure. These overhauling periods should be about seven to eight days apart and the Salt rubbed on any bare spots that appear. It is not absolutely necessary to overhaul meat while curing, but to produce a quality product and a uniform cure it is a wise thing to do.

The old saying that "A job worth doing, is worth doing well," applies especially to meat curing as from start to finish you are dealing with a highly perishable product and unless it is given the proper care and attention you cannot get the best results. Good home cured meat is a premium product, and it is worth a premium either for your own use or for sale.

Length of Time in Cure

For the dry cure, meat should remain in cure about two days per pound for hams and shoulders and about one and one-half days per pound for bacon and smaller pieces. For

example—a fifteen-pound ham should cure for about thirty days and a ten-pound bacon side about fifteen days. Larger pieces should cure in proportion according to weight. Weather conditions help control the length of time that meat should cure for best results. If the weather turns warm the meat should be taken from the cure in less time than if it continues quite cold. It requires longer for meat to take the Salt in real cold weather than in moderate weather. Much home cured meat has become over salty by leaving it in the cure too long, and particularly so if the weather turns warm during the cure.

When the proper curing time is up, the lighter pieces according to their weight, should be taken out and not allowed to remain until the heavier pieces are cured.

Very often home cured meat is allowed to remain in the cure entirely too long. This produces hams and bacon that are over salty and inferior in quality. High quality meat is the direct result of reasonable care and attention.



Washing to Remove Surplus Salt

When meat has cured its allotted time according to weight, place the pieces in lukewarm water and let them soak thirty to forty minutes, then wash to remove the surplus Salt. After washing let the meat drain until thoroughly dry.

Meat should not be wrapped until it has become thoroughly dry after it is washed. During damp weather it is advisable to hang the meat in a warm room, or build a small fire to get it thoroughly dry. This will help prevent mold after the meat is hung away.



Wrapping and Sacking Meat

As soon as meat is dry it should be well wrapped and sacked. When meat is left exposed to the air a slow oxidation of the fat takes place, which in turn causes rancidness, a darkened color, and strong flavor. Properly wrapping the meat is also the best method of preventing trouble from "skippers" and other insects. Meat should be washed, dried, and wrapped as quickly as possible after it comes from the cure. Let the meat thoroughly dry, however, after washing it. This will take overnight if it is washed in the evening.

For a good job of wrapping, place a piece of cheese cloth or muslin (flour or corn meal sacks are good) on the table and wrap each piece separately in this cloth, then wrap in layers of heavy paper and place in strong paper bags. Tie the bag tops so insects cannot enter and your meat is ready to hang away for use a month or a year later.

When hung, the pieces should be separated enough not to touch and should be away from walls or projections to prevent mice, rats, etc. from reaching the meat.

Quality Meat is Worth a Premium

If you want meat that will top the market for quality and will improve with age, lightly rub each piece with a mixture of sage and black pepper before wrapping it. Morton's Sausage Seasoning is ideal for this purpose. After a few months sell your banker or mer-

chant one of the hams and he will want to buy more from you at a premium.

Where home-cured meat is sometimes sold, it is a common occurrence for meat cured with Morton's Smoke Salt to bring five to ten cents per pound more than meat cured with common Salt. Yet the difference in the cost of the cure is only a fraction of a cent per pound of meat. This improved sugar-curing smoke Salt actually pays for itself. Your meat is worth more money either for home use or for sale. That is why over one million farm homes now use this improved meat curing Salt.

The Sweet Pickle Cure with Morton's Smoke Salt

For those who prefer to use the brine or sweet pickle cure we give the following directions.

After meat is well drained, use 10 pounds of Morton's Smoke Salt for each 100 pounds of meat. Work the Salt into all parts of the meat thoroughly—especially around bones and joints.

Then sprinkle all remaining Salt over the meat and pack it in a well scalded barrel. Weight the meat down and pour in enough cold water to cover the meat. (This water should be boiled and allowed to cool before using.) Let the meat stay in the pickle seven days.

Then remove the meat and pickle, re-pack each piece of meat in a different position and pour the pickle back over it. Overhaul in this manner each 10 days during the balance of the curing period. If the pickle becomes ropy, boil and skim or make new pickle.

From the day meat is placed in the pickle, the bacon and small pieces should cure about 3 days for each pound of weight per piece, for example an 8-pound side of bacon should cure for 24 days. The hams and shoulders about 4 days for each pound of weight, for example a 15-pound ham should cure 60 days. When curing is completed, wash each piece and wrap as outlined in directions for the dry cure.

Any Way You Figure—

**The EASIEST, QUICKEST
and SAFEST Way to
Cure and Smoke Your Meat**

**IS WITH MORTON'S
sugar-curing SMOKE SALT**

If you now buy salt and other ingredients and mix them together, you are not always sure you have added just the right quantity of each. Then if the weather turns bad when the cure is started you are worried and even if it continues fair you have only the curing protection of salt. When the time is up and the cure completed the job is still unfinished as the smoking must yet be done, with its danger of fire and additional hours to watch and tend the meat.

When the entire job is finished what has it cost you for salt and other ingredients—time for smoking and watching the meat—uncertainty of a good cure and pleasing flavor? Add them all up and see what the total is.

Save Time, Work and Worry with Morton's Sugar-Curing Smoke Salt

To miss all of the mixing and measuring of different curing ingredients, to miss the uncertainty, to cut out the smoke house with its extra hours and danger—to do the whole job at the same time and do it easier, quicker and safer, is it worth one cent per pound of meat? A fifteen-pound ham cured and smoked for only fifteen cents. Doesn't it now cost you more than that when you have added everything up? Morton's sugar-curing Smoke Salt will give you a complete job of curing and



smoking at one cent or less per pound of meat. Nothing to mix, weigh or forget. Time and work saved and better meat for your table.

Wonderful Flavor

What a difference in the flavor say hundreds of women after their meat is cured and smoked this modern way. Others tell us that they do not mind meat curing since they started using Morton's sugar-curing Smoke Salt because it makes the whole job so easy and clean. Not only do you save about half the time and work when you use Morton's sugar-curing Smoke Salt but the meat reaches your table with a richer, finer, flavor than ever before.

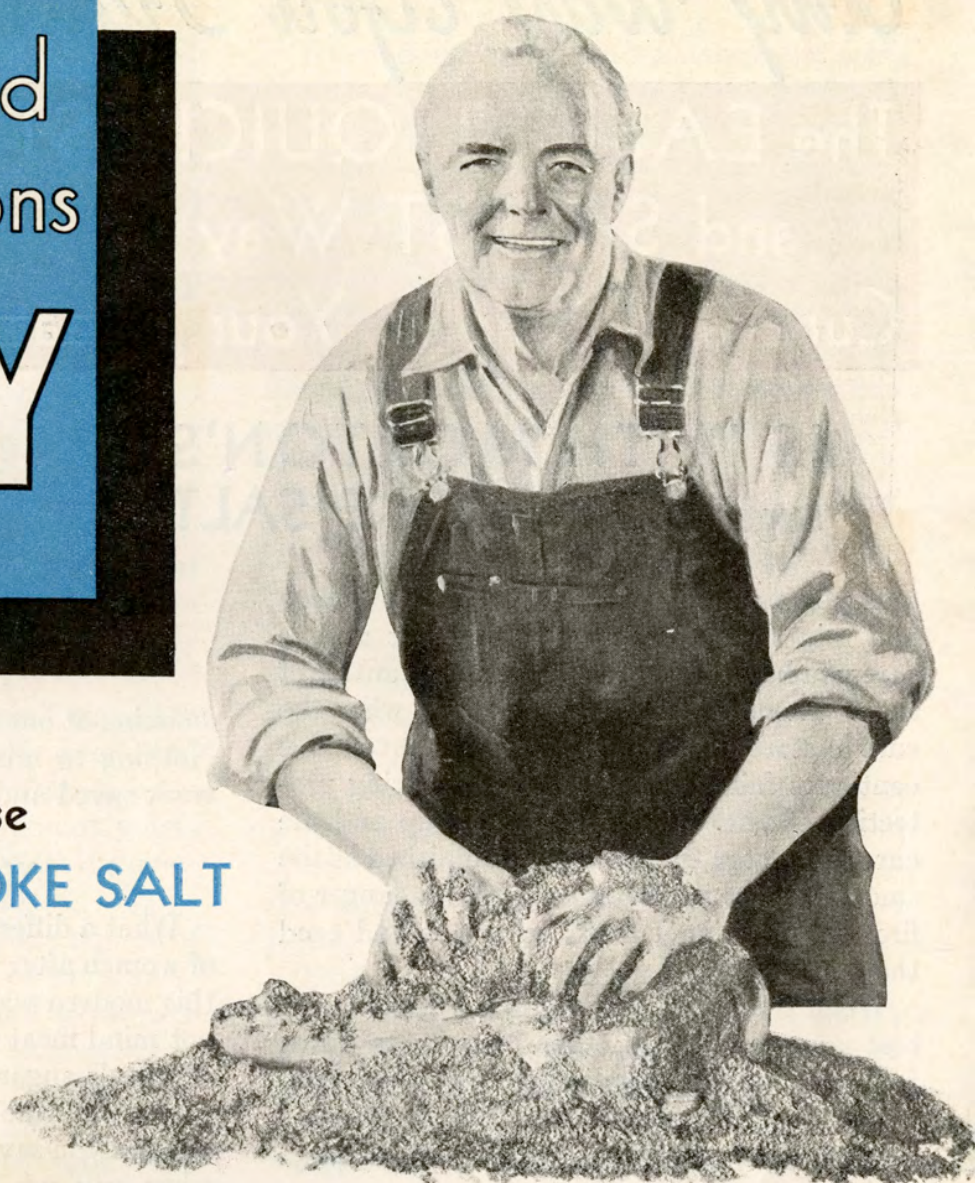
A Safer Cure and Better Quality

Salt, sugar cure and smoke all used at the same time penetrate the meat more uniformly, adding to the safer cure a rare quality that cannot be obtained under the old method of curing and smoking.

This season do the whole job with Morton's sugar-curing Smoke Salt—you will save both time and money and get better meat for your table.

6 Good Reasons WHY

You Should Use
MORTON'S SMOKE SALT
This Season



1 IT DOES THE WHOLE JOB AT THE SAME TIME

Morton's Sugar-curing Smoke Salt represents the biggest definite improvement that has ever been made for home meat curing. Yet there is nothing strange or untried about this improved Salt. There is no experiment to using it whatever—in fact you will not be doing anything different than you have always done, except to use an improved and a better Salt—a Salt that does the whole job of curing and smoking at the same time.

2 IT'S THE MODERN POPULAR MEAT CURE

Morton's Sugar-curing Smoke Salt is just the very best grade of Meat Salt that has been carefully mixed and blended with a balanced sugar-cure and wood-smoke. Salt, sugar-cure, and wood-smoke are the three essential elements for curing and smoking meat and turning out a quality product. By combining all three of these a vastly improved meat curing Salt is the result—a Salt that goes further and cures better.

3 EASIER TO USE AND IMPROVES FLAVOR

This Salt makes meat curing easier, simpler, and more positive. It saves considerable time and work, and adds a new, delicious flavor to the finished meat.

The reason that this improved Salt is a more positive cure is easy to understand—when Salt and smoke are combined and used together you get the benefit of the curative and preserving qualities of both, while the meat is still green.

4 STRIKES IN QUICKER PENETRATES FASTER

The Salt and smoke working together can do a better job than Salt alone. As the Salt and smoke penetrate every fibre of the meat they carry the sugar-cure with them—resulting in a more uniform cure and a better balance to the final flavor. This Salt strikes in quicker, it penetrates to the bone faster, and gives more protection against adverse weather conditions than common Salt can possibly do.

It will cure your meat easier and safer. It will cut out the days and danger of watching a smoke-house fire. It will add delicious new flavor that will more than repay you for using it.



A SIZE TO FIT YOUR NEEDS

Regular Retail Price of Morton's Smoke Salt packed in 10 lb. cans as shown at the right \$1.00 per can. Price in 2½ lb. cans as shown at the left 25 cents per can.

5 A MILLION FARMERS NOW ASK FOR THIS BETTER SALT

If you have never had your meat cured with Morton's Sugar-curing Smoke Salt do so this season. It will help you get the kind of meat you have always wanted, and add a more delicious and balanced flavor to each cut of ham or bacon.

6 UNIFORM RESULTS AND BETTER KEEPING QUALITY

All the flavoring and preserving qualities of Salt, sugar-cure and wood smoke penetrate uniformly into the meat. The rich natural juices and tasty fats are all retained. There is no chance for meat to become smoke-dried and smoke-hardened when Morton's Smoke Salt is used. Families by the score write us that "Never have we had such good meat and meat that keeps so well as we now have since our meat was cured with your Smoke Salt." Read this letter:—

"I butchered two hogs last fall and used your Smoke Salt. Will say I got as fine a flavored meat as anyone could wish for."

Dan Holcomb,
Harrison, Mich.



Curing Mutton

There is probably no better meat than lamb and mutton; surely none more healthier and nutritious. The practice of butchering a lamb or sheep and curing part of it, is becoming quite popular on many farms because it provides a change and variety of meat for the family.

How to Butcher Lambs and Sheep

In killing a sheep, the animal is held on its back while a sharp, thin-bladed knife is stuck into the neck at a point a little below the right ear and immediately back of the jaw bone. Cut with an upward and outward motion, completely severing the neck. Hang up at once by the hind leg until thoroughly bled.

The pelt is then removed, after which remove the entrails as quickly as possible, care being used to do a good job to prevent any gases from contaminating the meat. Then wash out the carcass thoroughly, removing all blood and gut fat. After this is done, split carcass in half and wrap each half in cheesecloth and

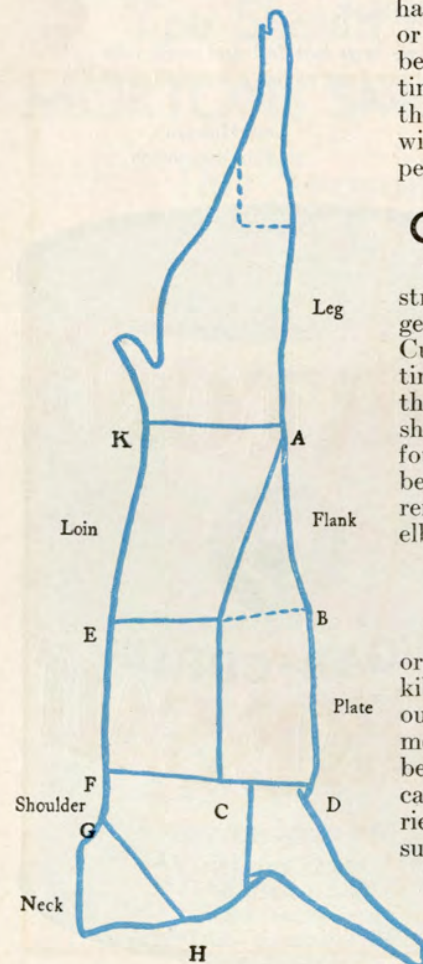
hang in a cool place for about 12 or 14 hours. The carcass should be thoroughly cooled before cutting up. If you are going to sell the pelt, cover the inside liberally with Morton's salt and roll the pelt, wool side out.

Cutting and Trimming

The accompanying chart illustrates how to cut the carcass to get the various cuts of mutton. Cut off the hind legs by just cutting through the hip joints, cut off the flank and breast, cut off the shoulders between the third and fourth ribs, cut away the shank below the fleshy part of the leg, remove the front shank at the elbow joint.

Curing

The time to begin curing lamb or mutton is 24 to 36 hours after killing, when the meat is thoroughly cooled and still fresh. The meat should never be frozen even before or during the cure. Because of the high shrinkage experienced in curing, the larger pieces such as the legs and shoulders are best for curing. The balance of the meat should be consumed while it is fresh or it may be canned.



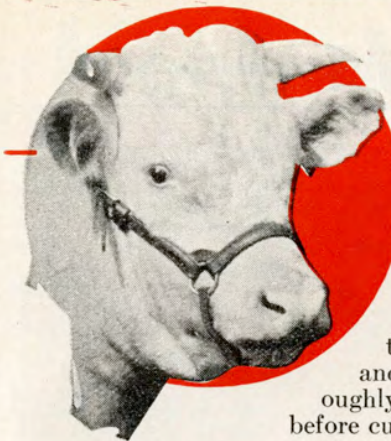
Dry Cure

Dry cured mutton is better for future use than the brine cure and requires less work. For the Dry Cure use 7 to 8 lbs. of Morton's SMOKE-SALT for each 100 lbs. of meat.

Rub the salt well into the meat, working it in well around the bone and pack away in a large jar or crock, packing the SMOKE-SALT around each piece.

Brine Cure

For each 100 lbs. of meat use 8 to 9 lbs. of Morton's SMOKE-SALT. Work salt well into all parts of the meat and pack in large jar, crock or well scalded barrel. Place legs at the bottom, shoulders next and smaller pieces on top. After meat is packed, cover the top layer with a good covering of Morton's SMOKE-SALT—weight the meat down and pour in enough water to cover the meat. After 7 days, pour off the brine and change the position of the meat, placing the top meat on the bottom and the bottom meat on top and pour the brine back. Repeat this process weekly. If pickle becomes ropy, boil it or make new pickle. Allow 3 days cure for each pound in a leg or shoulder. For example, a 10 lb. leg will require 30 days. Smaller pieces take a proportionately shorter time. When meat is taken from the cure, hang it in a dry, or preferably a heated room, until it has a good chestnut color.



When butchering a beef, the animal should be killed, skinned, entrails removed and the carcass hung up and allowed to thoroughly cool (but not freeze) before cutting up.

BEEF

Share Meat With the Neighbors

More home butchering of beef would be practiced if it were not for the fact that beef cannot be kept as long as pork, and a beef makes more meat than the average family will use during the period that the meat keeps fresh. Many farmers have overcome this objection by sharing the meat with neighbors, each neighbor in turn killing a beef and dividing the meat. This arrangement is quite popular and all can have fresh meat over a period of several months without waste. Now, too, curing and preserving the meat with Morton's SMOKE-SALT enables farmers to utilize the whole carcass without waste.

Killing the Beef

Shoot or knock the animal in the forehead at a crossing point of two lines drawn from the left horn to the right eye and from the right horn to the left eye.

As soon as the animal falls, open the center of the throat half way between the angle of the jaw and the brisket, cutting in far enough to expose the windpipe. Now place back of knife against the brisket and cut forward along the backbone, in about 4 inches. This should cut the carotoid arteries where they fork near the breastbone and also the jugular vein. While animal is bleeding, place foot on the paunch and push it forward with a pumping motion to assist in getting a good bleed.

Skinning

Remove as much of the hide as possible while carcass is on the ground. Now insert spreader (an ordinary doubletree makes a good one) through the tendons in the hind legs and start to raise the carcass. Gradually raise the carcass, completing the skinning process at the same time. Some farmers say it is less trouble to skin a beef than to scald and scrape a pig. The hide should be spread out hair side down and liberally sprinkled with Morton's Salt soon after it is removed.

Cutting

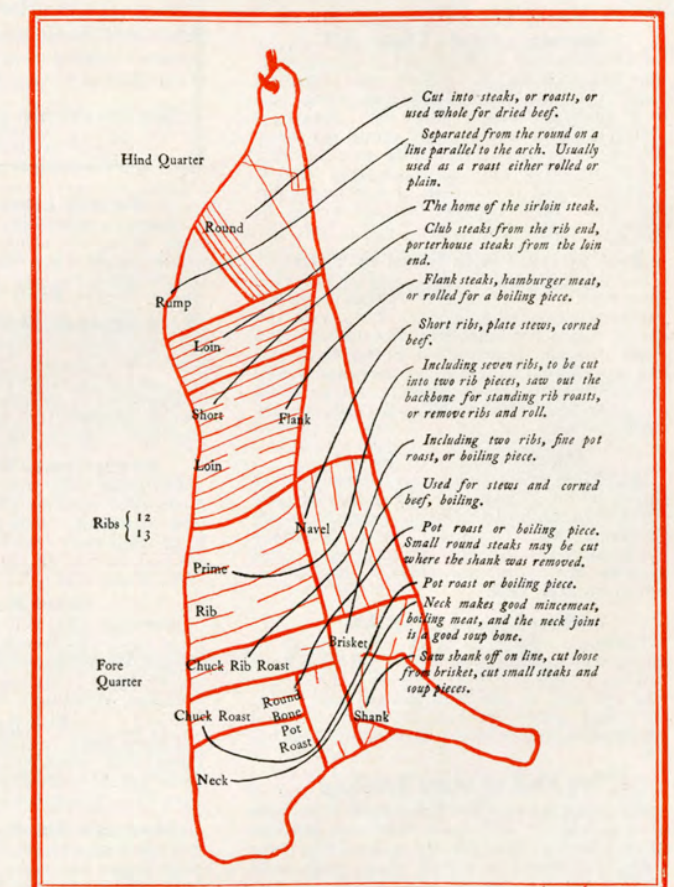
After the carcass has been skinned and entrails removed, split carcass in half by sawing down the center of the backbone. Then wash out inside of carcass with

warm water and wipe dry. After carcass has cooled for from 12 to 24 hours, it is ready for cutting. The accompanying diagram indicates the manner of cutting and name and use of each piece.

Curing Beef

While it is the general practice to use the choicest parts of the beef carcass for immediate consumption while it is fresh, beef can be kept very successfully by curing it in the same manner as pork, described on pages 19 to 22. Follow these instructions, keeping in mind the necessity of working the salt well into the larger pieces and you will be rewarded with satisfactory results.

The cheaper, fatter cuts of beef such as chucks, rumps, briskets and flanks make excellent Corned Beef, Dried Beef, Jerked Beef and Cured Tongue. Full and complete instructions for preparing, curing and preserving these various kinds of beef meat are described on page 29 of this book.



Millions of Users—



Best Meat Cure Ever Used

The Morton SMOKE-SALT is the best meat cure I have ever used—sure saves the bother of a smokehouse and is three times better.—Mrs. P. J. Thielen, Manning, Iowa.

Meat Kept Fine

I used Morton's Meat Curing Salt last year for the first time and was very much pleased with the flavor of the hams and bacon. Our meat lasted until midsummer and none of it spoiled. Many of our neighbors are going to use Morton's SMOKE-SALT this year after learning how good our meat was and how much easier and quicker it was to cure than by the old smokehouse method.—Ray Hermes, Rock Falls, Ill.

Best Meat Ever Tasted

I wish to say in regard to your SMOKE-SALT that it is the best ever. I killed one hog and bought one can of Morton's SMOKE-SALT just to try it out on the hams. To my surprise it was the best meat I ever tasted. I didn't know there was anything that would cure meat so nice and make it so good at the same time. I'll always use and speak a good word for Morton's SMOKE-SALT.—Francis Thornton, Wriston Branch, W. Va.

Meat Seasoned Just Right

We used your Sugar-Curing Smoke Salt on our meat this last season and it is sure fine. Never got our meat seasoned just right before. Wouldn't think of using anything else again. Everyone that tastes our meat has something nice to say about it and we enjoy telling everyone just how we cured it.—Mrs. E. Ark, Osborn, Ohio.

Morton's Beats Them All

I am delighted with results obtained with your SMOKE-SALT. I have used different sugar cures and smoked my own meat, but your process beats them all. Morton's SMOKE-SALT smoked and cured my meat perfectly. It kept splendidly—we haven't lost a bite. The only thing about it is, it is so good we eat it too fast. I will never use any other curing method but yours.—E. E. Brown, Lewisport, Ky.

Best Success with Meat in Years

Having heard Morton's SMOKE-SALT advertised on the radio, I decided when I butchered last fall to try it. I want to tell you it was a real success. The meat is the nicest and the hams cured better than any I've ever seen. I cured 1800 pounds and every bit of it kept perfectly. I owe it all to your SMOKE-SALT.—J. F. Davis, Omaha, Texas.

Meat Fresh and Sweet

My hams are so much better than any I ever cured before. They are nice and fresh and sweet through and through. I expect to use Morton's SMOKE-SALT and Morton's Sausage Seasoning for all my meat and sausage in the future.—Mrs. J. H. Brown, Fountain Hill, Ark.

Best Meat I Ever Ate

Morton's SMOKE-SALT is so simple to apply and so quick to cure. It gives a very delicious, smoky, sugar flavor. Everyone who ate any of our ham always said "My, isn't that good—the best I ever ate." And we think so, too.—Henry C. Bishop, Granby, Vt.

No Risk of Meat Spoiling

By using your SMOKE-SALT it is possible to quickly and easily take care of meat at butchering time for the rest of the year without running any risk of it spoiling or the danger of a smokehouse.—Mrs. Edw. J. Nelson, Woonsocket, S. Dak.

Best Meat in 25 Years

I've cured my own meat for 25 years but my meat this year being cured with Morton's SMOKE-SALT has the best all around flavor I have ever seen.—D. L. Eubanks, Luedale, Miss.

Well Pleased

We were pleased with the good, well flavored hams we had after using your SMOKE-SALT.—R. L. Kennedy, Nettlesboro, Ala.

Very Economical

Your SMOKE-SALT is easy to use and also economical, but the thing I most appreciate is its absolute cure. It is hard, down here in this South Missouri climate to cure meat without waste or spoilage, but our meat is keeping perfectly and is mild and sweet in flavor.

I have never enjoyed home cured meat as much as I do this cured with your SMOKE-SALT.—Mrs. Paul H. Eslick, Gainesville, Mo.

Meat Keeps for Year

We always put up enough meat with Morton's SMOKE-SALT to do us a year. It keeps so well that the last piece is just as nice as the first.—Fred J. Wolfe, Crary, N. Dak.

Saves Lots of Worry

I find that Morton's Sugar-Curing Salt gives meat such a sweet sugar taste, keeps it so solid and firm, even in warm weather. It saves lots of worry over the old fashioned smokehouse.—Chas. L. Felker, Lexington, Neb.

A Wonderful Meat Cure

Your SMOKE-SALT is a wonderful meat cure; it not only saves time and gives the meat an improved flavor, but also cuts out the worrying of a smokehouse. The more of the meat you use, the more you want.—Edward O'Neill, Lakeville, Conn.

Improves Flavor

Morton's SMOKE-SALT saves time and work, produces better meat, improves the flavor and eliminates the worry of the smokehouse. In fact, nothing is short in Morton's SMOKE-SALT.—F. J. Eutsay, Estifanulga, Fla.

Meat Sure to Keep

Your Sugar-Curing Salt takes away that awful dread "How shall we cure our meat every spring so we know it will keep?" Everyone asked how and what we did with our hams to make such lovely meat.—Mrs. Archie J. Parmely, Shawnee, Wyo.

Sure Is Fine

Morton's SMOKE-SALT sure is fine. I cured my meat with it and it is keeping as good as any ham and bacon I ever put up and is a fine flavor.—O. T. Forbes, Glenwood, Wash.

The Only Way to Cure Meat

Your Sugar-Curing Smoke Salt is the best in the world for curing meat. I cured 1000 pounds the first year, then 1500 pounds. I think it is the only way to cure meat.—R. B. Gill, Spiro, Okla.

Meat Is Just Right

We used your SMOKE-SALT to cure all our meat and like it fine. It sure saves time and worry and flavors the meat just right.—Mrs. E. J. Konrad, Heyburn, Idaho.

It Sure Is Good

After using Morton's SMOKE-SALT it is the first time we could eat the fat part of the meat. It is sure as good as any breakfast bacon I ever bought and as for keeping, last year I had meat all summer and it was as good late in the fall as it was in the spring.—S. E. Haymond, Springville, Utah.

Home Made Meat Products

LIVER SAUSAGE

The following is a very popular recipe. It is a good way to convert the livers, hog's heads, jowls, hearts, tongues and tripe into tasty and economical food.

2½ lbs. pork or beef liver
4 lbs. pork (heads, jowls, etc.)
3½ lbs. tripe
3½ oz. salt
1 oz. pepper
½ oz. sage

Flour can be added if necessary to give better binding qualities.

Remove large blood vessels from liver and soak in water for an hour or longer to draw out all the blood. Boil the other pieces of pork until they can be boned. Scald the livers for about 10 minutes. Cut the well cooked meat, tripe and livers into small pieces and run through a coarse grinder. Add seasoning and regrind to a medium fineness. Soften the mixture with the soup in which meat was cooked—use just enough liquid to make mixture soft but not sloppy. Stuff into casings and simmer in water until they float. After cooking, cool and whiten by immersing in cold water. Hang up to dry. Liver sausage should be canned if long keeping is intended.

BOLOGNA SAUSAGE

Excellent Bologna Sausage is made by combining Beef and Pork in the proportions of 1 lb. of pork to each 4 lbs. of beef. To each 50 lbs. of sausage add

1 lb. salt
2 oz. Coriander
3 oz. black pepper
6 to 8 lbs. cold water
(add garlic or mace if desired)

Grind the beef fine with the salt and allow it to cure for 24 hours. Then regrind with the pork. Add the spices and water and knead, until thoroughly mixed and whole mass becomes sticky. Stuff into casings and hang in cool place until next morning. Then hang in smokehouse from 2 to 6 hours until sausages are a rich mahogany brown color. Put the hot, freshly smoked sausages into water heated to about 160 degrees and cook until they float. This requires from 15 to 90 minutes, depending on the size of casings. Next plunge cooked sausage in cold water to chill and then hang in cool, dry place.

BLOOD SAUSAGE

You'll find it easy to make Blood Sausage by following this simple recipe.

3 gallons Hog's Blood
7 lbs. pickled beef hearts and tongues
2½ lbs. fat pork
5 oz. Morton's SMOKE-SALT
1 oz. black pepper
(onions and mace may be added if desired)

While collecting blood, stir constantly and remove all the stringy fibres. To this clear liquid blood add 2 ounces of Morton's

SMOKE-SALT. After this is thoroughly stirred in, let it cool. Cook the beef and pork together for about ½ hour. Run beef through fine meat grinder. Cut pork into ¼ inch squares and mix with the beef. Stir meat into the cold blood, adding the remaining 3 oz. of Morton's SMOKE-SALT, pepper and spices.

Add enough finely ground corn meal to give it the consistency of thick mush and stuff into casings 15 to 18 inches in length. Cook the filled casings in temperature of about 160 degrees until a pin can be stuck into center of casing and removed without being followed by blood. Now lay sausages flat on a table for about a half hour and then turn them over. When solid, they are ready to use. Smoking for about 8 hours will improve the keeping qualities.

FRANKFURTERS

The recommended proportions of beef and pork are 2 parts of lean beef to one part of fat pork. Season each 50 lbs. of meat with:

1 lb. Morton's SMOKE-SALT
4 oz. Black Pepper
2 oz. Mace or Sage

Mix the meat with the seasoning by grinding through a fine meat grinder two or three times to insure that the seasoning is thoroughly mixed and the meat ground very fine. Stuff meat in sheep or hog casings and then smoke in smoke house until casings are of a rich orange color. Then cook in water of about 155 degrees until they float. Now rinse in hot water to remove all grease from outside of casings. Frankfurters can be kept for a long time by canning.

MUTTON AND PORK SAUSAGE

A very tasty sausage can be made by mixing 2 parts of lamb or mutton with 1 part of fat pork and 1 part lean pork.

For each 30 lbs. of meat season with 10 oz. of Morton's Sausage Seasoning. For smaller quantities, use one LEVEL Tablespoonful of Morton's Sausage Seasoning for each pound of meat. Put meat through grinder and mix thoroughly with the Sausage Seasoning. It can be stuffed in casings or kept in bulk. If desired to keep any length of time, sausage should be kept frozen or canned.

DRIED BEEF

Dried Beef can be prepared by either the brine or dry method. The round or inside of the thigh is usually used, although any heavily muscled part may be used.

For the brine method, cut the fresh meat into pieces about 5 or 6 inches square and of uniform thickness so they can be packed in even layers. Cut meat lengthwise of the grain.

For each 100 lbs. of meat use 8 to 10 lbs. of Morton's SMOKE-SALT and pack in barrel or crock with a layer of salt on the bottom and alternate layers of meat 5 or 6

inches thick with layers of salt. Allow this salted meat to stand over night. Now make a solution of:

4 gallons Boiling Water
8 to 10 lbs. of Morton's SMOKE-SALT
2½ oz. of baking soda

Allow solution to cool over night and next day pour over the meat, keeping the meat submerged with a weighted cover for 10 to 30 days. After taking from brine, hang up and allow to drip for 24 hours. When through dripping, either smoke or leave hanging in a dry, warm place, where all water will evaporate from it.

For the Dry Method, use 8 lbs. Morton's SMOKE-SALT for each 100 lbs. of meat. Rub salt well into meat and pack tightly in scalded barrel or crock. Repeat process on the 3rd and 6th days. Then allow to stand for four or five days. When taken from cure, meat should be dried or smoked as explained under the brine method.

JERKED BEEF

Jerked Beef is made by exposing dried beef to the air and sun. It can be made only where the climate is dry enough for the beef to dry thoroughly and not spoil.

Cut beef into strips a few inches wide and after dipping in brine for 2 or 3 minutes, hang in the air and sun, high enough to be above the fly line. The top of a windmill makes a good place, or flies can be kept away by a smudge. Jerked beef is usually eaten without cooking, or it can be prepared for cooking by soaking in water over night.

CURED TONGUE

Many people are fond of Cured Tongue and it is so easy to prepare.

Take a stone jar about 8" in diameter—put ½" layer of Morton's SMOKE-SALT in the bottom. Rub Morton's SMOKE-SALT well into the tongues and pack them in the jar with alternating layers of SMOKE-SALT. Allow the cure to work for about 3 weeks. Then wash the tongues and hang them in a dry place. Using Morton's SMOKE-SALT adds a delicious smoke flavor and makes cured tongue a real delicacy.

CANNING MEATS

The home canning of meats is fast growing in favor because meat properly canned can be kept indefinitely. All meats, such as pork, beef, veal, lamb, mutton, chicken, fish, rabbit and game fowl are easy to can and keep. Many folks cure the major part of the home butchered carcass with Morton's SMOKE-SALT and then preserve the cheaper cuts by canning. For complete information on home canning of meats, ask your Home Demonstration Agent or County Agent. They will have or can easily get this information for you.

Protect Meat Against Skippers and Mold

As soon as meat is cured, each piece should be washed and thoroughly dried. Then wrap in cheesecloth or muslin and re-wrap tightly in heavy paper, then hang it away in cloth bags. Wrapping carefully tends to prevent the meat from becoming rancid or strong and provides the best possible protection against flies and insects.

It is very important that the meat be thoroughly dry before it is wrapped. Mold

forms more readily on meat that is not properly dried. In damp weather it is often wise to dry the meat by hanging it in a heated room or over a small fire.

If mold should develop, it need cause no alarm as it can usually be rubbed or cut off without serious loss. Mold may be removed by scrubbing the surface of the meat with a brush dipped in hot water. Another good way is to wash the meat with a cloth dipped

in vinegar and then rub it with another cloth dipped in lard.

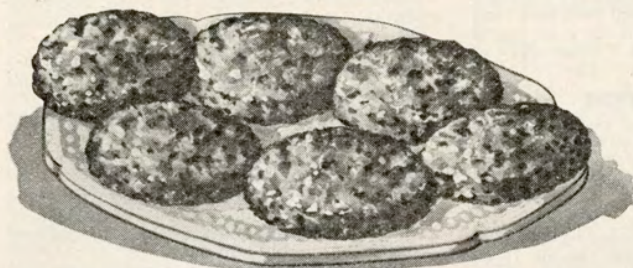
When a ham or large piece is cut, the cut surface should be smeared with lard or covered with oiled paper to prevent mold from forming.

Mold is most apt to appear on shoulders since they crack open easily. It is a good practice to use the shoulders first to avoid future loss from mold.

Sausage, Head Cheese, Scrapple, Etc.

If meat has been cut up and trimmed as shown in the preceding pages, all the scraps and small pieces can easily be turned into delicious products that will add variety to the daily meals.

Pork Sausage



Good pork sausage should consist of two-thirds lean meat and one-third fat. All gristle and blood clots should be trimmed out and not used.

See pages 31 and 32 of this book for complete information about the new MORTON'S SAUSAGE SEASONING that makes it *easy* and *economical* for any one to produce wholesome, delicious sausage.

Head Cheese

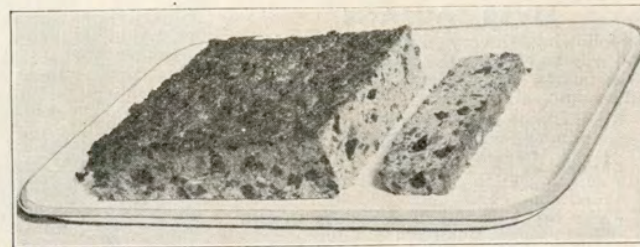


Trim all meat from the head and soak over night in water containing a little salt. Then cook with hearts, tails, tongues and feet, or any of the other trimmings that you do not seem to have other use for. Cook until the meat can easily be separated from the bones.

Dip off liquor and chop meat fine. Return meat to kettle, season to taste with salt and pepper and cover with liquor and boil about 15 minutes longer. Pour the mixture into a shallow pan, cover with cheese cloth and weight down. When cool, slice and serve without further preparation.

Scrapple

Use the same kind of meat and proceed the same way as with head cheese until the liquor is poured over the finely chopped meat. Then season and stir corn meal into the boiling liquor and meat until the mixture is about three-fourths mush and one-fourth meat. Be sure to add the meal slowly and stir constantly or big



lumps of meal will form. Boil thoroughly and pour into shallow pans to cool. Slice and serve cold or fry in fat.

Lard

In making lard, use fat back strips, leaf fat, clear plate and all fat trimmings. Be sure that all lean meat is trimmed out to prevent scorching. Do not remove the skin. Place the fat in a cool kettle. Cook over a moderate fire and stir frequently to prevent scorching.

When the little white blisters form on the cracklings and the cracklings turn brown and float, it will soon be time to remove the lard from the fire. As a final test, dip some of the cracklings up with the stirring paddle, and if they fry themselves dry as soon as dipped up, the lard is ready to come off. Press the cracklings and strain all of the lard through a clean cloth into containers which have been thoroughly cleaned. As the lard cools it should be stirred slowly. This whitens and makes the cold lard more uniform in texture. When cooled, store in a well-ventilated, dry clean place.

Pickled Pigs' Feet

Clean the pigs' feet thoroughly and boil four to six hours, depending on size and age. Salt when about half done. Pack into a tight vessel (stone jar preferred) and cover with hot spiced vinegar. Serve cold or fry in a batter made of eggs, flour, milk and butter.

Corned Beef, Etc.

For curing beef, mutton, fish, etc., use Morton's Smoke Salt just like you would use ordinary Salt.

For home made corned beef the cuts of the beef carcass that are generally used are the plate, shoulder, flank, chuck, rump, and cross ribs. Cut the meat in six to eight-inch squares and use 10 lbs. of Morton's Smoke Salt to each 100 lbs. of meat. Pack the meat and Salt in the curing container in alternate layers by first covering the bottom with the Salt, then a layer of meat, then a layer of Salt until all the meat is packed. Leave Salt over the top layer of meat. Boil 4 gallons of water, to which is added 2 oz. baking soda and let it cool. Twenty-four hours after the meat is packed, pour this water over it and weight the meat down. If all the meat is not covered add more water. In 25 to 30 days the corned beef can be used. Leave all the pieces in the brine until they are used.



A Wonderful SAUSAGE SEASONING

Made by MORTON SALT CO.

The New and Better Way To Make SAUSAGE

Here's the very thing all lovers of good sausage have been waiting for. Now, in one convenient package you get ALL the ingredients you need to make your sausage taste like you have always wanted good sausage to taste.

Morton's SAUSAGE SEASONING is a complete mixture. It is all ready to use—nothing to add or mix. In this handy package you get all the salt, spices, sage, peppers, and other seasoning ingredients in exactly the right proportions to make the finest and most delicious sausage you ever tasted.

This complete SAUSAGE SEASONING is the greatest convenience ever developed for everyone who makes sausage. It saves mixing your own ingredients. It is easier to use. It takes out all "guesswork" in seasoning. It saves disappointments because it enables you to get the same rich delicious flavor—the same tempting taste—every time.

Sausage is a wholesome food. It is good for the grown-ups and youngsters alike. There is an appetizing zest to it that is relished by the whole family. Now you can make sausage more often, and make it easier. Fresh pork, a sausage grinder, and Morton's SAUSAGE SEASONING are all you need to make the finest flavored sausage you ever tasted. Regardless of whether you make 5 lbs. or 500 lbs.—with Morton's SAUSAGE SEASONING it will always be good, always appetizing.

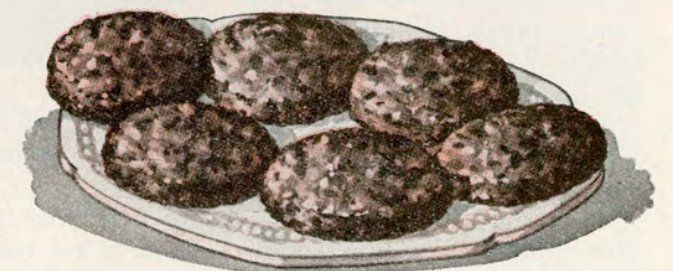
6 Big Advantages

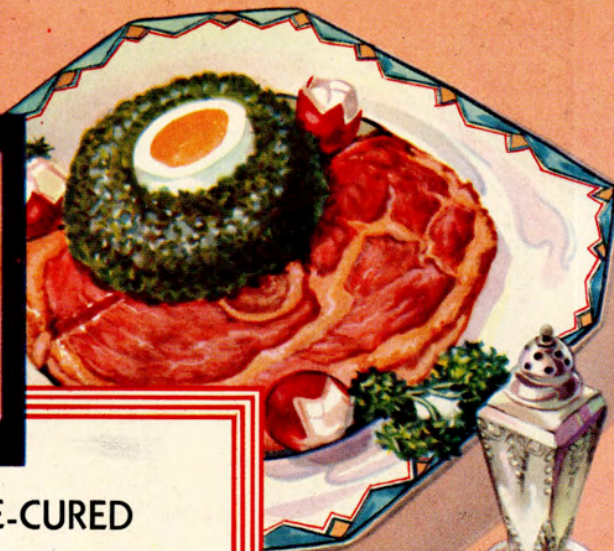
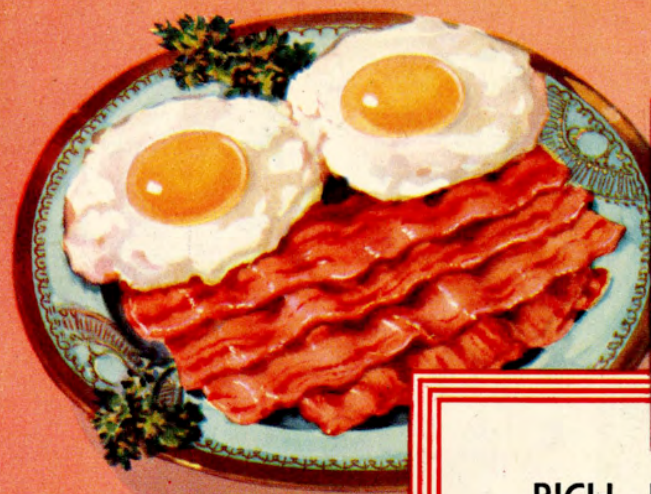
- 1 **THE EASIEST** way to season your sausage. You get all the ingredients, including the salt—perfectly mixed and blended in one convenient package.
- 2 **WONDERFUL TASTE**—you always get the delicious taste that "hits the spot." With Morton's Sausage Seasoning the flavor never varies.
- 3 **NO GUESSWORK**—no disappointments. It is the safe and sure way to invariably get good sausage, uniform in quality—uniform in flavor.
- 4 **SAVES WORK**—saves worry. Eliminates mixing your own ingredients, and the uncertainty of results.
- 5 **CONVENIENT**—ready to use for a large or small quantity of sausage meat. Delicious for seasoning other meats, poultry dressing, meat loaf, etc.
- 6 **ECONOMICAL**—costs less than one cent a pound to get the best seasoned sausage you ever tasted.



Ask

Your Dealer for Morton's Sausage Seasoning. Sold by Good Dealers Everywhere





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TEMPTING, DELICIOUS, HOME-MADE
SAUSAGE

They tickle the taste of the
Entire Family when you use
MORTON'S SMOKE SALT
and
MORTON'S SAUSAGE
SEASONING

* Use Morton's Seasoning for your Poultry Dressing, Meat Loaf, Roasts, etc.

