

RECIPE FOR PACKING EGGS

The eggs used must always be absolutely fresh. Clean all eggs carefully with cloth dampened in vinegar. Never pack dirty eggs, under any circumstances. Do not pack eggs that float.

WATER GLASS METHOD.—1 quart Sodium Silicate (Water Glass) to 9 quarts water that has been rendered absolutely sterile by boiling and then cooled. Place mixture in 5 gallon crock or jar, which has been thoroughly cleaned and scalded. This is sufficient for 15 dozen eggs. Larger amounts in proportion.

Allow 2 inches of solution to cover eggs. Place jar in a cool, dry place. Jars should be well covered to prevent evaporation. Waxed paper covering tied around top will answer. Do not use same Water Glass solution twice.

When boiling preserved eggs make small hole with pin at large end to allow air to escape when heated, to prevent cracking.

Eggs when properly packed by this method will keep from 8 to 12 months.

BRINE PICKLES

(4-6 GAL. JAR)

Pickles may be put down in the brine to preserve them in a busy season, and spices, vinegar, sugar, etc. added later on. Stoneware jars are the best containers for pickles as the acid produced by the fermentation has no effect on the smooth lining.

Use soft water in making the brine and allow about 1 pound, 9 ounces to 1 pound, 12 ounces salt to 1 gallon of water. The salt draws out some of the water from the vegetable tissue and makes a firm product. Select cucumbers of even size and put in the brine as soon after picking as possible. Weight the cucumbers down so that the solution completely covers them and cover the top of the jar with a double fold of cheese cloth to keep out the dust and admit the air. Let stand until fermentation or bubbling ceases, then cover the brine with a piece of cheese cloth and a thick layer of melted paraffine. This excludes the air and prevents the growth of scum yeast. Place the covers on the jars and wrap a piece of cheese cloth dipped in melted paraffine around the lid, sealing the opening. Let stand until ready to use, then rinse and freshen by standing in cold water for 1 to 2 hours before spicing or seasoning. The cucumbers should be a good olive green in color when they are used.

SAUER KRAUT

For making sauer kraut in the home stoneware jars are the best. Use $\frac{3}{4}$ pound salt to 25 pounds shredded cabbage. Remove the outside leaves and the hard core and shred the rest of the cabbage. Line the bottom of a large stoneware crock with the cabbage leaves, put in a three inch layer of cabbage and sprinkle with 4 or 5 tablespoonsful of salt. Continue to repeat the process, lining the side of the crock with the cabbage leaves. Pound the shredded cabbage down well until the crock is full and cover with brine. The salt will extract a lot of juice from the cabbage and this brine should come above the slaw. Cover with large leaves and a board cover, cut to fit the inside of the crock. Weight this down with wooden blocks and keep in a cool, dry place for three weeks to a month. Keep the cabbage covered with brine all the time. If the kraut is to be kept any time after fermentation ceases, pack it in small hot stoneware jars, partly seal and sterilize for 30 minutes. Remove from water and seal.

SALT PORK

Rub fat pieces of pork with fine salt and pack closely in a wide mouthed stoneware jar. Let stand over night, then cover with brine made by dissolving 2 pounds of salt and 1 ounce of salt-petre in 1 gallon of boiling water. This amount of brine should cover about 20 pounds of pork. Let the brine cool thoroughly before pouring over the meat and weight the meat down to keep it under the brine. Store in cool place.

BACON OR HAM IN SALT

Place a thick layer of salt well sprinkled with black pepper in the bottom of a large stoneware jar—15 to 20 gallon size. Place a layer of the meat, skin down on the salt. Cover the meat, sides, ends and top with salt and fill the jar with alternate layers of meat and salt. Every particle of meat must be well covered with salt. Let stand 3 or 4 weeks according to the weather. If it is warm shorten the period a little. If the salt becomes crusted, remove the meat and rub the salt thoroughly into it by hand, then repack in the same salt. When the salting period is up, remove the meat from the jar, wash in plenty of tepid water and scrub until all the salt is removed from the outside. Hang to drain for 24 hours and then smoke it.

SUGAR-CURED BACON OR HAM

Select strips of bacon from 1 to $1\frac{1}{2}$ inches thick, 6 to 8 inches wide and about 18 inches long. Weigh and to 50 pounds of meat allow 4 pounds of salt, 1 pound of granulated sugar and 1 ounce of salt-petre. Mix together thoroughly. Dampen the top side of the hams or bacon with water, rub the salt mixture into the top, sides and ends of the meat. Spread a layer of the salt mixture in the bottom of a large stoneware crock (10 to 15 gallon size) and place the prepared meat on the salt. Sprinkle each layer with the salt mixture and let stand for 7 days. Then rub and resalt each piece of meat. Repeat every 7 days, letting the meat stand in the salt mixture about 22 days in all. Remove from the salt, wash thoroughly, drain for 24 hours, and smoke in the usual way.

BAKED BEANS

Soak 1 pound dried beans overnight in cold water. In the morning drain, cover with fresh water and boil until the skins crack. Drain again and put in a stoneware bean crock or baking dish. Mix two teaspoons each of salt and mustard with 4 tablespoons of molasses and $\frac{1}{2}$ cup of boiling water. Scald $\frac{1}{2}$ pound salt pork, cut in pieces and place on top of the beans. Pour the molasses mixture over the beans, adding enough boiling water to come to the top of the beans. Cover and bake in a slow oven, 6 to 8 hours.

CHICKEN EN CASSEROLE

Clean and cut a chicken into pieces for serving. Roll each piece in flour, sprinkle with salt and pepper and pack in a stoneware casserole. Add boiling water to barely cover the chicken, cover the casserole closely and cook in a moderate oven until the chicken is tender—or about 2 hours. Small onions, carrots, peas or mushrooms may be added to the chicken when it is about half cooked. Serve with gravy made by thickening the stock in the casserole with a little flour.

CORNEB BEEF

Select pieces of plate, rump, cross ribs or brisket. Cut in convenient sized pieces of about the same weight. Cure as quickly after the meat is cooled as possible. Weigh the meat and allow 2 pounds of salt to each 25 pounds of meat. Spread $\frac{1}{4}$ inch layer of salt in the bottom of a large, wide mouthed stoneware jar, pack in a layer of meat, then another layer of salt; repeat, having a thick layer of salt for a top layer. Let stand over night, then add 1 pound sugar, $\frac{1}{2}$ ounce baking soda, and 1 ounce salt-petre dissolved in 1 quart of tepid water. Add enough water to cover the meat and weigh it down with a board cover and wooden blocks or stone. The meat must be entirely covered with brine or it will spoil. Cure in the brine for 4 to 6 weeks before using. Store in a cool place.

PICKLED TONGUE

(2 Gal. Size Jar)

Mix together 1 gallon of water, 1 pound of salt, $\frac{1}{4}$ cup sugar and $\frac{1}{2}$ ounce salt-petre. Heat to the boiling point, boil 5 minutes, skim and strain into a stoneware jar, that has been thoroughly scalded. When the brine is cold put in the tongue, that has been trimmed and rubbed well with salt. Weigh down the meat to keep it under the brine and let stand for 4 or 5 days before using. Store in a cool place.