



MEAT PRODUCTION ON THE FARM

● Thousands of Farmers are Saving Time and Money by using the ONE OPERATION CURE (See page 2)

● WRIGHT'S SMOKE Makes Delicious Barbecued Meat—Try it!

SUGAR
CURED HAM
AND BACON RANK
AS TOP QUALITY
WHEN CURED AND
SMOKED THE
"Wright Way"

OVER 40 YEARS...SINCE 1875



PRICES
OFF AS
MUCH AS

THINK OF THAT!

33%

1 Quart Bottle Wright's Condensed Smoke . . . \$1.00

Smokes 1 barrel meat, 300 pounds.

1 Pint Bottle Wright's Condensed Smoke65

Smokes 150 pounds meat.

1 Large Jar of Wright's Ham Pickle and Sugar Cure 1.00

With 28 pounds of salt, cures a barrel of meat.

1 Small Jar of Wright's Ham Pickle and Sugar Cure .65

With 14 pounds of salt, cures 150 pounds of meat.

HOW TO BARBECUE MEATS (See Pages 25, 26 and 27)

1 Bottle Wright's Smoke Flavor25

A convenient household size for cooking, etc.

1 Bottle Wright's Hot-N-Tot Barbecue Sauce25

Table size, 6 ounces.

1 Quart Wright's Hot-N-Tot Barbecue Sauce . . . 1.25

For large users.

½ Gallon Wright's Hot-N-Tot Barbecue Sauce . . . 2.25

1 Gallon Wright's Hot-N-Tot Barbecue Sauce . . . 4.00

For Hotels, Restaurants and Barbecue Dealers.

Brine Pump (see page 3) \$1.39

Butchering sets may be ordered through the dealer who supplies you with Wright's Food Products. You are able to own a nine-piece set at cost by ordering through him. Truly a \$10.00 value for only \$3.95. (See page 6)

THE E. H. WRIGHT COMPANY, Ltd.

Wright's Smoke Building

2435 McGee

Kansas City, Mo.

Farmers Should Cure More Meat

Today, more than ever before, farmers are awake to the many advantages of curing meat on the farm. They have learned their farm cured products can be even better than any they buy, and far more economical. They have learned farm curing no longer means putting down in heavy brine, only to be soaked out, flavor and all, at time of serving. They have learned that Wright's Food Products are not only the best meat preservatives obtainable, but meat cured with these famed products are rich in savory flavor and cannot be surpassed.

Wright's Food Curing Products offer farmers a simple yet scientific method of curing meat. The Wright method saves much in time and labor, and through its use many progressive farmers are making meat production one of their most profitable activities. Ham, bacon and sausage, equal or superior to the best packing house products, can be produced by farmers with Wright's Products at little expense. A large and growing demand for these and other farm products will produce new and liberal profits to all enterprising farmers.

This book tells you how to select, slaughter, dress, cure and sell meat; how to prepare it so it will command the highest price, and how you can make new profits from the sale of by-products.

Naturally you want only the choicest meat for your own use and you will want the highest price for the meat you sell. Then you must guard well the quality, for it is only with quality meats, you can build up a high grade and permanent business. Preparing meat for market is comparatively easy when Wright's Products and methods are used, and with Wright's Products greater profits are assured.

First of all, in selecting animals for meat, be sure that they are healthy. The meat of healthy animals is not only of better quality, but keeps better. Never slaughter an animal that shows signs of illness—even such a vague symptom as merely being “off feed.” Never offer your customers the flesh of injured, deformed or diseased animals.

The breed of animals has much to do with the quality of their meat. Purebreds, carefully handled and fed, produce the attractive, full-flavored meat which is in greatest demand. This does not mean that only pedigreed animals should be slaughtered. By proper feeding and curing, excellent meat can be produced from ordinary livestock. In the long run, however, intelligent selection pays. Animals with smooth, deep flesh—neither too fat nor too lean—yield the best meat.

A cheaper, better and quicker method for curing and smoking meat in a

ONE-OPERATION PROCESS

Makes cured meats sweet and wholesome. There is none better.

Wright's Smoke upheld by Federal Court. See case No. 3116 and read pages No. 5 and No. 14 of this book.

WRIGHT'S HAM PICKLE and WRIGHT'S Condensed SMOKE

Here's All You Have To Do

When you use Wright's Ham Pickle and Wright's Condensed Smoke in a combination, which will completely salt, sugar-cure and smoke your meat in the shortest time as well as the best and most economical way. You can't beat it.

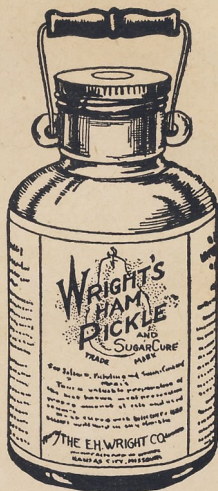
For brine curing, simply mix twenty-eight pounds of salt and a large jar of Wright's Ham Pickle with ten gallons of pure, clean water. As hot water must be used to make the brine, it should be prepared the day before the cure begins so it will be cool when needed.

After the brine has cooled add the contents of one quart of Wright's Condensed Smoke. They mix thoroughly for they are made to work together. This combination will salt, sugar-cure and smoke 300 pounds of meat. If more meat is to be cured, make your mix in the same proportion.

Meat usually is left in the brine three days for each pound in the hams and shoulders and two days for each pound in the bacon and small parts. By this rule, a ten-pound piece of bacon should be left in the brine twenty days, while a fifteen pound ham should be cured forty-five days. When the cure is completed, wash each piece with lukewarm water and hang it up in a dry, cool, clean place where it will not freeze.

When meat comes out of this one-operation cure, it is salted, sugar-cured and smoked.

"You'll favor the flavor."



Wright's Ham Pickle is a scientific sugar-cure product made under a formula suggested by the United States Department of Agriculture. Its ingredients are of the finest quality, and like other Wright Food Products its wholesomeness is guaranteed.

Wright's Meat Curing Products Since 1895

"Impart the Tell-Tale Taste"



Wright's Condensed Smoke is a liquid smoke that not only insures better keeping quality, but imparts far better flavor. Easily applied with a brush, its economy is reflected through elimination in meat shrinkage, as well as labor and time saved. It keeps meat clean and wholesome.

Wright's Condensed Smoke was first put on the market in 1895. Wright's Ham Pickle followed this in 1908 and Smoke Salt made its appearance in 1925. About the only advantage that Smoke Salt seems to have is that it is a one-operation cure for meat. But the cost to the consumer is too much. It will take three 10-lb. cans to cure a barrel of meat (300 lbs.)

Now by the joint use of Wright's Ham Pickle and Wright's Condensed Smoke, a much finer sugar cured and smoked meat can be produced in one operation at a much less cost. In other words, the contents of a large jar of Wright's Ham Pickle and a quart bottle of Wright's Smoke will sugar-cure and smoke a barrel of meat (300 lbs.) and the meat will be much superior to any than can be produced by the use of anybody's smoke salt.

Use A Brine Pump

Speed up curing hams and shoulders by using a brine pump. Make brine of Wright's Ham Pickle, salt and Wright's Smoke, and pump brine into hams and shoulders. Then put all meat down in brine as directed above. The Brine You Pump in Works Outward. The Outside Brine Works in.

CUTS THE CURING TIME IN HALF

Send us the face of label from large jar Wright's Ham Pickle and face of label from quart bottle of Wright's Smoke, with money order for \$1.39 and we will send brine pump by parcel post. This is less than we pay for brine pumps but we want to help you do a good job of curing and smoking meats and do it quickly. Brine pump lasts for years if properly cared for and kept clean.



Above cut 1/20th actual size; 16 in. over all; cylinder 1½ in. diameter.

Regular price \$4.95. But if you buy a large jar of Wright's Ham Pickle and a quart bottle of Wright's Smoke from your dealer, send us the face of each label, with \$1.39, and we will send the brine pump. This will save you \$3.56 and that is more than you will pay for the Wright's Smoke and Wright's Ham Pickle.

No Limit On Amount of Meat You Can Butcher and Sell

CAUTION

Never Butcher in Warm Weather. You simply cannot butcher and cure meat successfully out of season. The ideal temperature for this work is when the thermometer ranges from 30 to 40 degrees.

Do Not Allow Meat to Freeze. If you butcher on a cold day and the outside of the meat freezes, the animal heat cannot escape from the meat. If the meat freezes during the process of curing it will not take up the cure.

Never put meat down to cure before the animal heat is entirely out of the meat. It is best to wait 36 to 48 hours after the animal is first killed before putting the meat down in either dry cure or brine.

Cleanliness is the most important factor in butchering and curing meats. Meat very easily becomes tainted or takes on objectionable odors. Save all small pieces for sausage. There are many ways for converting it into a palatable product. All waste fat, trimmings and skin should be rendered and the product used to make soap.

Offal and any other refuse from butchering should be either burned to ashes so that they cannot be eaten by animals, or safeguarded by boiling or rendering. The parasites which spread the painful disease, trichinosis, are spread solely by muscle tissue from infected animals eaten raw or imperfectly cooked.

Cook Pork Well. All pork and pork products should be well cooked in order to prevent the possibility of their causing disease to the user.

Always pack meat with the skin side down when in curing process, except the top layer which should be turned flesh side down.

Keep close watch of the brine and if it becomes "ropy," take up the meat and wash it off, boil the brine, add a few tablespoonfuls of baking soda and when the brine cools use as before.

Do not forget to turn the meat or change it at least two or three times during the process of curing whether you use the dry cure or the brine method.

If the meat becomes moldy, brush off the mold with a stiff brush or trim off the moldy parts with a knife.

Poisonous Wood Alcohol

Everyone knows that wood alcohol is poisonous, and the following report shows that there is none of this poison in Wright's Smoke.

On the other hand, all substitutes for Wright's Smoke, including all bulk goods and articles offered under various names are simply a crude acid bought on the open market and as this acid is a by-product in the manufacture of charcoal, it carries a heavy percentage of wood alcohol.

Now the question is, do you want to buy goods that are recognized by the Pure Food Department of the State of Missouri and by the

Federal Court of the United States, or do you want to buy something cheaper, that contains a poisonous ingredient? We leave this for you to decide.

Wright's Smoke Passed by the Department of Food and Drug Inspection of Missouri.

In a bulletin issued by Dr. Wm. P. Cutler, State Food and Drug Commissioner, for the months of April, May and June, 1912, the following report appears:

"Wright's Liquid Smoke was examined for Methyl or Wood Alcohol by the various tests for formaldehyde after distillation and oxidation. None could be detected."

The above quotation will be found on page 5 of Bulletins number 4, 5 and 6, in Volume IV, issued by the Department of Food and Drug Inspection of Missouri.

First In the Field

Wright's Condensed Smoke was first put on the market at Ulysses, Neb., in 1895. Records in the U. S. Patent Office show the registration of label and trade-mark as follows: See No. 6991, issued June 27, 1899. See No. 38022, issued Jan. 7, 1902. See No. 53070, issued May 16th, 1905.

Report of U. S. Census Bureau for 1910

The report of the Census Bureau for 1910 lists the E. H. Wright Co., Ltd., as the only plant in the United States making condensed smoke or "liquid smoke."

Wright's Smoke Proved Harmless

In November, 1912, at a hearing before the Board of Food and Drug Inspection in the Department of Agriculture at Washington, D. C., Doctor C. A. Crampton of the Institute of Industrial Research at Washington and Professor H. W. Emerson, Physiological Chemist at the University of Kansas, presented facts and figures showing that they had fed white rats with ham which each had smoked with Wright's Smoke. The former had fed white rats for some weeks, while the latter had carried on his experiments for six months. Their evidence was conclusive that white rats fed with ham smoked with Wright's Smoke showed better gains than those fed on any other diet, including some fed on meat cured in the old fashioned way. Their evidence seemed conclusive that there was nothing deleterious in Wright's Smoke and the evidence was so accepted by the Board of Food and Drug Inspection.

Federal Court Finds for Wright's Smoke

Case No. 3116

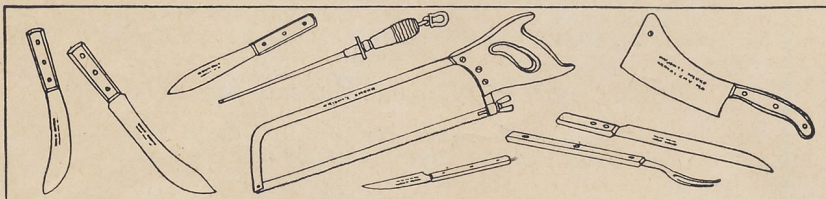
Please refer to page 14 in this book for the decision in the Federal Court in Kansas City in 1913. The Court found for the E. H. Wright Co., Ltd., on all counts. Among other things, Judge A. S. Van Valkenburgh said: "Now, I think this label itself, within the spirit and purview of this Act reads the Government out of Court, and that, combined with what has been added in the way of testimony, but emphasizes that conclusion."

A Nine-Piece Farm Butchering Set at Cost

We are prepared to furnish anyone with an all-steel farm butchering outfit at just what they cost us in large lots bought direct from one of the largest companies in the country making such equipment. We illustrate the set which consists of the following pieces:

20-inch meat saw	Slicing knife
Cleaver	Butcher's knife
Sharpening steel	Long fork
Sticking knife	Paring knife
Skinning knife	

One of these complete butchering sets may be had for only \$3.95 and may be ordered through the agent for the Wright Food Products or the set will be sent by parcel post, prepaid, on receipt of money-order for \$3.95. (A real \$10.00 value for \$3.95.)



It is well to have plenty of sharp knives, a good steel for keeping them sharp, a meat saw, cleaver, a hog hook or two and one or more gambrels. A large, clean vinegar barrel or cider or molasses barrel is necessary for use in scalding the carcass. This should be placed at an angle of about 45 degrees at the end of the table or bench, on which the carcass is to be scraped.

Pork and Pork Products

The hogs most suitable for meat are those from 8 to 12 months old. The meat of hogs less than three months of age is likely to be somewhat watery and lacking in flavor, while that of old hogs, as a rule, is tough. In the latter case, the difficulty can be overcome to some extent by fattening the animals heavily, preferably on corn before slaughtering.

How fat should a hog be when slaughtered? On this point, experts disagree. A certain amount of fat is necessary to make meat juicy and give it flavor. An excess of it however, is not desirable. The pork in highest favor is that well-marbled, fat and lean being blended in "the happy medium"—plenty of each and not too much of either. Such meat, when properly cured, commands the highest price in any market and pays the producer a maximum profit.

The ideal meat hog is the smooth-bodied, rather small boned animal of medium conditions but gaining weight rapidly. Never kill a hog—or other animal—that is losing weight. This rule is observed strictly by all producers who cater to a select market.

Before reading the subjects of slaughtering, let us first remind you, there is no limit on the amount of meat you may butcher or sell. For hints on how to sell country cured ham and bacon, see pages No. 26 and No. 27.

Preparations for Slaughtering

Animals should be kept off feed 18 to 24 hours before slaughtering, but should have plenty of clean water to drink. There are two reasons for this. One is that it empties the intestines, making it easier to clean the carcass and prepare casings for sausage. The other is that if an animal is slaughtered when gorged with feed, the small blood vessels will not drain so readily and the meat will be darker and more likely to spoil. Keep feed away from your meat animals 18 to 24 hours before killing—but don't forget the water.

When ready for the slaughtering, handle the animals carefully. See that they are not whipped, kicked, chased or overheated. Do not overlook the importance of cautious handling if you wish to produce the finest quality of meat.

Be prepared before you start killing. See that all necessary supplies are at hand. Above all else, be certain that your killing methods are quick and effective. Take every possible precaution so that FIRST shot or blow will make the animal helpless and the bleeding can be immediate and complete. If a rifle is used, it should be handled by a good marksman. If an ax or sledge is used, care should be taken to place the blow properly.

Carcasses should be cooled as rapidly as possible. Large ones should be split immediately. The meat, however, should not be permitted to freeze. The best results are obtained by chilling meat 36 to 48 hours at a temperature between 30 degrees and 40 degrees.

Slaughtering

Be ready before you start, because speed is important. Have all necessary implements at hand, and a plentiful supply of hot water for scalding. If possible, there should be a block and tackle or other device for hoisting the animals so they will bleed freely.

In general, it will be found more satisfactory to shoot or stun the animals before sticking. When this is not practicable, perform the sticking operation as follows, two men being required:

Place the hog squarely on his back. One man stands astride the hog's body with his legs just back of the hog's shoulders, grasps the hog's forelegs firmly by the first joint and draws them backward and downward. A hog thus held is helpless. The other man, using a narrow, straight-bladed knife eight or ten inches long, makes a thrust directly in front of the hog's breastbone, pointing the blade exactly in line with the backbone toward the root of the tail.

After the blade has been driven in six or seven inches, it should be turned, which will cut the large arteries in the neck, and then quickly withdrawn. Too deep a thrust may pierce the heart, in which case the blood will not be pumped out.

If the hog is stunned before being stuck, it should be hoisted by the hind legs as soon as the blood stops gushing. This insures perfect drainage of blood. If the animal is not stunned, let it rise to its feet and stand as long as possible.

Scalding and Scraping

Water for scalding should be 145 degrees to 155 degrees Fahrenheit. Note that this is far below the boiling point. If the water is too hot, it may cause the hair to set, necessitating shaving. If you have no thermometer, stick a finger into the scalding water three times in rapid succession. If it burns severely the third time the water is all right. Begin with an abundant supply of boiling water and cool down as necessary.

To each thirty gallons of water add a teaspoonful of concentrated lye, a quantity of soft soap or a small shovelful of wood ashes. This will aid in removing the scurf.

A barrel inclined at an angle of 45 degrees is the best scalding vessel. Very large hogs, however, may be covered with sacks or blankets and hot water poured over them. When using a barrel or other vessel for scalding, keep the carcass moving in the water. As soon as the hair slips easily, draw the carcass out to the cleaning platform and remove the hair and scurf from the feet and legs immediately by twisting the legs with both hands. Also take off the dewclaws with the hog hook.

To hold the carcass while scalding the foreparts, cut slits in the hind legs just below the hocks, loosen the tendons (two in each leg) and insert a gambrel. When the scalding is completed, remove the hair and scurf from the forelegs, head and ears **AT ONCE**, as these parts cool quickly. If the hair on any part does not yield easily, cover the part with a cloth and pour hot water over it until the hair slips. After the scraping is completed shave off any remaining hair with a sharp knife.

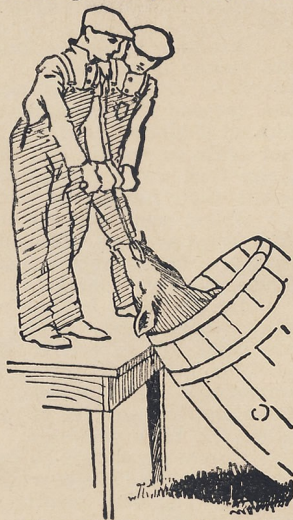


Figure 1. A barrel, leaning against the working platform affords the best means of scalding.

Dressing the Carcass

With the carcass hoisted by the hind feet, begin at the top. Cut around the rectum and pull it forward. Then slit the carcass down the midline to the head, forcing the knife through the breastbone to where the cut was made for bleeding the animal. Do not cut intestines.

First, remove the fat surrounding the stomach. Then, in one operation take out the gullet, stomach and intestines so their contents will not contaminate other parts. Next, cut away the diaphragm (the membrane separating the chest organs from the stomach and bowels) and take out the heart, lungs and windpipe. When all good parts have been removed, prop the jaws open and wash the inside of the carcass.

Take out the leaf lard (kidney fat) at once and spread it out on a clean surface, membrane side down. This hastens cooling of the carcass. So does the removal of the head. Make a deep cut entirely around the head about an inch back of the ears. If this cut does not happen to strike the atlas joint of the spine, twist the head slightly and it will come off. Very large carcasses may also be cut in halves by splitting and sawing down the backbone. **Make no more cuts until carcass cools.**

As a rule the carcass should be allowed to cool for several hours. A good plan is to do the slaughtering in the evening and let the carcasses hang all night in a cellar or cool room. Bear in mind, however, that the meat must not be frozen. Remember, too, that fresh meat absorbs odors very readily and, on this account, should not be hung in a room where there is paint, tar, kerosene, gasoline or other substances.

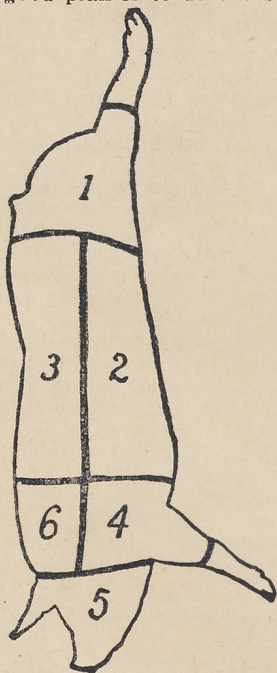


Figure 2. The cuts of Pork.

Cutting Up the Carcass

Figure 2 shows the principal cuts in a hog carcass. Handle half the carcass at a time. In dividing a carcass, saw squarely down the center of the backbone. Cut the feet off just above the joints, as indicated by lines in the illustration. Make the shoulder cut according to the size of shoulder desired. A good practice is to cut between the first and second ribs. Remove the ribs and section of the backbone, cutting close to the bone in order to leave as much meat on the shoulder as possible.

If a small "picnic" type shoulder is desired cut off a section (Section 6 of Figure 2) about one-third distance from top and parallel to it.

Trimming the Hams

Remove the ham by cutting as indicated in Figure 2. The upper part of this cut begins just behind the rise in the backbone. The lower part begins in the flank and extends toward the root of the tail at an angle of about 45 degrees. This cut makes an exceptionally choice ham, retaining a large amount of the delicious loin meat which often is cut away.

Sections 2 and 3 of Figure 2 show how to divide the middle part of the carcass. Remove the loin and fat back in one piece by a cut parallel with the backbone just below the tenderloin. Cut away the loin meat carefully and save the fat back for lard. The remainder of the middle part is bacon. If the section is very large, it should be cut in two. The ribs, of course, must be trimmed away. Cut close to the bones, leaving as much meat in the bacon sections as possible. Every ounce you can save here counts, because there is always a good market for choice bacon.

All parts intended for sale should be trimmed neatly. In making the trims, leave no more lean exposed than is absolutely necessary, as it tends to harden in curing. All fat trimmings can be used for lard and lean trimmings for sausage.

Rendering the Lard

The leaf lard (kidney fat) is the highest quality. If you have customers who are willing to pay the price such quality commands, you can render this fat separately. In most cases, however, it should be mixed with the fat strips from the back and the trimmings from hams, shoulders and neck, as all these parts yield excellent lard.

Trim all skin and lean meat from the lard fat. Then cut the fat into pieces about an inch square, or slightly larger. Try to get them uniform

in size, so they will render evenly. The lard fat should be handled carefully between slaughtering and rendering, as it quickly absorbs odors.

Temperature for Rendering

An iron kettle is the best rendering vessel. Pour about a quart of water into the kettle and then fill it almost to the top with the fat. Start the cooking slowly and keep the fire moderate for some time. The temperature can be increased gradually, but it should be reduced when the fat blocks begin to turn brown. From this time on, do not let the temperature rise or the fat will be scorched.

Stir the fat frequently, from the beginning to the end of the rendering process, to prevent burning. When the cracklings are well browned and floating, remove the lard from the fire, take out the cracklings and press the lard from them.

Stir the lard while it is cooling. This hastens cooling and makes the lard whiter and smoother in texture. Before the lard begins to thicken, strain it through clean, fine-meshed cloth into the proper receptacles. If long keeping is necessary, the lard may be put into glass or stoneware containers. If open vessels are used, a thin coating of paraffin can be spread over the top of the lard after it has cooled. If lard is packed air-tight and kept in a cool, dry place away from the light, it can be kept in perfect condition for several years. Pack your lard carefully and hold it for the highest market. You will be well repaid for the little extra trouble it takes.

If you fry out the different kinds of fats separately, label the different kinds of lard so there can be no mistakes later and you can guarantee the quality of your goods. A real guarantee is a strong selling force.

Curing and Smoking

Curing and smoking are by far the most important processes in the preparation of meat, because they govern the tenderness, the flavor and the keeping qualities—factors that determine the selling prices. Salt is the old reliable curing agent and no satisfactory cure is possible without it. But salt alone makes the meat hard and dry because it draws out the juices and makes the fibre brittle.

Because of these circumstances, there was, for many years, a demand for a curing medium that would preserve the meat perfectly, improve its flavor and have no harmful effect whatever to the health. To meet this demand Wright's famous Ham Pickle was perfected after years of experimenting. It is as wholesome as the meat itself. It has remarkable preservative properties. And with it the farmer can produce a "sugar cure" exactly like that which has created such an enormous demand for the fancy products of packing houses. A further advantage of Wright's Ham Pickle is that it enables you to preserve spare parts which formerly had to be used at once, sold for almost nothing or actually given away.

Meat should be cooled thoroughly before being cured. It should not be permitted to freeze, however, either before or during the curing process. After 36 to 48 hours is a good time to begin the cure.

Regarding the method of curing—dry or brine—opinions differ. Wright's Ham Pickle, in combination with salt, can be used in either process with great success. The results of the two methods seem to be about equal when the Ham Pickle is used but there is no comparison between the ordinary plain salt cure and Wright's Ham Pickle method.

Dry Curing Meat

The Ham Pickle produces meat of exceptional keeping qualities and the most delicious flavor—a product that is not only a food but a luxury and can be sold anywhere at top prices. The use of Wright's Ham Pickle insures you a 10 to 25 per cent higher price than you can get for straight salt cured meat.



The genuine Wright's Ham Pickle for sugar curing meats.

For dry curing, mix the contents of a large bottle of Wright's Ham Pickle with twenty-eight pounds of salt. Rub each piece of meat thoroughly with the mixture. Put a layer of the mixture on the bottom of the container. Pack the hams first, the shoulders next, then the bacon and finally the spare parts. See that the mixture is distributed freely among the pieces and cover the top with a heavy layer. For the first three weeks, take the meat up once a week, rub it well with the mixture and pack it down again.

Three or four weeks in the mixture will cure small pieces, but larger ones should be left longer. Very large hams may require as much as eight weeks for a perfect cure. Cool, dry, well-ventilated quarters are essential in dry curing. Do not allow meat to freeze while in salt or brine. Hardwood barrels are the most satisfactory for curing, by either the dry or the brine method.

When fully cured, each piece of meat should be washed in lukewarm water and hung up to dry.

Brine Method of Curing

For brine curing, simply mix twenty-eight pounds of salt and a large bottle of Wright's Ham Pickle with ten gallons of pure, clean water. As hot water must be used to make the brine, it should be prepared the day before the cure begins so it will be cool when needed.

Pack the pieces in the order recommended for dry curing, and pour the brine over them, taking care to cover all parts completely. In a week, take the pieces out and pack them in the reverse order, starting at the bottom with those that were on top. Repeat this operation the second and third weeks.

Lay loose boards on top of the pack and weight down with large stones to keep the meat from floating.

In all cases, whether brine or dry cure is used, pack the pieces with the rind side down, except the top layer which should be packed flesh side down. Keep the meat fully covered by the brine. If any part projects above the brine it will become "rusty." If the brine sours or becomes "ropy" take up the meat, wash it and boil the brine. When the brine is cool, add a little baking soda and repack meat.

Meat usually is left in the brine three days for each pound in the hams and shoulders and two days for each pound in the bacon and small parts. By this rule, a ten-pound piece of bacon should be left in the brine twenty days, while a fifteen pound ham should be cured forty-five days. When the cure is completed, wash each piece with lukewarm water and hang it up in a dry, cool, clean place, where it will not freeze.

Prices Reduced to Pre-War Basis

See pages 2 and 3 in this book for a one-operation process for using Wright's Ham Pickle and Wright's Condensed Smoke in a brine for sugar curing and smoking meat at one and the same time.

Prices reduced to pre-war basis. A large jar of Wright's Ham Pickle and a quart of Wright's Condensed Smoke will sugar cure and smoke a whole barrel of meat, 300 pounds, cheaper, better and quicker than any other process. Please turn to pages 2 and 3.

How to Save Spare Parts

On many farms, saving the spare parts is a serious problem. If these parts are not used at once they must be cured, and if the curing is done by the old-fashioned plain salt method the meat becomes hard, extremely salty and hardly fit to eat. In fact, the plain salt cure is so unsatisfactory for spare parts that few farmers ever go to the trouble of using it.

But now the spare parts problem has been solved. Cure the spare parts with Wright's Ham Pickle, dry or brine, as you prefer. Prepare the mixture exactly as for the larger pieces and use it to preserve loins, backbones, spareribs, lean trimmings, everything except the head, feet, heart, liver and kidneys.

Best Method of Smoking

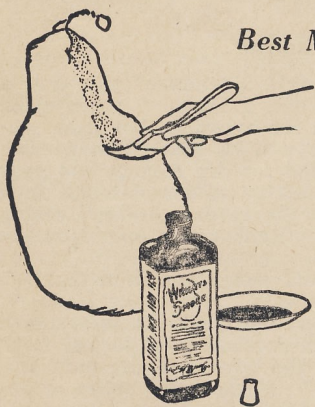


Figure 3. Wright's Smoke is applied in just a few minutes with a brush or cloth.

Smoking helps to preserve meat, improves the flavor wonderfully and keeps away insects. Many farmers, however, do not smoke their meat because of the trouble involved. This is not the best policy if you expect to sell your meat. All meat intended for the market should be smoked. The smoked product not only sells more readily, but brings a higher price. Furthermore, it is no trouble now to smoke meat perfectly. Modern science has made the process quick, easy and inexpensive.

The smoke house our ancestors used will smoke meat, provided the right kind of fuel is used, the right temperature maintained and a constant watch is kept.

But it is expensive because the heat causes a shrinkage of 10 to 20 per cent in the meat. It is dirty because dust, soot and ashes are deposited on the meat. It is troublesome because it must be watched all the time. And it is dangerous because it has been known to start many farm fires, in some cases resulting in loss of life.

The smoke house is a hundred years behind the times since Wright's Condensed Smoke was invented. The liquid is applied quickly with a brush and the job is done. There is no delay, trouble, dirt or danger. The flavor is equal to the best ever produced in a smoke house. And that 10 to 20 per cent shrinkage, in which the producer loses much of his profit, is prevented. This saving alone pays for the Wright's Condensed Smoke and Wright's Ham Pickle used. There is absolutely no waste of time, fuel or meat. The keeping qualities of the meat are improved and skippers and insects will never bother it.



This is the ONLY real condensed smoke, wholesome and delicious.

Only One Condensed Smoke

But here a word of caution is necessary. Get it fixed in your mind and do not forget it. There is only ONE condensed smoke which really is liquid smoke and nothing else. That is Wright's Condensed Smoke—the original product of its kind. If you doubt that Wright's is the only pure, wholesome, genuine liquid smoke, look up the government records on this subject. You will find that other preparations represented as "liquid smoke" are merely pyroligneous acid, which contains wood alcohol, a poison.

See Pages 5 and 14.

Wright's Condensed Smoke is actually the condensed form of smoke from choice hickory wood—that and nothing else. It is not only pure and harmless from the beginning, but it is purified—"rectified," chemists call it—by a second processing. It is also aged for months in wooden tanks and this process gives it the peculiar properties and wonderful flavor that are found in Wright's Condensed Smoke only. Wright's Smoke is as harmless as salt—and the biggest improvement in meat curing ever discovered.

After the meat has been removed from the salt and Ham Pickle mixture, dry or brine, hang it up and let it dry for two weeks. Then lay it on a table or platform and apply Wright's Condensed Smoke on one side only, using a clean brush. Put on all the meat will absorb and rub the Smoke in well, especially around the bones. Half an hour later, turn the meat over, apply the Smoke to the other side in the same way and hang the pieces up.

In a week, apply a second coat of the Smoke, just as at first, and hang the meat up again. After the second coat of Smoke has dried a week, the meat is ready for use.

This simple process not only does away with the delays and annoyance of the smoke house, but gives you a better product than any smoke house can turn out. Sausage, spare parts, beef and mutton can be smoked with Wright's Condensed Smoke and will have a delicious



Figure 4. The black line represents the shrinkage of meat in a smoke house.

flavor. Mutton cured and smoked the "Wright Way" is every bit as delicious as cured pork.

Try the Wright's Smoke way and you'll never fuss with a smoke house again. But be sure to get Wright's Condensed Smoke, the only pure and wholesome product of its kind. Good druggists and dealers everywhere sell Wright's Condensed Smoke and Wright's Ham Pickle—and guarantee them.

Wright's Smoke Recognized by Federal Court

Why run the risk of losing your meat by using some cheap substitute for Wright's Smoke, when Wright's Smoke has the stamp of approval from the Government, as shown by the decision of Judge A. S. Van Valkenburgh in the Federal Court? In the United States District Court for the Western Division of the Western District of Missouri. April Term, A. D. 1913. United States Complainant, No. 8116, vs. E. H. Wright, Defendant.

The Court: "I have been following this very closely and I have read all of the citations suggested that I was not already familiar with. Now, I think this label itself, within the spirit and purview of this Act, reads the Government out of Court, and that, combined with what has been added in the way of testimony, but emphasizes that conclusion."

The Court: "But any way, 'Wright's Condensed Smoke, a liquid smoke,' now, what is it? Why, it is made by distilling wood for smoking all kinds of meat, and that is exactly what this is, according to the evidence. * * * They are addressing themselves to a specific, commercial object, and that is the smoking of meat, and they represent here, that this is a liquid which is made by distilling wood, which as you might say is a fanciful or descriptive name referring to the object."

"The label goes on to say, that it will preserve meat and impart a true hickory smoke flavor to the meat and everything you get from this label merely goes to the effect that they have produced a liquid in a specified way, which is true."

The Court: "The Government, in trying to show that this is not smoke produced by combustion, has shown that it is produced in exactly the same kind of way that is stated on that label. The fact is, that they have produced something here which they say has something of the flavor and properties similar to the curative properties of smoke; they get it out of wood, and they get it by distillation. * * * Well, nobody could be deceived into thinking it was specifically what the indictment charges they are being deceived with. It is a thing which is produced in such a manner from the art and methods employed in it, that the application of the term 'smoke' to it seems to me to be apt or applicable instead of deceptive, and it does not deceive in the sense this statute implies."

Sausage Making

Scraps, trimmings and pieces of meat not suitable for other purposes can be used for sausages, it will pay you to use some of the choice meat from spare parts in making sausage. "Sausage making is a trade well worth learning," says a bulletin issued by the United States Department of Agriculture. "A demand for fresh and smoked country sausage always exists."

It is a fact that the packing plants never have put on the market anything quite equal to the sausage from the farm. City residents in particular are always on the lookout for "real country sausage." Such a product will find a ready market in cities and villages. A meat chopper with stuffing attachment is the only equipment needed for sausage making. For the small "breakfast type" or "little pig" sausages, use sheep casings. They may be obtained from a butcher shop or packing house. "Little pig" sausages command a fancy price.

Pure Pork Sausage

Here is a good recipe for pork sausage:—Take three parts of lean meat to one of fat. For each hundred pounds of meat, use one and one-half to two pounds of salt, one ounce of ground nutmeg, two ounces of fine sage and four ounces of black pepper. Mix the salt and spices together and add the mixture to the meat as it goes through the grinder. Have the meat cut into fine pieces and use the small plate of the grinder.

After the sausage is ground, add three or four tablespoonfuls of Wright's Condensed Smoke for each fifty pounds of chopped meat and mix thoroughly to insure uniform flavoring. Then stuff it into casings, adding a small amount of water if necessary, to make it slip through the stuffer. Lay the sausages away in a cool place for twenty-four to thirty-six hours. Then put them in Wright's Condensed Smoke about thirty minutes, drain them well and hang them up to dry. A week later, dip them again and hang them up for another week, then they will be ready for use. For the second dipping, ten minutes is enough.

If it is not desired to stuff the sausage, pack it firmly in crocks, glass jars or stoneware receptacles and seal it by pouring a layer of lard or paraffin over the top. If kept in a cool place, such sausage will remain fresh for some time. Never pack smoked sausage in tin vessels.

Smoked Country Sausage

The following recipe makes what is known as "smoked country sausage," a product in high favor with city buyers.

85 pounds of lean pork	1 ounce of red pepper
15 pounds of beef	1 ounce of mace
1½ or 2 pounds of salt	1 ounce of sweet marjoram
4 ounces of black pepper	

Thoroughly mix the seasoning ingredients. Cut the meat in small pieces, spread it out on a table and sprinkle the seasoning over it. Then run it through the grinder, using the small plate, and mix into it thoroughly, three or four large tablespoonfuls of Wright's Condensed Smoke for each fifty pounds of meat. After it has stood in a cool place for twenty-four to thirty-six hours, stuff into casings. Dip in Wright's Smoke as directed in the preceding recipe.

Easy Way to Smoke Sausage

A majority of the city trade prefer smoked sausage, either in bulk or put up in casings. The smoking of sausages is now simplicity itself. All you need do is mix Wright's Condensed Smoke with the ground meat, three or four tablespoonfuls for each fifty pounds of sausage. Mix thoroughly and your sausage will have the true, delicious "Smoke" flavor. It saves time and trouble and is better than the smoke house method. This will not only improve the flavor but keep insects away and help preserve the meat.

Frankfort or Vienna Sausage (or Hot Dogs)

This is the most popular sausage manufactured. It is the famous "Coney Island Frank" sold at all amusement parks, where it is roasted over charcoal fires. It is also in great demand for home consumption.

30 pounds of pork (not too lean)	1 or 2 ounces of red pepper
70 pounds of beef	4 ounces of black pepper
20 pounds of water	
1½ or 2 pounds of salt	2 ounces of ground nutmeg

The beef should be prepared in advance. Cut it into small pieces and put in a cool place for 24 hours. Then cut the pork into small pieces and put it through the grinder with the beef. Next, thoroughly mix the meat, water and seasoning and put the mixture through the grinder again, using the fine plate, then add Wright's Smoke, as directed in preceding recipes, and stuff the sausage at once.

Long casings are preferable. After the sausage is stuffed, divide it into "links" about four inches long by pressing the casings together and twisting the link two or three turns. Twist each link in a direction opposite to that of the preceding link to keep the casing from untwisting.

When the twists are well set, which is usually in twenty-four hours, soak the sausage in Wright's Smoke as already directed. After the second coat of the Smoke is thoroughly dried, boil the sausages five to ten minutes, plunge them into cold water and hang them up in a cool place until needed.

Bologna Sausage

This is another very popular style of sausage of excellent keeping qualities.

40 pounds of pork	4 ounces of black pepper
60 pounds of beef	2 ounces of mace
20 pounds of water	
1½ or 2 pounds of salt	1 ounce of coriander

Cut the beef into very small pieces, or put it through a grinder, using the coarse plate, and let it "cure" twenty-four hours in a cool place. Then grind it very fine, put the pork through the grinder using the medium plate and mix the meats, seasoning and water. Work the mixture thoroughly until it becomes sticky and takes on a dull color. Stuff it into beef casings or large hog casings, divide it into links about a foot long and let it hang in a cool place twenty to twenty-four hours. Smoke it with Wright's Smoke, as directed in other sausage recipes. When the second coat of Smoke has dried thoroughly, cook the sausage in water at a temperature of 160 to 175 degrees Fahrenheit, which is far below the boiling point, for thirty minutes to one hour, according to the diameter of the links. Then plunge the sausage into cool water for about thirty minutes and hang it up in a cool place to keep.

Owing to the popularity of these sausages containing beef, it may pay you to buy this part of your supplies from a butcher, or one of your neighbors, if you are not prepared to slaughter beeves on your own place. For full instructions on beef slaughtering, see the section entitled, "Beef and Beef Products."

There are two important points to remember in connection with sausage making. One is that sausage meat invariably should be allowed to "cure" twenty-four hours before being stuffed. Otherwise, it is very likely to spoil. Another is that the high temperature of the ordinary smoke house will ruin sausages if the smoking is prolonged. The heat renders out the fat and makes the casings brittle. The sausage, as a result, is likely to be dry and hard. The best way to Smoke any kind of meat or meat products is with Wright's Condensed Smoke.

Pickled Pig's Feet

Clean the feet thoroughly and remove the toes. Soak them in cold water twelve hours or longer and boil them until they become soft. Salt them when partly done. About four hours boiling will be required for average size feet; five hours for large ones. Pack the cooked feet in a stone jar and cover them with hot, spiced vinegar.

Headcheese

Headcheese is supposed to be better when made from the head of the hog alone; but the odds and ends can be included without harming the product. The head must be shaved clean, the snout skinned and the nostrils cut off just in front of the eyes. The eyes and ear drums should be removed and the fattest part of the head cut away for lard.

Great care must be taken in soaking and rinsing the head to free it from all dirt. Boil the head until the meat comes off the bones. The heart and tongue may also be included, if desired. Take out the meat and chop it fine, saving the liquor which will be needed again. For every twenty-five pounds of meat, use three-fourths pound of salt, one and one-half ounces of black pepper, one-half ounce of red pepper, two ounces of ground cloves and one gallon of the liquor in which the head was cooked. Mix these thoroughly with the finely ground meat and stuff into large casings or thoroughly cleaned hog's stomachs. If you use casings, boil them again in the liquor in which the head was cooked, until they float. Place them in cold water about fifteen minutes, drain and lay away in a cool place. If the meat is not stuffed it should be packed in shallow vessels and kept cool until used.

Pickled Tongue

Pickled tongues of hogs, beef and sheep bring fancy prices when properly cured and attractively packed. Clean them thoroughly by scraping, soaking and repeated rinsing. Put them into a brine made with salt and Wright's Ham Pickle mixed in the same proportions as directed for curing hams and bacon. Leave them in the brine two or three weeks, according to size. They may then be smoked with Wright's

Condensed Smoke, as directed for other meats, or put into glass jars and covered with hot spiced vinegar. The jars should be filled to the top and sealed perfectly.

Smoked Tongue

Smoked tongue is a great delicacy. After thoroughly curing the tongues as above they should be taken out of salt or brine, washed off and hung up to dry for a week or so. Then the tongue should be dipped in Wright's Condensed Smoke or the Smoke applied with a brush.

Liver Sausage or Pudding

All the odds and ends left from cutting up a hog can be used in making liver sausage. If the head is used, it should be cleaned as previously directed. The liver, cut into slices, and the skin from which fat for lard has been trimmed, should be cooked in a cloth sack, as they will become soft sooner than the other parts. A small amount of beef will improve the sausage, but is not necessary. Cook the meat till it falls from the bones, taking out the liver as soon as it becomes soft. When the meat is thoroughly cooked, grind it all together, using the finest grinding plate. For each twenty pounds of meat use three-fourths pound of salt, one and one-half ounces of sweet marjoram, one-half ounce each of allspice and black pepper and a half gallon of broth in which the meat was cooked. Onions may be added if desired. Work the meat and seasoning together thoroughly and stuff the sausage into casings, it should be cooked again until it floats and then cooled thoroughly in cold water.

Summer Sausage

Although "summer" sausage can be made in cold weather only, it will keep the year around in a cool, dry place. The recipe is:

15 pounds of pork trimmings	½ pound of salt
25 pounds of well cured beef	1 ounce of whole black pepper
6 ounces white pepper	1 ounce of whole mustard seed

Put the meat through the grinder, then add the spices. Mix until evenly seasoned. Spread it out in a cool place and leave it thirty-six hours. Then stuff it into hog casings and let it hang twelve or twenty-four hours. Smoke the sausage three times, a week apart, with Wright's Condensed Smoke, hang it up until thoroughly dry and it is ready for use. No harm will be done if the sausage becomes moldy. Simply wipe off the casings and the product is as good as ever. How to prepare the cured beef needed in this recipe is explained in the "Beef and Beef Products" section of this book. The cured beef may also be purchased at a meat market.

Beef and Beef Products

Beeves should be completely stunned before bleeding. To do this properly, fasten a rope around the animal's neck, loop it over the nose, and pass it through a ring in a post, close to the ground. Then draw the animal's head down into position to be stunned by a heavy blow with an ax. Strike the point where a line drawn from the left eye to the right horn would intersect a line drawn from the right eye to the left horn. Be sure the animal is thoroughly stunned before the rope is removed from its neck and the animal placed in a position for bleeding.



YOU CAN
NOW
BUTCHER
AND SELL
AS MUCH
MEAT
AS YOU
LIKE

Figure 5. Proper method of sticking a beef.

Bleeding may be done by cutting the arteries from the heart just in front of the breastbone. Be careful not to cut too deep too far back or you will puncture the chest cavity, allowing the blood to drain back into it and make a bloody carcass.

Skinning

Begin at the head. Skin away the head and cut it off. Cut out the tongue at once. Roll the carcass on its back and block or prop it up. Skin around the knee and the shin. Cut off the leg at the knee, and skin clear down to the hoof.

Cut the cord of the hind shin to relax the hind leg. Split the hide from the dewclaws up, over the hock. Skin out the hock and shin, removing the leg at the lowest joint in the hock. Be careful not to cut the flesh when skinning. Lay the knife flat. When the legs are skinned, split the skin straight down the middle from the brisket to the tail.

Now, beginning at the flanks, lay away the skin from each side of the midline. If any blood is left on the outside of the carcass, wash it off with hot water immediately.

Next, open the abdominal cavity just back of the breastbone. Hold the knife upright and insert the free hand into the abdominal cavity to prevent cutting the viscera as you cut back toward the tail. Split the breastbone through the middle with the saw. Loosen the windpipe by cutting it away on both sides.

The carcass is now ready to raise. Place an evener or a beef tree behind the hind legs, inserting the ends under the tendons, and raise

No Limit On Amount of Meat You Can Butcher and Sell

carcass a little. Then cut the rectum and loosen the small intestines, allowing them to drop over the paunch. Cut the intestines away from the liver and separate the paunch by forcing down upon it. Let it all roll out on the ground and pull or cut out the gullet.

Raise the carcass a little higher. Take out the liver and cut away the gall bladder immediately, being careful not to break it. Remove the diaphragm, lungs and heart. Then finish skinning. Take care here, as a cut too far back will be considered a hole and make the hide No. 2.

Split the carcass in halves with a saw and wash out the inside of the chest cavity, wiping it dry, leaving the beef to cool before cutting up into quarters.

Spread the hide out on the ground, flesh side up, and allow it to cool. Sprinkle it with salt before rolling it up. Fold in the legs and head, fold the body once each way and roll up from the front. Tie securely with strong cord.

Cooling the Carcass

Cool the carcass as quickly as possible, without allowing it to freeze. The most desirable temperature is from 30 to 40 degrees.

Let the meat hang out over night and carry it into the cellar or some cool room early in the morning. However, it is best to let it cool in halves. It is also important to protect it from insects from the very beginning to prevent spoiling. When the meat is stored, take care that there is no paint, tar, kerosene or other odorous substance near it.

Cutting Up the Carcass

Always cut across the grain when cutting up meat, and do not cut any meat until the muscles have settled firmly. The beef carcass is usually cut into quarters, leaving the rib on the hind quarter. This practically divides the carcass into four equal portions.

In Figure 6 the line from S to T indicates the division of the front and rear quarters. Lay the hind quarter on the block, inside up. Remove the kidneys and suet. Then cut off the flank along the line N to P. Turn the quarter over and cut off the loin, from O to N. The point N is one or two inches in front of the stifle joint. Turn the quarter over and cut away the rump from the round, along the line from R to I.

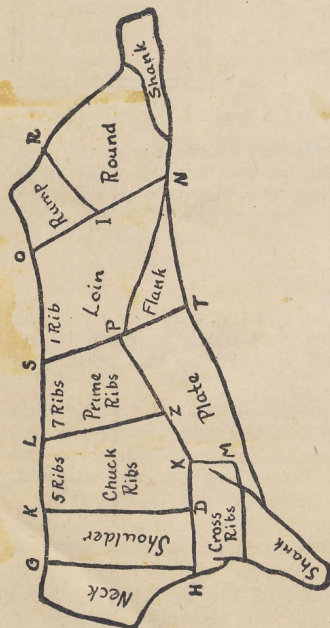


Figure 6. The cuts of beef.

Now, lay the forequarter on the block, outside up. Beginning at P, cut over to X, then down between the third and fourth ribs to M and across to B. Cut across from H to X, separating the cross ribs. Next

take off the prime ribs, from L to Z. The cut is made, between the fifth and sixth ribs, counting from the front, and consists of seven ribs. Cut off the remaining five ribs, called chuck ribs, from K to D, between the first rib and shoulder bone. Finally, separate the neck and shoulder by cutting from G to H.

Hamburger Steak

Cut the meat into small strips and run through a meat grinder. If it is to be seasoned, add one-fourth pound of salt and one ounce of pepper to each 12½ pounds of ground meat and mix thoroughly. Onions may be added if desired and in some cases a little bacon or other ingredient is added for flavor. It is sold in bulk only, never in casings.

Corned Beef

The plate, rump, cross ribs, brisket and cheaper cuts of meat are usually used for making corned beef. Meat from fat animals makes better corned beef than that from poor animals. It should be corned as soon as possible after it has thoroughly cooled. Any taint or decay in the meat is likely to cause the brine to spoil. Under no circumstances should meat be corned while it is frozen, or allowed to freeze while in the process of corning.

For one hundred pounds of meat use the contents of one small jar of Wright's Ham Pickle and ten pounds of salt. Wright's Ham Pickle is a perfectly balanced combination of the purest and best meat preservatives with delicious flavoring qualities.

First, mix the Ham Pickle and salt thoroughly. Then sprinkle a layer of the mixture on the bottom of the container, a barrel or a jar, and pack the meat as closely as possible, making a layer five or six inches in thickness. Cover this with another layer of the mixture and then another layer of meat, repeating the process until the container is nearly filled. Finally, put a heavy layer of the mixture over the top.

Allow to stand over night, in the morning add enough water to thoroughly dissolve the Ham Pickle and salt and completely cover the meat. If more or less than one hundred pounds of meat is to be corned, make the brine in the same proportion.

Before adding water, cover the meat with loose boards and weight it down with stones (not metal) so it will not float and project above the brine. If the meat has been corned during the winter and kept into the summer season, keep close watch on the brine. As soon as it appears to be "ropy" and does not drip freely from the finger, take up the meat and wash it carefully. Boil the brine and when it has cooled, add a little common baking soda and pack the meat down again. Two ounces of soda added to the brine for each one hundred pounds of meat will tend to prevent the brine from souring. Keep the meat in the brine four to six weeks, according to the size of the pieces, in order to secure thorough corning.

Dried Beef

Dried beef is usually made from the round, and in this case, the pieces are cut lengthwise, so they can be sliced across the grain for table use. For each one hundred pounds of meat, mix together one small jar Wright's Ham Pickle and ten pounds of salt. Rub the meat thoroughly with one-third of this mixture and pack it closely into a tight container. After three days remove the meat and rub thoroughly with

half of the mixture that remains. Repack for another three days, this time placing the pieces that were first packed on top, on the bottom. After three days remove the meat and rub it well with the remainder of the mixture. Then repack for the final three days. Do not remove the liquid pickle that has formed in the container, simply repack the pieces in this liquid each time, unless the brine sours and becomes "ropy." If this happens, boil the brine as directed in the recipe for corned beef.

Smoking Dried Beef

At the end of the third period of three days, remove the meat, wash it off thoroughly and hang it up to dry for ten days or two weeks. Apply Wright's Condensed Smoke to one side of the meat with a brush, applying all that the meat will absorb. After letting the meat lie for half an hour, turn it over and treat the other side the same way.

Wright's Condensed Smoke is simply condensed hickory smoke, guaranteed absolutely pure under the Pure Food Law. One bottle will smoke 300 pounds of meat with a rich, delicious, hickory smoke flavor. Insects will not bother meat smoked with Wright's Condensed Smoke.

After the first painting with Wright's Condensed Smoke, hang the dried beef up for a week. Then apply the second coat and this finishes the smoking. Hang the meat up in a dry, cool place, the drier the better, and after a week it is ready for use.

Mutton and Mutton Products

Sheep should be dressed on a platform a few inches above the ground. This allows the head of the sheep to hang over the edge while bleeding and keeps the pelt clean. In killing it is common practice to simply stick them, because they are easy to handle. Care should be taken not to grasp the sheep by the fleece at this time, or a disfiguring bruise will show up on the carcass. Hold it by the nose and at the tail, or by the leg. And remember that much of the sheepy flavor in mutton is due to stomach gases which form quickly after killing, so work fast.



Figure 7. Sticking a sheep.

Place the sheep with its head hanging over the edge of the platform. Stick it just back of the jaw bone and close to the backbone, forcing the knife clear through to the opposite side. Put the left hand on the poll at once and with the right hand on the nose, give a quick twist of the head upward and to the side. This breaks the neck and exposes the spinal cord, which should be cut off at once. Then cut out the tongue.

When the animal has bled out, place it on its back and split the pelt over the knee of the foreleg down the hoof. Then split it upward along the foreleg and forward, along one side of the brisket, to a point just in front of the brisket. Do this with the other foreleg, meeting the first split at the front of the brisket. This leaves a V-shape section of the pelt over the brisket that can be easily removed from the flesh. Be careful, in splitting the pelt, not to cut into the flesh.

Cutting Mutton

For convenience in handling, the lamb or mutton may be cut into halves by sawing down through the middle of the backbone. Then, to cut the carcass up, lay one-half on the table or block and cut off the flank and plate along the lines shown in Figure 8. Next, cut off the leg at the top of the round, just touching the hip bone in making the cut. Remove the shank by cutting as indicated. Cut the neck off at the shoulder vein (section 1) and the shoulder, cutting between the third and fourth ribs. Remove the front shank at the elbow joint.

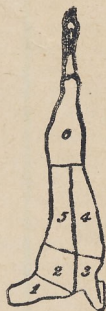


Figure 8.
The cuts of
mutton.

Curing and Smoking Mutton

Few farmers realize how well they can use mutton in providing a meat supply for home use or market. As a matter of fact, mutton can be preserved and cured like pork. The United States Department of Agriculture says: "More mutton would be consumed on the farm if farmers realized generally that cured and smoked mutton is as delicious as pork."

In preparing mutton, it should never be cured until it is thoroughly cooled, which should be within twenty-four to thirty-six hours. Neither should it be allowed to freeze before curing or during the process of curing. Either the brine or dry method of curing can be satisfactorily used with mutton, the preference, if any, being for the dry method.

Mutton should be cured with Wright's Ham Pickle and smoked with Wright's Condensed Smoke in the same manner as the curing and smoking of hams and bacon.

Curing and Smoking Fish

Clean and wash the fish, salt thoroughly inside and out and let them lay over night in a crock or jar or wooden tub. Do not use tin or other metal under any circumstances.

The next morning take out fish and wipe dry. Pour a bottle or two of Wright's Condensed Smoke into glass or stone jar and dip each fish into the liquid, allowing to remain ten or fifteen minutes. Large fish should be dipped at least twice a few days apart.

After dipping, lay fish on wooden grill and cover with clean, dry cloth to protect from flies and insects. After drying a few hours, fish may be strung on a string or placed in flour sacks and hung up in any cool, dry place.

Appetizing Smoke-Flavor in Cooking

Use Wright's Condensed Smoke for cooking. You will find it a great help in the kitchen in preparing various dishes to which you would like to add a new and palatable flavor.

In cooking ham or bacon that does not have enough smoke, just before taking up from the frying pan, sprinkle a few drops of Wright's Smoke on one side of the meat, turn it over and add a few drops to the other side, turn it over again for a moment and then serve.

For frying eggs. Put a few drops on each egg and then baste by tipping the pan to allow the grease to run over the egg and mix with the smoke. You can thus produce the flavor of ham without the ham.

For green beans, spinach or any food with which you usually cook smoked ham or bacon. About ten minutes before taking from the stove add a half teaspoonful of Wright's Condensed Smoke, depending upon the quantity you are cooking. Stir this well to allow the smoke flavor to penetrate thoroughly through the food and then serve.

In using Wright's Condensed Smoke for cooking you will have to do a little experimenting to get just the right quantity and the right flavor. If you add the smoke too long before serving, the cooking will drive off most of the smoke. You should use more or less, to suit the taste just as you use any other flavoring.

Improving Any Sauce

Add a few drops of Wright's Condensed Smoke to any good table sauce, Worcestershire sauce, chili sauce, pepper sauce, relishes and dressings to be used on any kind of meat, hot or cold, as well as on fish and game, and you will be surprised and pleased with the results.

Wild Ducks and Game All Year Around

After the fowl has been properly dressed, put it down in a brine solution made up of Wright's Ham Pickle, Wright's Condensed Smoke and ordinary salt. Follow the same directions as given on page 2, which explains thoroughly the one process cure. When the meat comes out of this cure you will find it perfectly sugar cured and smoked. It can then be put away for future use.

Smoked goose breast is a favorite dish with many people and the use of Wright's Condensed Smoke in preparing this delicacy, produces splendid results.

Venison, Etc.

Venison should be handled in much the same manner as pork or mutton, which you will find treated fully in this booklet. If you wish to cure the venison dry, then the process for dried beef should be followed closely.

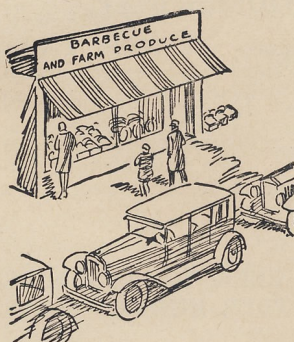
Rabbits can be treated in the same manner, with very pleasing results. Another popular delicacy is rabbit sausage. This can be made by following directions in this booklet on the making of sausage.

Our Guarantee

Since 1895, when we first began putting out Wright's Condensed Smoke, we have sold it under an absolute guarantee. Every dealer who sells our products is instructed to replace any bottle of Wright's Smoke or any jar of Wright's Ham Pickle that does not give entire satisfaction.

We want to know at once, however, if you are not entirely pleased with the results, for we want to give you every assistance in the curing of all meat for your table and if there is anything wrong with your process or with our goods, we want to help you avoid trouble in the future. Write to us if you have any problem in the handling of your meats and if you find any new uses for our products we would be very glad to have you advise us.

Barbecued Meats



This very appetizing way of preparing meat is easily and most successfully accomplished with the use of Wright's Condensed Smoke. The old tedious method of turning or revolving meat before or over a fire, to obtain a smoke flavor, is fast giving way to this new use of Wright's Condensed Smoke.

Prepare meat for roasting or broiling in the usual way for the oven. Pour a few teaspoonfuls of Wright's Condensed Smoke over the meat, applying to all parts. Baste frequently while meat is cooking. Before taking from the oven to serve, say from five to ten minutes beforehand, apply a fresh coat of Wright's Condensed Smoke,

and when sufficiently cooked, the meat is ready for serving.

This method is used for beef, pork, mutton and game. It is an especially appetizing way to prepare barbecued chicken or other fowl that is to be roasted or broiled. Treating a ham to be baked, in the above manner, adds greatly to its flavor and gives it that "barbecued" taste.

We Put the "Barb" in Barbecued Meats

Two things enter into the successful barbecuing of meats. First is the smoky taste imparted to meat in the old way of cooking meat before or over an open wood fire. Avoid all of the dirt and mess of the old process by using Wright's Smoke. Then comes the "hot" taste—the "barb." This can best be imparted by using Wright's Hot-N-Tot Barbecue Sauce.

Wright's Hot-N-Tot Barbecue Sauce

You will be pleased with the blend of the many condiments and spices that are used in the production of this tasty hot sauce, and above all, you will be delighted with the new tang that you never tasted before in any kind of table sauce. Wright's Hot-N-Tot is used on any kind of barbecue meats—beef, pork and mutton, on cold or hot meats, game, chicken and fish. Fine on hamburger, meat loaf or in chili. Use it in the home, restaurant or hotel. It is put up in convenient sizes and priced low.

Small size (6 ounces).....	\$.25
Quart size (32 ounces).....	1.25
Half Gallon	2.25
Gallon	4.00



Wright's "HOT-N-TOT"

Trade Mark Registered in U. S. Patent Office. No. 356566

BARBECUE MEATS THE MODERN WAY

Barbecued meats are easily made. Simply use Wright's Condensed Smoke and follow a few simple directions. No extra equipment needed. You can enjoy this appetizing delicacy in the home, on picnics, vacations, fishing or hunting trips.

Commercial barbecued meats are quickly prepared for market for sale by roadside stands, restaurants and hotels. The true hickory flavor imparted by Wright's Condensed Smoke wins instant favor. It's a sure business builder.

- **YOU CAN EASILY BARBECUE PORK, BEEF, MUTTON, RIBS, CHICKEN, RABBIT, VENISON OR ANY OTHER KIND OF MEAT, GAME OR FISH.**

The process is very simple. You prepare the meat in the ordinary method, just as if you were going to roast it or broil it. Put the meat in a pan and pour a few teaspoonfuls of Wright's Condensed Smoke over the meat. The amount of smoke required depends upon the quantity of meat to be barbecued. Baste the meat frequently while it is cooking. Some ten or fifteen minutes before it is ready to serve, put on a little more Wright's Smoke. Then to finish the job, use a little Wright's Hot-N-Tot Barbecue Sauce, applying to the meat thoroughly. Put back in the oven for a few moments, so the heat may drive the barbecue sauce into the meat.

A TREAT FOR VEGETARIANS

For people who do not eat meat but like vegetables and other foods that are usually cooked with meat, you simply add a little Wright's Condensed Smoke while the food is cooking. If you like a hot, spicy flavor, add a little Hot-N-Tot. This should be done some ten to fifteen minutes before the food is taken from the stove to be served. The heat drives the smoke flavor into the food and permeates it thoroughly. It will be necessary for you to do a little experimenting when you use Wright's Smoke and Hot-N-Tot for flavoring your foods, just as you use other flavors, to suit your individual taste. See pages 23 and 24.

You Will Favor the Flavor

Use **WRIGHT'S CONDENSED SMOKE** in barbecuing all kinds of meat. Then serve with your meat, **WRIGHT'S HOT-N-TOT BARBECUE SAUCE**—the finest—the best.

Barbecued Hamburger

To each pound of hamburger add one teaspoonful of Wright's Condensed Smoke and one beaten egg. Mix thoroughly and add salt and pepper. Make into patties and fry as desired. Equally good cooked from "rare" to "well done."

Barbecued Ribs

Choose meaty ribs. Apply a good coat of Wright's Condensed Smoke to both sides—"paint" it on, using a brush, grease mop or just sprinkle on thoroughly. Add salt and pepper. Put in open baking pan—**DO NOT COVER**—start with quick, hot oven heat for 20 minutes, then reduce to slow temperature, cooking until well done. Add to basting water one teaspoonful Wright's Condensed Smoke for each pound of ribs and baste every 15 to 20 minutes. Serve hot or cold with Wright's Hot-N-Tot Sauce.

Steak Rolls

Cut very thin slices round steak into strips about two inches wide and four inches long. Apply a good coat of Wright's Condensed Smoke. Sprinkle with salt, pepper and finely chopped onion. Roll strips up and fasten with tooth picks. Dip in beaten egg, roll in crumbs and fry in skillet with plenty of fat. Serve with Wright's Hot-N-Tot Sauce.

Baked Beans

Make ready in your usual way, stirring in thoroughly a teaspoonful of Wright's Condensed Smoke for each pound of beans. Bury a good sized onion in center at top, lay strips of bacon across top, sprinkle with brown sugar and bake in a slow oven until the beans are well done. This usually requires several hours. To hurry this dish, use any good grade canned baked beans, Boston style, treat as above and bake until the bacon strips and onion are well done—this is a real surprise and a real treat.

Fried Chicken—Barbecued

Cut up chicken as usual for frying and chill until all animal heat is expelled. Apply a liberal coat of Wright's Condensed Smoke to each piece. Salt, pepper and flour as usual. Fry slowly until well done and serve with Wright's Hot-N-Tot Sauce. For a heavy, smoky flavor, after applying coat of Wright's Smoke, store chicken in glass container over night. Apply a second coat of Wright's Smoke a few minutes before cooking.

Baked Fish

Clean fish, remove all skin and back bone, cut in portions of desired size. Salt well and apply a coat of Wright's Condensed Smoke. Place in shallow roast pan, add one small can of tomatoes, one chopped onion, one chopped green pepper. Season with salt and pepper and bake in a moderate oven for about twenty-five minutes. Serve individually with a liberal portion of Wright's Hot-N-Tot Sauce.

How to Sell Meat

Can a farmer make money selling fresh and cured meats? Will people buy them? Is the business worth the trouble?

The answer to all these questions is an emphatic "yes." Thousands of farmers sell their pork, beef and mutton products direct to the consumer and many more thousands would do so if they realized how much money they could make. Jones' Dairy Farm Sausages, originated by a farmer at Fort Atkinson, Wis., are nationally famous and have made a fortune for the Jones family. A woman living in one of the Eastern States has built up a large business in cured pork and pork sausage, starting from almost nothing. Many more instances of the kind could be cited.

You can make good money by selling meat instead of animals on the hoof. The free rural postal delivery service puts you on the same footing as any other shipper, so far as packages of moderate size are concerned. And automobiles and improved roads have simplified the matter of freight shipments. Furthermore, Wright's Condensed Smoke and Wright's Ham Pickle give you the same advantages the packers have in the matter of curing. By using them, you can easily produce meats as wonderfully cured and flavored as the finest product on the market—meats for which consumers will be glad to pay top prices.

In order to sell more meat than any ordinary farm can produce, you need do only two things. First, produce the highest quality of meat and meat products. Second, let people know you have them for sale.

Profits Outweigh the Work

In a book of this size it is impossible to outline selling plans that will cover all markets and conditions. However, with the help given here, the wide-awake farmer should easily be able to dispose of a large amount of meat every year.

Does marketing meat look like "too much trouble," in comparison with the simple process of selling live animals? If so, just think again about the difference between the price of animals on the hoof and the retail price of meat in groceries and butcher shops. The difference belongs to you, if you will go after it.

There Is No Limit!

Now you can sell all of the meat and meat products you can produce. Here-to-fore under the AAA you were restricted to a maximum amount of a few hundred pounds. The abolishment of this regulation places you in a position to be a marketer on a large scale and you should take advantage of the situation by supplying townspeople with those delicious country cured hams and bacons. A product of high quality commands high prices and here is your opportunity to make big money.

Guarantee Your Products

For the present, don't try to sell meats outside of first and second postal zone and don't ever sell meat from an animal that is diseased or otherwise seriously defective. Guarantee everything you sell—and live up to the guarantee. Replace anything found to be unsatisfactory. Win the confidence of your customers. Without it, you cannot succeed. With it, you can go just as far as you like in building up a meat business.

If you expect to seek a considerable list of customers, with a permanent business in mind, it will pay you to give your farm a name (if it hasn't one already) and use letterheads, envelopes and labels bearing this name. Have your local printer run the labels on gummed paper. Stick one to the wrapper of each piece of meat and each container of meat products leaving your farm.

The best way to sell fresh meat and perishable products, particularly fresh beef, is to get the orders before you do the killing. You can do this by means of letters and advertisements in your local papers. Quote the prices of the various parts and cuts. Don't be afraid to meet the butcher's competition.

How to Get Mail Orders

The editor of your local paper will help you prepare your advertisements. A space one column wide and six inches deep will make an effective advertisement.

For direct solicitation by mail, put down the names of all the people you believe would be interested in getting choice meat at considerably less than the average retail price. Then send each one a letter or postal card telling briefly what you have or expect to have for sale and quoting prices. Talk up the quality of the goods and make strong bids for an order on the basis of the big saving and "satisfaction or your money back." Urge your prospective customers to get their orders in early. Include your telephone number in the letter, so they can place the orders immediately and without trouble or expense.

Virtually the same methods can be used in selling cured meats, but you can cover a much wider territory. If you have a supply of meat greater than your own community can absorb, publish advertisements in the newspapers of surrounding towns, soliciting orders by mail. After you have a list of steady customers, you can get advance orders and thus you will know how many animals to kill.

Many Customers Waiting

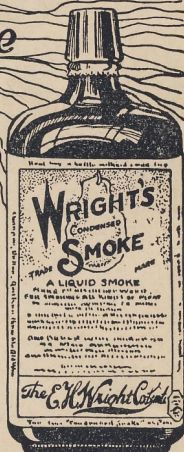
The market for cured meats and good lard and sausage from the farm is absolutely unlimited. Thousands of families actually prefer to get these products from the farm. In many cases, this preference is so strong that prices cease to be a factor. The only thing necessary to get and hold this trade is QUALITY—and Wright's Ham Pickle and Wright's Condensed Smoke enable you to compete with anybody in that respect.

Packages intended for shipment—by mail, express or freight—should be wrapped or packed carefully and addressed plainly. See your local postmaster for regulations governing the packing and size of parcels to be sent by mail. All parcel post packages should bear the name and address of the sender, as well as those of the recipient.

It's the Very Same Smoke You Get from the Smoke House

Wright's Condensed Smoke is exactly what the name indicates—condensed smoke from choice hickory wood—real smoke with nothing at all added. But it's better than smoke house smoke because it is never contaminated by dust, ashes or soot. And it penetrates the meat deeper and more evenly, insuring better flavor and keeping qualities. Skippers and insects never bother meat smoked with

Wright's Condensed Smoke



The smoke house process takes DAYS and requires no end of watching and tending. The Wright's Smoke method is a matter of MINUTES only—no waiting, no trouble, no fire danger.

QUICKLY APPLIED—SAVES TIME AND MEAT

Wright's Smoke is quickly and easily applied with a cloth or brush. Simply "paint" the meat with the Smoke and the job is done. The usual meat shrinkage of 10% to 20% due to the smoke house heat, is prevented when Wright's Smoke is used. This saving more than pays for Wright's Smoke.

GIVES A MOST DELICIOUS FLAVOR

Not only hams and bacon but mutton, dried beef, sausage, tongues and spare parts can be smoked with Wright's Smoke. The Wright flavor is famous—clean, delicate, delicious. Warranted pure, wholesome and absolutely harmless. Try it—THIS YEAR.

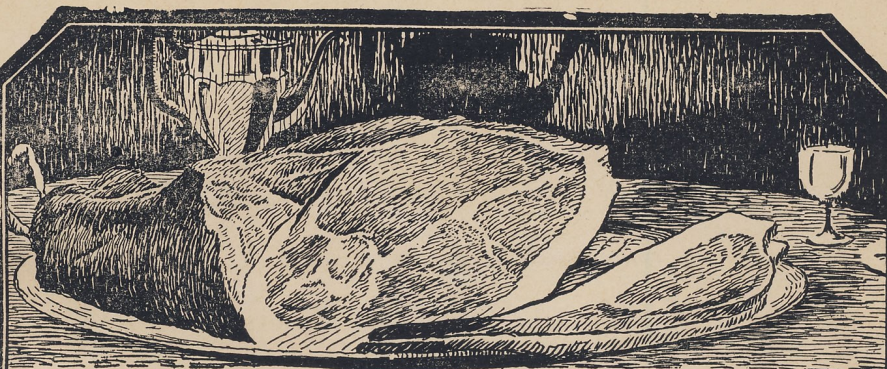


Get the Genuine!

Records of the U. S. Patent Office and federal courts hold proof that Wright's is the ONLY genuine Condensed Smoke. Other preparations represented as "liquid smoke" are merely pyroligneous acid, which contains wood alcohol, a deadly poison. Insist upon getting Wright's Smoke only. If your dealer hasn't it, write us and you will be supplied.

E. H. WRIGHT CO., Ltd.

Kansas City, Mo.



Sugar Cure *Your Hams and Bacon*

With Wright's Ham Pickle you can easily produce delicious fancy, sugar-cured meats, equal to the finest on the market. Just mix the Ham Pickle with common salt and use dry pack or brine, as you prefer. It isn't a bit more trouble than the old-fashioned, unpalatable plain salt cure, but what a wonderful difference it makes in texture and taste.

Wright's Ham Pickle

Is a perfect cure for pork, beef or mutton. A combination of pure curing and preserving ingredients, as wholesome as the meat itself. Warranted to be absolutely harmless.

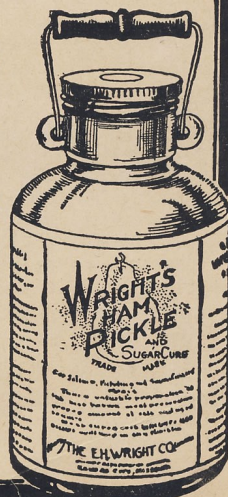
Save the Spare Parts

Spareribs, backbone and other parts packed in Wright's Ham Pickle can be kept indefinitely and taken out only as needed. Besides preserving these pieces it gives them the same delicious flavor it gives to hams and bacon. Try this method!

WARNING! Accept no substitute for Wright's Ham Pickle and Wright's Condensed Smoke. They are the original products of their kind. Others are mere imitations—and may be dangerous. If your dealer hasn't the genuine **GUARANTEED** Wright Food Products write us and we will see that you get them.

Prepared Only By

E. H. WRIGHT CO., Ltd.
KANSAS CITY, MO.

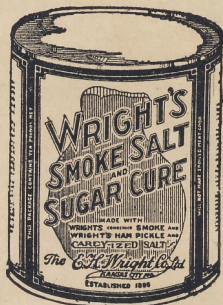


Wright's Smoke Salt and Sugar Cure

Recognizing the need for an economical, quick, easy and complete method of curing meat, we developed Wright's Smoke Salt and Sugar Cure—the three-in-one entire cure. It is a scientific product prepared by depositing Wright's Condensed Smoke on choice, crystallized, Meat Salt. Wright's Ham Pickle then is blended with the smoked salt in just the right proportion to produce a perfect sugar cure.

Wright's Ham Pickle is nationally known as an ideal sugar curing agent. It contains brown sugar, saltpeter, peppers, and other special ingredients that soften the fibers and improve the flavor of the meat and hastens the cure.

Wright's Condensed Smoke, the real factor in the quick, easy, complete meat cure, has been in use since 1895 throughout the United States and in foreign countries . . . made from pure, condensed hardwood smoke and NOTHING ELSE. (See page 14.)



Directions for Use

Curing Pork. Simply pack the meat down in Wright's Smoke Salt and Sugar Cure, in much the same manner you would employ with plain salt. That's absolutely all there is to it, except the usual weekly inspection which should be made when any method of curing is used.

Be sure to chill meat thoroughly, from 24 to 48 hours, before curing is begun. Meat will not keep if packed down before the animal heat has been chilled completely out. After animal heat has been withdrawn, rub down the meat thoroughly with Wright's Smoke Salt and Sugar Cure, taking pains to get plenty around the bones. Pack in large stone jars, tight barrels, or other suitable containers. Fill spaces between and around meat with Wright's Smoke Salt and Sugar Cure, covering the meat completely.

Meat should remain in the cure three days for each pound in ham or shoulder pieces, and two days for each pound in bacon or smaller pieces. This is no longer than required in the plain salt cure, but the meat will not only be salt cured, but perfectly sugar cured and smoked as well.

To cure beef, mutton or venison with Wright's Smoke Salt and Sugar Cure, follow the general directions for curing pork, timing the cure according to the weight of the pieces.

In curing game, such as rabbits, the meat should first be chilled thoroughly and wiped dry, then rubbed inside and out with Wright's Smoke Salt and Sugar Cure. It should then be allowed to stand a day or two under a heavy sprinkling of the cure. Game so treated will keep a great length of time if properly stored.

The process for manufacturing Wright's Smoke Salt & Sugar Cure was perfected by The E. H. Wright Co., Ltd., and patents are owned by that company and all rights are reserved.

United States Patent No. 1753358

Canadian Patent No. 329419

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The Wright Food Products are as essential in saving time and money for the farmer, as the tractor, thresher or other farm implements. If you are not already using these Pure Food Products, give them a trial and join the ranks of thousands of satisfied customers.

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THE E. H. WRIGHT CO., Ltd.
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Manufacturers of

Wright's
Condensed Smoke
Wright's Ham Pickle
Wright's Hot-N-Tot
Barbecue Sauce

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