



Cured with
**Wright's
 Ham Pickle,**
and Smoked with
Wright's Smoke

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 The E. H. Wright Co., Ltd.
 819 Broadway, Kansas City, Mo.

TO THE POSTMASTER:

If this cannot be delivered to the party addressed, you may deliver it to the merchant whose name appears below.

Return Postage Guaranteed.

If returned to us please note why (as required by law, Section 15, U. S. Postal Guide) by checking proper reason.

- ☐ Does not receive mail here.
- ☐ Refused.
- ☐ Dead.
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WRIGHT FOOD PRODUCTS
 Sold and Guaranteed by

Hunter Drug Co.,
Albion,
Iowa

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Prices on

The Wright Food Products

The Wright Food Products are for sale by the drug trade and by some general merchants where there is no drug store. If your regular druggist or dealer does not have our goods he can obtain them from his regular wholesale house, or direct from us. If he will not supply you, send your order to us accompanied by the cash, or we will send the goods parcel post C. O. D.

Owing to changing conditions, the price on Wright's Smoke and on Wright's Ham Pickle fluctuates. We are trying to reduce our costs and will gradually reduce the selling price, but local conditions over which we have no control will in a measure affect the price on these items to the consumer.

1 Quart Bottle Wright's Condensed Smoke.....\$1.25
Smokes 1 barrel meat, 300 pounds.

1 Pint Bottle Wright's Condensed Smoke.....65c
Smokes 150 pounds meat.

1 Large Jar of Wright's Ham Pickle and Sugar Cure..\$1.50
With 27 pounds of salt, cures a barrel of meat.

1 Small Jar of Wright's Ham Pickle and Sugar Cure...75c
With 10 pounds of salt, cures 150 pounds of meat.

1 Bottle Wright's Smoke Flavor (For Cooking).....25c

1 Nine-Piece Farm Butchering Set (see page 5).....\$3.95
Every piece guaranteed for one year. Add 5c for insuring and enough to cover postage on seven-pound package from Kansas City to your post office.

Food Choppers with Sausage Stuffing Attachment.
No. 20, weight 6 pounds.....\$1.95
No. 30, weight 8 pounds.....2.95
No. 40, weight 12 pounds.....3.95
Illustrated on page 14.

Add 5c for insuring each package and enough to cover postage, depending upon the above weights.

Your postmaster will tell you how much postage is required for six-pound, seven-pound eight-pound and twelve-pound packages.

Butchering Sets and Food Choppers are not sold through the trade, but are sold direct to you at just what they cost us.

The E. H. Wright Company, Ltd.
Kansas City, Missouri

THE FARM CURING OF BEEF, PORK AND MUTTON

Killing and Curing Meat

ANIMALS for meat production on the farm, particularly hogs, may be raised and the meat cured on the farm for much less than the cost of cured meats when purchased in the regular channels. There is always a market for prime country-cured and smoked hams and bacon particularly. However, farmers have gotten away from the former practice of putting up their own meats but the general trend now is toward the production of more cured meats on the farm.

While it is not practicable for every farmer to butcher and cure meat from all hogs he grows, yet in most communities a few farmers could do this and make good profit. Farmers who produce good country-cured meats have little trouble in finding permanent customers for their products.

To do this, however, one must understand the kind of cured meats that will sell best. A ham that is well-marbled, that is with the proper amount of lean and fat, one that is properly sugar-cured and smoked will always command a premium in the market. Bacon that is not too heavy and has been cured with a mild sugar-cure and with a good smoke flavor is a delicacy that people will pay well for.

Selection of Animals for Butchering

The health of the animal should be the first consideration in selecting hogs for butchering. Even if a hog has been properly fed, the best quality of meat cannot be produced if the animal is not in prime health. There is always some danger that disease may be communicated to the person that eats such meat. The keeping quality of the meat also depends upon the perfect health of the animal before butchering.

Condition and Quality

A young hog that has been gaining rapidly in weight yields the best quality of meat. Too much fat is objectionable. Even the breeding of animals has something to do with the quality of meat. The proper feeding of animals

that are intended for butchering on the farm, reflects itself in the quality of the finished product. Any healthy growing hog that is three months to a year old and has been properly handled will return the best profit because it will produce the best grade of meat.

Treatment Before Butchering

A hog intended for slaughtering should be kept on full feed up to within 24 hours of butchering and then should be left without feed but given plenty of fresh water to drink. This treatment helps the elimination of waste products from the system, cleaning the digestive tract which will also help in the dressing of the carcass. No animal that has been driven or excited in any way should be killed until after it has thoroughly quieted and cooled.

Butchering Equipment

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 a table or bench, on which the carcass is to be scraped.

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	10-inch slicing knife
7-inch cleaver	8-inch butcher knife
10-inch sharpening steel	A long fork
A sticking knife	A paring knife
A 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 on receipt of money-order for \$3.95. Every piece in this

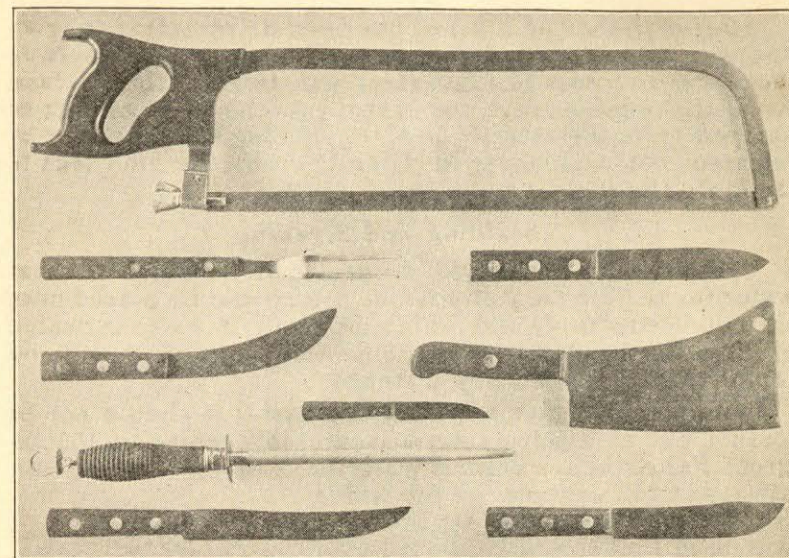


Fig. 1. A butchering set similar to this should be at hand before slaughtering is begun.

set is guaranteed for one year. If any tool breaks or is defective send to us and we will send you a new tool without question.

Killing and Dressing

While it is not absolutely necessary to stun or shoot an animal before sticking it, yet this is the most humane way. A hog to be stuck should be placed squarely on its back. One man can stand astride the hog with his legs just back of the hog's shoulders, holding the forelegs firmly. In this manner the animal may be held in place while the second man does the sticking.

In our butchering outfit is a straight-bladed knife, sharpened on both edges at the point. The knife should be pointed toward the root of the tail and held in line with the back bone. Thrust the knife in directly in front of the breast bone and keep in a straight line so as not to cut into a shoulder. This would cause a blood clot to form and

injure the appearance and keeping quality of the meat.

After the sticking knife has been driven clear in, give it a quick twist and withdraw. This cuts the vessels in the neck and results in perfect bleeding of the carcass. Avoid sticking the heart, for in that case the blood will not be pumped from the arteries. After sticking, the hog may be released, but it is better to string it up by the hind legs to facilitate the bleeding.

Scalding and Scraping

A large kettle should be provided in which to heat water for scalding and if possible this should be placed near the butchering table and scalding barrel. If water is heated in the house it should be at the boiling point for it will cool rapidly when carried any distance.

When the water is put in the barrel it should not be too hot but at a temperature about 145 degrees to 155 degrees Fahrenheit. Boiling water is always at 212 degrees. If the water is too hot it will tend to set the hair, which will make the hair harder to remove. It is well to put in a teaspoonful of lye or a small shovelful of wood ashes which will help in removing the hair and scurf. Water should be thoroughly stirred after adding lye or ashes.

After the carcass has been thoroughly bled, insert a hog hook in the lower jaw, place the carcass on the table and slide it into the barrel, slipping it up and down a few times. Then remove the carcass and scrape the hair from the part that has been scalded. Then reverse the carcass and scald the forepart, removing the hair when that end has been properly scalded.

It is necessary to work rapidly to remove the hair before the carcass becomes cold. Remove the dew claws with the hog hook while they are still hot.

If a barrel is not available for scalding or if the hog is

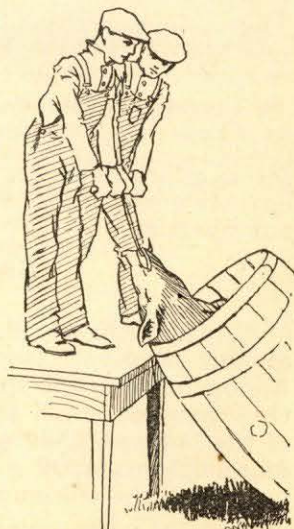


Fig. 2. A barrel, leaning against the working platform affords the best means of scalding.

too large, then it may be properly scalded by placing it on a table or bench, covering it with old blankets or burlap sacks and scalding water poured over these. The blankets will hold the heat and it is well to lift the blanket occasionally and see if the hair slips off readily and the blankets may then be removed from part of the carcass and the hair scraped off. If any part of the hair does not come off readily put a blanket over it with more hot water. When most of the hair has been removed pour hot water over the entire carcass and shave off any hair that is left.

Cut the skin lengthwise for three or four inches just below the hock joint in both hind legs. Loosen the tendons and insert the gambrel. Hang the hog up, pour a bucketful of cold water over it and scrape off any dirt or scurf that may remain. If a block and tackle is used the carcass may be handled much more easily.

Removing Entrails

After the hog is hung up and the surface is clean the next step is to remove the entrails. Cut through the mid line, beginning at the top, and continue cutting down to the head. Cut around the rectum on each side and pull it out between the pelvic bones.

Place the knife between the first and second fingers of the left hand, inserting the fingers where the opening has been made, and with the right hand carry the knife down the body and force through the breastbone to the opening of the neck. The fingers will serve as a guide in making the cut and will protect the intestines. When the opening has been made, remove the fat which surrounds the stomach. Remove the intestine, stomach and gullet in one operation, thus preventing contamination of the carcass by the stomach contents. Remove the "pluck," consisting of the heart, lungs and windpipe, after cutting the diaphragm, which is the membrane that separates the organs of the chest from the stomach, bowels and other abdominal organs. By cutting between the light and dark portions of the diaphragm and continuing down along the backbone the entire pluck may be easily removed. To facilitate cooling, the carcass should be split or sawed down the backbone. In splitting or sawing the carcass be careful to cut near the mid line.

Removing Leaf Fat

While the carcass is warm remove the fat in order to facilitate its cooling. Peel this upward with the fingers beginning at the bottom. The kidneys are in the fat and should be removed. The leaf fat should be spread out on a table to cool with the membrane side turned down. The other fat should not be mixed with the leaf fat in rendering out the lard.

Cooling the Carcass

The carcass should be cooled rapidly and thoroughly after slaughtering but it should not be allowed to freeze. An ideal butchering day is one that is cold enough to thoroughly chill the meat but not cold enough to freeze the surface, for if the outside freezes the inside does not cool off so well. The temperature should be somewhere between 30 degrees and 40 degrees. After the carcass has been hung up and split it should be allowed to hang over night in some cool place that is free from bad odors such as kerosene, gasoline, turpentine or paint.

Cutting Up the Carcass

The carcass should not be cut up until it has thoroughly chilled. This is usually accomplished over night. Then remove the head, cut out the ribs, remove the backbone and then cut up the balance. Cut off the shoulders and hams and divide the middle lengthwise.

In removing head cut about an inch back of the ears, making a complete circle around the neck. The fat on the head may be used for lard and the flesh part for sausage.

Cut off the front foot about one inch below the knee. The shoulder cut is made through the third rib at the breast bone. Remove the ribs from the shoulder, also the piece of backbone which is attached. The top of the shoulder with the ribs may be used fresh while the balance of the

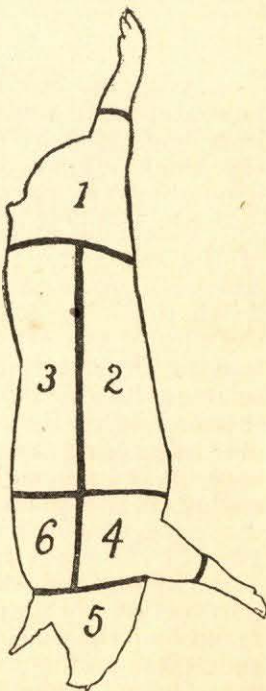


Fig. 3. The cuts of pork.

shoulder may be sugar-cured and smoked. The fat trimmings can be made into lard and the lean used in sausage.

Cutting Out the Middling or Bacon

The ham is removed from the middling by cutting just at the rise in the backbone and at right angles to the shank. The loin and fatback are cut off in one piece parallel with the back, just below the tenderloin on the rear part of the middling. Remove the fat on the top of the loin but do not cut into the loin. The lean meat may be used for canning or for chops and roasts and the fatback for lard. The remainder should then be trimmed for bacon. Remove the ribs, cutting as close to them as possible. If it is a very large side it may be cut into two pieces. Trim all sides and edges smoothly.

Ham

Cut off the foot about an inch below the hock joint. All rough and hanging pieces should be trimmed from the ham. It should then be trimmed smoothly, exposing as little of the lean meat as possible because in the curing process the lean meat is hardened unless covered with some fat.

After thus cutting up the carcass into the various pieces it is well to scatter out the pieces, particularly the hams and shoulders and let them chill over night again before any attempt is made at the curing process.

Rendering Lard

The leaf fat makes lard of the best quality. The intestinal fat makes an inferior grade and should be rendered by itself. This fat should first be thoroughly washed and left in cold water over night which will partially eliminate the objectionable odor. Remove all skin and lean meat from the fat trimmings. The fat should all be cut

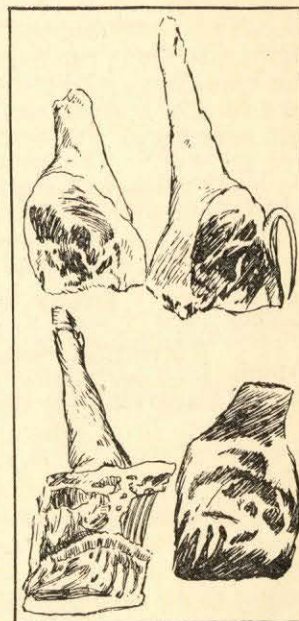


Fig. 5. Trimmed and untrimmed hams (above) and shoulders (below).

up into cubes an inch to one and one-half inches square.

A large kettle should be used for rendering lard. Pour into the kettle a quart or so of water, depending upon the size of the kettle, then fill it nearly full with the fat cuttings. The fat should then heat and bring out the grease without burning. Use a moderate fire.

At first the fat should be allowed to simmer slowly but later the fire may be increased but as soon as the cracklings begin to brown reduce the temperature to avoid scorching. When the cracklings are browned and light enough to float remove the kettle from the fire. Skim out the cracklings and press the lard out of them. Allow the lard to cool a little and then strain it through clean muslin into containers.

When the lard begins to cool in the containers, stir it, which will make it white and smooth. Lard that is to be kept for some time should be placed in airtight containers and stored in dry cellar or other place away from the light. Fruit jars, or glazed earthenware containers are best for storing lard. Before using, all containers should be thoroughly sterilized with boiling water. If the containers cannot be sealed after the lard has cooled, pour a little melted paraffin over the top of the lard.

Curing Pork

The most important part of the entire process of curing meat is to have the meat thoroughly chilled after butchering. It is better to let the meat rest for at least 48 hours after killing to be sure that all animal heat has escaped.

More meat is spoiled during the first two or three days than at any other time during the curing process simply because of the haste in getting the meat into the cure.

We will say again that the carcass should hang over night after butchering, then it should be cut up and the pieces scattered about and not stacked up. Then the pieces should be allowed to cool over night again before starting the curing process.

When meat spoils it begins to spoil around the bones first and this is an indication that the animal heat was not all ex-

tracted before the meat was put into the cure. Therefore, be sure to thoroughly chill meat first. It is absolutely impossible to successfully butcher and cure meat during warm weather or in a warm climate. The temperature should run between 30 degrees and 40 degrees if possible during the entire process.

Containers for Curing Meat

A clean, hardwood barrel or tub is best. Never use metal. A syrup barrel, cider or vinegar barrel is all right. Any package should be thoroughly cleansed with scalding water with baking soda in it. The barrel or tub should also be tight whether the dry process or the brine process is used. A large stone jar is really the best container and while the first cost is higher yet it may easily be kept clean and in the end is the most economical.

Place for Curing Meat

A cool, well-ventilated cellar, free from rats and mice and other vermin is the best place for either the brine method or dry curing. If it is possible to put meat into cold storage or in an ice plant while in the curing process, it would be well to do that but this is usually not convenient. Care should be exercised in keeping meat free from any obnoxious odors while in the curing process.

Dry Sugar-Curing Process Compared With the Sweet Pickle Cure

Some people prefer the dry process and others the brine process. It is simply a matter of taste but when using the brine or pickle method the meat may be kept submerged all of the time and thus it is protected from rats, mice and insects.

Curing Agents

The Department of Agriculture states that salt, saltpetre, sugar and peppers may be used. Salt alone dries out the meat and makes it very hard. Sugar should be added which softens the fibers and improves the flavor of meat. Saltpetre in the right proportion is necessary because it develops the color of the meat and hastens the cure.

Wright's Ham Pickle

A good many years ago we experimented with the formulas recommended by the United States Department of Agriculture and found one of these to be the most desirable for use under the ordinary conditions under which the farmer cures his meat.

Wright's Ham Pickle is composed of brown sugar, saltpetre, peppers and other curing agents in just the right proportion. It contains everything but the salt and when you add the proper amount of salt you have absolutely the best balanced meat curing compound that can be made. There is no guess work about it. It is a scientific combination of meat curing materials that will always give the most satisfactory results. It may be used in making brine for the sweet pickling process or it may be used dry for making dry sugar-cured meats.

Before meat is put down either dry or in brine and after it has thoroughly chilled the pieces should be rubbed a little with fine salt and spread out on clean paper with the flesh side down and allowed to drain for five or ten hours.



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

The Dry Cure

In using the dry process add the contents of a large jar of Wright's Ham Pickle to 27 pounds of fine salt and mix thoroughly. Then rub each piece thoroughly with this mixture, putting plenty around the bones. Put a layer of the mixture of salt and Ham Pickle in the bottom of the container, then put in a layer of meat with the flesh side up. Then spread another layer of the salt and Ham Pickle, another layer of meat and so on, covering the top layer thoroughly with a mixture of the Ham Pickle and salt.

After meat has been down about a week take it up and rub each piece again with the mixture of Ham Pickle and salt and then repack the meat again. This should be done again at the end of the second week.

How Long Does It Take?

Meat should remain in dry cure or brine just long enough for the proper curing. Small pieces should remain at the rate of three days for each pound. Larger pieces at the rate of 4 days for each pound. That is a five-pound piece of bacon should be cured in about 15 days and a 15-pound ham in about 60 days. The temperature will have something to do with this. During warm weather meat will take the cure more rapidly while the process will be slower in cold weather.

The Brine Method

In making a brine for sugar curing meat you use the same proportions of Wright's Ham Pickle and salt. You can use about 4 gallons of water for each 100 pounds of meat. Water should be boiled to remove all impurities and while it is cooling dissolve the Ham Pickle and salt in the water but do not put this brine on the meat until the brine has thoroughly cooled.

Pack the meat down in a barrel or other container, putting the larger pieces in the bottom and the smaller around the outside and on top. Then weight down the meat with a rock or stone so that it will not float. Then pour the brine over the meat, being sure to have all pieces of meat submerged in the brine. Any piece that is not covered may turn rusty or spoil.

Inspecting Meat

In about a week after meat has been put into the brine, take it up and inspect each piece carefully. Take a clean ice pick and insert it into each piece, draw it out quickly and smell of it to see if the meat is keeping. This applies particularly to the shoulders and hams. Run the ice pick in to the bone, for if the meat spoils, it will begin to spoil around the bones.

If the brine is still sweet and not "ropy" then the meat may be repacked in the container and the same brine used again. If the brine does appear "ropy" then it must be boiled and a few spoonfuls of baking soda added to the brine. When the brine has cooled again it may be poured over the meat.

This same thing should be done at the end of the second week. In that time some of the smaller pieces may be fully cured. The rest of the meat should be put down and allowed to stay during the necessary time for proper curing.

In using Wright's Ham Pickle either in the dry or brine method you can produce absolutely the best flavored sugar-cured meat that can possibly be made. In the manufacture of Wright's Ham Pickle we use only the very finest grade of material that the market affords and if good salt is used and prime meat is used there will be no question about the results. We guarantee absolute satisfaction to our customers that use this product, for if simple directions are followed closely there cannot be a failure.

Wright's Ham Pickle is put up in two sizes. The large size sells at \$1.50 per jar and with 27 pounds of salt will cure 300 pounds of meat. The small size sells at 75c and will cure 150 pounds of meat.

Smoking Meat

The proper smoking of meat helps to preserve it but the main thing is to give the meat that wonderfully appetizing odor, flavor and appearance that well-smoked meat has. For hundreds of years, perhaps thousands, meat was smoked over a fire and for many generations at least it was considered that hickory wood was the best agent to use in producing this fine flavor.

We frequently hear someone express a wish for an old-fashioned country smoked ham. People that are well along in years well remember the slow and laborious process of smoking meat over a fire in the old smokehouse. Meat to be properly smoked in the old way required 30 or 40 days. Someone had to watch the smokehouse almost continuously to keep the fire from going out, or which was worse, to keep it from burning too briskly and thus heating the meat. It was an ordinary occurrence to have the fire get beyond control, the fat would fry out of the meat and drop into the fire or



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

the strings would burn and the meat drop into the fire. Many bad fires resulted from the smoking of meat under the old method. These not only destroyed the meat and the smokehouse but the fire not infrequently was communicated to other buildings and a heavy loss was sustained.

One reason we cannot have the old-fashioned smoked ham is because the packing houses turn meat out of their smokehouses after a very few hours. This is perfectly natural because the packer has a large investment in meat and it is necessary for him to get this on to the market. Frequently the meat is smoked 12 to 24 hours. There is no wonder that it does not have the proper smoke flavor.

Wright's Condensed Smoke

Back in 1895 we first put on the market a new article which we called Wright's Condensed Smoke. Since that time the business has grown continuously until many thousands of farmers use it all over the United States, Canada, Mexico and in many foreign countries.

Wright's Smoke is a liquid made from hickory wood by a process known as dry distillation. We use hickory wood for the reason that this was used in the past for smoking meat and was considered to be the best wood for that purpose.

Now we take that same hickory wood, cut it up and put it into large cylinders or retorts which are placed over a furnace or firebox. The heat from the fire makes the wood "smoke," that is to say, the ordinary smoke which is a vapor comes off and is forced through condensers which condense this into liquid form. You would be surprised to know how much liquid we can get out of wood by our process.

You know how heavy a big piece of hickory wood is. You also know how light the same size piece of charcoal is. The difference in weight is represented by the material in the wood which we vaporize and which is then condensed into liquid form. Out of every 100 pounds of wood we get 60 to 65 pounds of liquid. We lose about 5 per cent in weight, the rest being charcoal. In the small per cent that we eliminate in this process we rid our product of a little material that might be objectionable.

After our liquid comes from the condensers we put it in large tanks that contain a carload each. There the

liquid is allowed to age and in this aging process we develop a very fine aroma that imparts to meat the very finest smoke flavor.

How Wright's Smoke Is Used

We put up Wright's Smoke in bottles which will keep the product indefinitely. The process for smoking meat with this material is quite simple. Some of the liquid is poured into a dish and by the use of a small, clean brush it is applied directly to the meat. It takes two coats about a week apart to thoroughly smoke the meat. One coat can be put on an ordinary butchering in 15 or 20 minutes. Then the meat is hung up so that this first coat may penetrate the meat thoroughly. At the end of the first week another coat is applied in the same manner and the meat hung up for another week. Then it is ready to be packed away or it is ready for the table.

So in place of spending a month trying to smoke meat in the old way in the old smokehouse, far better results may be obtained by this modern method with actual time consumed not over an hour. It not only saves all this time but there is absolutely no danger of fire as in the old method. Meat smoked in a smokehouse will frequently shrink 20 per cent in weight. In other words, if you put 500 pounds of meat into the old smokehouse and run the smokehouse for 30 days you do well to take out 400 pounds of meat. Now the loss of 100 pounds in weight at the present value of meat will cost the owner several times what it would cost him to buy and use Wright's Ham Pickle and Wright's Smoke.

A large bottle of Wright's Smoke contains a full quart, 32 ounces, sells at \$1.25 and will smoke 300 pounds of meat. The small size sells at 75c and will smoke half the quantity of meat.



Fig. 6. Wright's Smoke is applied in just a few minutes with a brush or cloth.

Curing and Smoking Meat at One Operation

Many of our customers, desiring to save further time, have been using Wright's Ham Pickle and Wright's Smoke together with very satisfactory results. This is the way it is done and it is very simple.

First make a brine of Wright's Ham Pickle and salt as above suggested and then add the Wright's Smoke to this. They mix thoroughly for they are made to work together. It requires 27 pounds of salt, the contents of a large jar of Wright's Ham Pickle and a quart bottle of Wright's Smoke for 300 pounds of meat. Our products will cost a total of \$2.75 and the salt possibly not over 25 cents. Thus at a total outlay of \$3.00 you can produce 300 pounds of the finest quality of sugar-cured and smoked meat at one operation. There will be no shrinkage whatever. The saving of the shrinkage alone more than pays for all of the material used to say nothing of the fine flavor and fine keeping quality of the meat prepared in this scientific, up-to-date manner.

The So-Called Smoked Salt

Recently there has come on to the market a flood of new brands of a material that has been called smoked salt. Some of these may be good but some are absolutely worthless. We will show you some of the reasons why this stuff is not what it is claimed to be.

You know that salt is a very dense hard crystal. If you examine a crystal of salt under a glass you will see that it is not porous but has a very smooth hard surface. Not having any pores and not being of such a nature that it can absorb anything else, you will readily see that the salt cannot be saturated with smoke or anything else.

If again you put a crystal of the so-called smoked salt under a glass you will find on the outside of the crystal a very thin deposit of some brown material. This may be smoke and it may not. But even if it be smoke there is not enough smoke to be of any particular benefit. Of course, meat treated with this material will keep because the salt will keep it from spoiling. But in the final analysis what do you have? Simply ordinary plain salt meat with little if any smoke flavor or color. And it will cost you \$1.00 to \$1.25 to treat 100 pounds of meat with this new, untried product.

Your meat is too valuable for you to take any chances

of losing it. Let the other fellow do the experimenting and you use something that you know will do the work.

How to Make Your Own Smoke Salt

The only advantage to be had by using smoke salt (and that is a doubtful one) is the chance that you will save some time. If you are looking for a simple process for curing and smoking meat then you should use Wright's Ham Pickle for sugar-curing your meat and Wright's Smoke for smoking it and by mixing these together as suggested in the earlier pages of this book, you can accomplish much more in the same length of time.

It is generally understood that sugar-cured meat has the best flavor and keeping qualities. Then you should use Wright's Ham Pickle for curing your meat. Everyone wants a fine smoke flavor in his cured meats and this can be obtained best by the use of Wright's Smoke. Therefore, by using these two products together you not only shorten the process but you will produce absolutely the finest quality of sugar-cured and smoked meats and at even a less cost for materials than if you used the new, untried product.

Storing Cured Meats

After meat has been properly cured with Wright's Ham Pickle and thoroughly smoked by using Wright's Condensed Smoke, it should be wrapped or sacked, whether you keep it for your own use or sell it on the market.

First cut away the strings that have been used for hanging. If you use heavy paper to wrap meat or if you put it in heavy paper bags, the paper or the bags should first be given a coat of Wright's Condensed Smoke and then allowed to dry thoroughly. Then the pieces may be wrapped or inserted in the bags and these should be tied carefully to keep the meat free from dust and insects.

If you can obtain or make bags out of heavy white cloth so much the better. These should be treated with a coat of Wright's Condensed Smoke before the meat is inserted.

As an extra protection, after meat is put up in bags, either paper or cloth, give the outside a good heavy coat of Wright's Condensed Smoke.

If meat is to be kept some time, or as an added precaution, the covering may be coated with flour paste or paraffin. This excludes the air and dust as well as the insects. Meat properly cured with Wright's Ham Pickle smoked with Wright's Condensed Smoke and protected in a proper manner as above indicated, will keep almost indefinitely, particularly if stored in a dark cool place where there is a free circulation of air. It is much better to hang up the pieces separately than to stack them up.

Making Sausage

All of the small pieces trimmed away after butchering that cannot be used for other purposes should be made into sausage. But if you are making sausage for market it will pay to use some of the choicer parts of the meat. A bulletin issued by the United States Department of Agriculture says, "A big demand exists for fresh and smoked country sausage and sausage making is a trade well worth learning." People in towns and cities will pay a premium for real "country sausage."

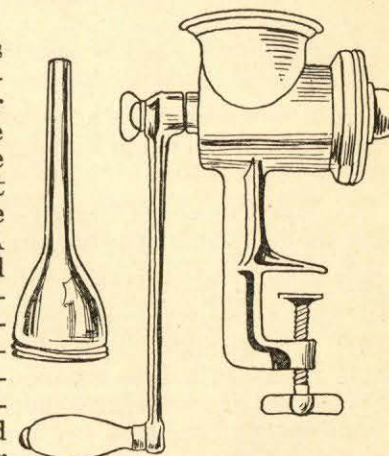


Fig. 8. For sausage making you will need a meat chopper like this, with stuffing attachment (at left).

A food chopper with stuffing attachment is necessary for making sausage and you should provide small muslin bags or "casings" which are the intestines from slaughtered animals. These casings may be obtained through your butcher or you can make them yourself. If you make casings, turn the intestine inside out and clean thoroughly.

Pork Sausage

Use one part of fat to three parts of lean meat and to each 100 pounds add a mixture made as follows: One and one-half pounds salt, one-half pound Wright's Ham Pickle, one ounce ground nutmeg, two ounces fine sage. Mix this all together carefully and add to the meat as it goes through the grinder. Use a coarse plate for the first operation. After sausage is ground once it should be run through the

grinder a second time, using the small plate. Before running the sausage through the second time add three or four tablespoonfuls of Wright's Condensed Smoke to every hundred pounds and mix this with the sausage before running it through the chopper the second time.

If you stuff the sausage into casings or put in muslin bags you should add a little water to make the sausage slip through the stuffing attachment easily.

Smoked Sausage

To make what is known as "country smoked sausage" use the following formula:

85 pounds lean pork	½ pound Wright's Ham Pickle
15 pounds beef	1 ounce mace
1½ pounds salt	1 ounce sweet marjoram

Mix the above ingredients thoroughly and add this to the meat, first spreading the meat out on a table, sprinkling the above mixture over the meat. Then run this through the food chopper, using the large plate and then add three or four tablespoonfuls of Wright's Condensed Smoke to each 100 pounds. Allow this to cool for twenty-four hours and then stuff into casings or muslin bags. After these have been tied carefully they should be dipped into Wright's Condensed Smoke, allowing them to remain in the liquid about half an hour.

In using Wright's Condensed Smoke for making sausage, putting some of the liquid in with the other seasoning and then dipping the finished sausage in the liquid for half an hour, you get a very fine smoke flavor and this sausage will keep under ordinary circumstances for a long time and insects will not bother it.

However, if you use muslin casings and expect to keep these for some time it might be well to dip them in melted paraffin a week or so after stuffing and then the sausage may be hung up or stored in any suitable place.

Frankfurters

This extremely popular sausage is dubbed "Coney Island" or "Hot-Dog" and enjoys an immense sale at amusement parks, street stands, picnic parties and is generally

roasted over a charcoal fire or boiled. Also a big seller for home use.

30 pounds of pork (not too lean)	1 or 2 ounces red pepper
70 pounds of beef	¼ pound black pepper
20 pounds of water	2 ounces ground nutmeg
1½ or 2 pounds salt	

Prepare the beef first. Cut into small pieces and allow to cool about 48 hours. Then cut up the pork in small pieces and put it through the grinder with the beef. Then thoroughly mix the meat, water and seasoning and put through grinder again, using the fine plate. Add Wright's Condensed Smoke as directed for smoked sausage if desired, and stuff sausage at once.

Sheep casings are used by the packing houses, but hog casings are very satisfactory. After sausage is stuffed, divide into "links" about 4 inches long by squeezing the casing together and twisting three or four turns, reversing the twist for each link, which will keep the casing from untwisting. Allow to set for about twenty-four hours and soak in Wright's Condensed Smoke for half an hour. About a week after smoking sausage, boil same from five to ten

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minutes. Then take out, plunge into cold water, then hang in a cool place until used.

Smoked or Pickled Tongue

This delicacy is easily made from the tongue of hogs, beef or sheep. Soak, scrape and clean thoroughly by considerable rinsing. Use brine cure of Wright's Ham Pickle as directed for ordinary pork curing. Should be left in cure from two to three weeks. Smoke with Wright's Condensed Smoke as prescribed for hams and bacon or put into earthenware or glass jars, covering completely with hot vinegar and spices.

Barbecued Meats

The ordinary manner of preparing this appetizing and extremely popular dish is to hang or suspend the meat on a spindle in front of or over a wood fire and keep the meat rotating on the spindle until sufficiently cooked. This of course requires special equipment.

However, the same or even better results can be obtained by roasting or boiling the meat in the usual manner, and just before serving (10 to 15 minutes) pour or sprinkle

a few teaspoonfuls Wright's Condensed Smoke over the meat. Turn the meat over frequently, basting well on all sides. A little experimenting in this direction will surprise and delight you. Treatment for beef and pork is the same, and this can be extended to other meats, especially chicken and game.

Hot or "Come Back" Sauce

For the successful serving of barbecued meats it is very necessary to use a highly seasoned sauce containing different condiments. The following is a splendid recipe:

- 1 pound can tomato puree (soup)
- 1 tablespoonful butter
- 2 tablespoonfuls sugar
- 1 level teaspoonful salt
- 1 level teaspoonful cayenne pepper

Heat the soup, adding the butter and sugar. Bring to simmer, add salt and pepper. Do not boil but allow whole to simmer about ten minutes. Add a pinch of celery seed and 15 drops of Wright's Condensed Smoke. Remove from stove and allow to cool. When cool the "hot" sauce may be put into a bottle with a sprinkler top. If you do not have such a bottle with a sprinkler top any clean bottle will answer and by cutting a groove in the side of the cork you will have a bottle from which you can sprinkle the "hot" sauce as desired.

Curing and Smoking Fish

We are indebted to Mr. F. O. Baker, of the Pacific Northwest Farm Trio Magazine for a splendid way to cure and smoke fresh fish and we pass it on to you just as he gave it to us in his letter of December, 1923:

"Wish to state that I met with splendid success in smoking trout with your liquid smoke. In fact, I also smoked some venison with it and it was very satisfactory indeed.

"In smoking trout with your preparation I follow the same method to start with that one does when curing them in a smoke-house. Clean the fish at night, salt them thoroughly inside and out, then let them lay over night in a stone crock or jar or wooden tub. Do not use tin or metal.

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"The next morning take the fish out and wipe them dry. Into a stone jar I poured two bottles of your liquid smoke, then took each fish and dipped it twice in the liquid, sinking from head to tail in order that the entire fish would be submerged in the preparation. I then laid them on a wooden grill so they would dry thoroughly.

"The entire operation of smoking the trout took about half a minute for each fish. After they were dipped and laid out to dry a cloth should be placed over them to keep the flies out, as there are always a number of flies during the summer months. They will dry sufficiently in a couple of hours so they can be hung up on a string.

"After they are strung I put them in a fifty-pound flour sack, the top of which is tied very tight to keep the flies out and then hang them up. They cure very nicely in from four days to a week's time.

"We had some of the fish last Saturday night that were smoked in September and which were just as nice as any that I ever smoked under the old tedious method.

"One particularly good feature about using your preparation is, that the fish when cured are nice and smooth and not all wrinkled and brown as is generally the case when smoked in a smoke-house.

"There is no use taking twelve to fourteen hours to smoke three or four dozen fish, thereby curtailing your sport to just that extent when you can do it in twenty-five or thirty minutes and really have a better article to serve in the end."

(Note.—Mr. Baker's letter was written the last of December and he speaks of eating the fish which were smoked the previous September. This manner of curing and smoking opens up great possibilities for the sportsman who wishes to bring his catch home regardless of the distance.)



Beef and Beef Products

Butchering and Curing Beef

Great care should be exercised to see that the animal selected is perfectly healthy and fit for food and this information can be best obtained from a veterinarian or from some one who has had considerable experience in butchering.



Fig. 5

Stunning the animal completely before bleeding is very necessary and to do this effectively you should fasten a rope around the animal's neck, loop it over the nose and draw the head down to a post or block. An ordinary long-handled axe is generally used for stunning. The blow should be heavy enough to stun and yet not heavy enough to kill. Strike the blow midway between the eyes at a point of intersection by a line drawn from each horn to the opposite eye. Before taking rope off neck be sure animal is completely stunned.

Bleeding

To insure good drainage it is best to sever the arteries from the heart just in front of the breast bone. Figure 5, shown above, is the proper position, head and forelegs of animal held back by person butchering. Then insert the knife in front of the brisket deep enough to lay open the windpipe and cut toward the throat striking the backbone. This cuts the arteries from the heart. Be careful not to cut too far back or you might puncture the chest cavity which would allow the blood to drain back into it.

Skinning

Begin skinning at the head, cut down from the horns to the nostrils. Skin down on each side leaving ears on the

hide. Split down from chin removing hide from head. Cut the tongue out at once.

Roll carcass on its back and split the skin on forelegs to above the knee. When the legs are skinned, split the skin straight down the belly from brisket to tail. Beginning at the flanks lay away the skin from each side of the mid-line, then hold skin in one hand, the knife flat against the carcass in the other, working down over the sides and rump.

Remove the insides of the animal by cutting open the abdominal cavity just back of the breast bone, splitting the breast bone through the middle with saw. Then raise the butt end of the carcass just high enough to remove the hide from the hips. Then cut loose the rectum and allow the intestines to drop down over the paunch. Remove all carefully and let roll out on the ground. Raise the carcass a little more, take out the liver and cut away the gall bladder immediately, being careful not to break it. After the "insides" have all been removed, raise the carcass further and finish skinning. Spread the hide out on the ground, flesh side up and after it is cool, sprinkle with salt and roll up, beginning to roll the front.

Split the beef in halves and let it cool for several hours. In cutting up the carcass, always cut across the grain where possible, and do not start cutting the carcass in pieces until the meat has become firm. For convenience, the beef carcass is usually cut into quarters. For cutting into smaller pieces follow diagram above which illustrates standard cuts.

Hamburger Steak

This is sausage made of beef. It is usually made from pieces that are too tough for other purposes. Cut the meat

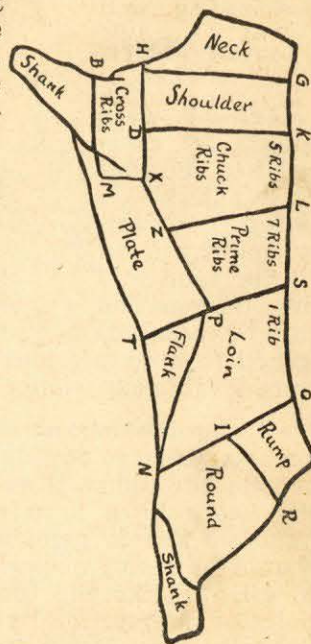


Fig. 6

into small strips and run through a food chopper. To each twenty-five pounds of meat add one-half pound good salt, two ounces of black pepper, onions if desired and one tablespoonful of Wright's Condensed Smoke. Mix this thoroughly and run it through the food chopper the second time. Hamburger is never put in casings but if you want to keep it for a few days, put it down in earthenware containers and pour some melted lard over the top.

Corned Beef

The less expensive cuts of beef are used for making corned beef. The pieces should be cut into squares about five or six inches. It should be corned as soon as possible after it has thoroughly cooled. Do not try to corn beef while it is frozen, and do not allow it to freeze while in the process of corning.

Add the contents of a small jar of Wright's Ham Pickle to 15 pounds of good salt and mix thoroughly. This is enough to corn 150 pounds of meat. Smaller amounts in proportion. Then sprinkle a layer of this mixture on the bottom of the container, packing the meat in as closely as possible, making a layer of meat five or six inches in thickness. Cover this with another layer of the mixture, continuing in this manner until container is nearly filled, putting a heavy coat of mixture over top.

This should stand about fifteen hours, then add enough water to dissolve the Ham Pickle, first weighting down the meat with boards and stone. Be sure and do not use metal either as cover or weight. Keep meat submerged in brine at all times. Should brine appear "ropy" or thick, take it out and bring it to a boil for a few minutes only. Allow to cool, add an ounce of baking soda to the brine for every 50 pounds of meat and replace. It will require about five weeks to thoroughly corn beef.

Dried Beef

Dried beef is made from the round or loin. Pieces should be cut lengthwise of the grain. For 150 pounds of meat use one small jar of Wright's Ham Pickle and mix thoroughly with 15 pounds of good salt. Rub each piece of meat thoroughly in this mixture and pack in a tight wooden or earthenware container on the bottom of which has been

sprinkled a layer of the mixture. After three days remove the meat and rub thoroughly with half of the mixture that was left and repack the meat. At the end of three more days repeat this process, rubbing the pieces with the balance of the mixture, but in repacking, reverse the order.

Those pieces that were on top before, you will pack in the bottom of the container this time. Do not throw away the liquid that has formed in the container, repacking the pieces in this liquid, unless the brine has become sour or "ropy." If this occurs, boil the brine, as directed under corned beef.

Smoked Beef

At the end of the third period, remove the meat, wash off thoroughly and hang up to dry for 10 days or two weeks. Then lay on table or bench and apply Wright's Condensed Smoke to one side of the meat with a brush. Put on all that the meat will absorb, then turn the pieces over and apply in the same way to the other side.

Then hang the meat up for a week to allow the liquid smoke to thoroughly penetrate it. Then apply a second coat in the same manner as the first. Then you can hang up the smoked beef in a dry, cool place and after a week it is ready for use.



Lamb and Mutton

In the killing of sheep, it is common to stick them with a sharp knife, because they are easy to handle. Sheep should be dressed on a low bench or platform, as in this way the head of the sheep is allowed to hang over the edge while bleeding and this keeps the pelt clean.

Do not hold the sheep by the fleece, as this may bruise the flesh. Hold sheep by the nose and tail or by the legs. And always bear in mind that much of the unpleasant flavor in mutton is due to stomach gases, which form quickly after killing. It is also necessary to keep the pelt from touching the flesh as this imparts a disagreeable flavor.

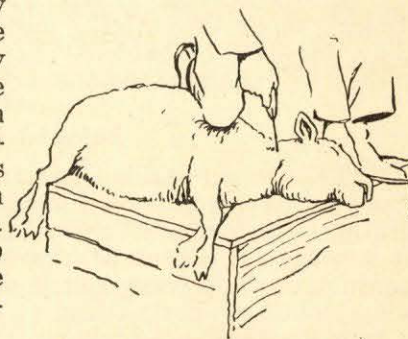


Fig. 7

After stunning, place the sheep on bench or platform with head hanging over the edge and your right knee on the fore shoulder, grasping nose with left hand. Stick the animal just back of the jaw bone and close to the back bone, driving knife clear through and cut out through the fleshy part of the throat. Put the left hand on the poll and with the right hand on the nose, give a quick twist of the head upward and to the side which will break the neck and the head should be removed at once.

The pelt should be removed as quickly as possible, being careful not to cut into the flesh. The hands should be clean and the pelt is removed by "fisting." This is done by holding the edge of the cut with one hand and with the fist doubled, working the pelt away from the flesh. In fisting, work downward over the front quarters and upward and backward over the hind quarters, to prevent tearing the membrane that covers the flesh.

After the pelt has been removed, take out the entrails by cutting around the rectum and let those drop inside.

Open the carcass by cutting straight down the belly to breast bone, taking care not to puncture the intestines, by running two fingers along the inside as a guide. Remove all the organs except the kidneys, being careful to remove the bladder. Then cut the diaphragm and remove the heart, lungs and diaphragm together. Finally, wipe all parts clean with a cloth wrung out of hot water.

Hang up the carcass and cut into halves by sawing down through the middle of the backbone. Lay one-half on table or block and cut up into pieces as indicated in the accompanying figure.

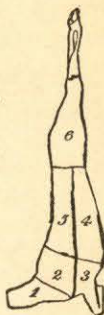


Fig. 8

Smoked Mutton

The United States Department of Agriculture says that more mutton would be consumed if farmers realized generally that cured and smoked mutton is as delicious as pork. It has been the general impression that mutton should be consumed while fresh, but fresh mutton soon becomes tiresome, while properly cured and smoked mutton can be kept a long time and used when a little variety is wanted.

Mutton, like all meat, should be thoroughly cooled after butchering, which takes from twenty-four to thirty-six hours, but the meat should not be allowed to freeze before curing or during the process of curing.

Either the dry process or the brine method can be used but the preference seems to be for the dry method, which is as follows: For each 150 pounds of mutton use the contents of a small jar of Wright's Ham Pickle, thoroughly mixed with 15 pounds of good salt. Rub the pieces thoroughly with this mixture and pack down in wood or stone-ware container, with a layer of the mixture on the bottom, a layer between each layer of meat and a final layer of the mixture on top, completely covering the meat. Allow the mutton to stay in this cure, figuring one and one-half days for every pound in the average piece of meat.

After coming out of cure, wash off the pieces and hang up to dry in a clean, cool, dry place, after the meat has thoroughly dried, lay out the pieces on a table or bench and apply a good heavy coat of Wright's Condensed Smoke to the top side, rubbing in well, especially around the bones. After half an hour turn the pieces over and repeat the

process on the other side. After another half hour hang up to dry for a week and then repeat the process.

This will produce a new kind of meat and an appetizing and healthful addition to the routine in most homes.

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Since 1895, when we first began putting out Wright's 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 future.

Write to us if you have any problems 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.

For Cooking

Use Wright's 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 to a teaspoonful of 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 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.

Caution

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.

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

Always pack meat with the skin side down when in the 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 tablespoonsful of baking soda and when the brine cools use as before.

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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



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