



Fessenden s Silk Manual and Practical Farmer Volume 1; Devoted to the Culture of Silk, Agriculture, and Rural Economy

By Thomas Green Fessenden

Rarebooksclub.com, United States, 2012. Paperback. Book Condition: New. 246 x 189 mm. Language: English . Brand New Book ***** Print on Demand *****.This historic book may have numerous typos and missing text. Purchasers can download a free scanned copy of the original book (without typos) from the publisher. Not indexed. Not illustrated. 1835 Excerpt: . plcWe. When the meat is cut it should be slightly rubbed with fine salt, and suffered to lay a day or two that the salt may extract the blood; it may then be packed tight in the cask, and the pickle, having become cold, may be turned upon and should cover the meat. A follower, to fit the inside of the cask, should then be laid on, and a weight put on it, in order to keep the meat at all times covered with pickle. The sugar may by omitted without material detriment. In the spring the pickle must be turned off, boi ed with some additional salt and molasses, skimmed, and when cold returned to the cask. For domestic use, beef and pork hams should not be salted the day the animals are killed, but kept.nntil its fibre has become short and tender, as...



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