

Well as Bacon was <sup>main supply</sup> ~~source~~ of the meat eaten  
It was fried Bacon in the morning for breakfast, also to  
the workman it was cold fried Bacon which they took with  
them for their lunch. Very often there would be boiled  
Bacon, or boiled ham. A special delicacy was without  
doubt fried ham. And of course every body has heard of ham sandwiches  
Well according to the size of the family that would have to  
be provided for, so the number of pigs to be killed was  
also according. And this was any thing up to a dozen  
head, and as they were all of large size, anything up to  
two hundred pounds dead weight. What are now sold in  
the market under the name of Choppers (that is a sow  
~~the~~ whose breeding days were over) was sometimes amongst  
the number killed.

Generally some of the neighbors would be called in to  
assist in the work. There was a great sharpening of  
knives. "The old gully knife. After requiring being touched  
up. Then there was the supply of boiling water to  
be kept. This was one persons job. Generally two pigs would  
be killed at once, that is knocked down with the  
blow of an axe well directed, & then finished off with  
the knife. Immediately there was a rush with  
the boiling water into the trough the right temperature  
being obtained by the adding of cold water. Then the  
huge carcasses would be tumbled in causing a big  
splash. As sometimes happened, the pig might not  
have ~~cut~~ off the last spark of life, & the sudden

plunge into the hot water, caused a strong aversion  
(I have known a pig jump clean out of the trough)  
The right temperature for making it easy to remove  
the hair was somewhere about 180 degrees F. or so.  
A plough chain laid across the trough before putting  
the pig in, was a simple method of removing the  
hair, as it was drawn backwards, forwards & across  
the process of turning the animal. Then out onto  
the earth or boards, and a quick scraping with  
knives by as many persons as could conveniently get  
around. Preparations were in the meantime being  
made for the next carcass. The copper being heavily  
stoked & fresh supplies kept up for the whole day.  
But it was only now that the routine work  
commenced for a "garble" having been provided  
for each pig. That is a piece of wood so shaped as  
to fit into & under the sinew which was exposed by  
drawing the knife along the back of the hind legs  
just above the feet & drawing out the sinew.  
This done the pig or carcass was pulled up by  
means of a <sup>frope</sup> rope attached to this "garble" &  
into pulleys, & so drawn up. When this was done the  
carcass was washed clean & carefully scraped  
of any remaining hair, and then the real butcher got  
to work, to remove the inside, & do any trimming  
required. The liver or fry was carefully hung up. &  
possibly and very soon made the basis of a