

when fried with onions. So in like manner the work went on all day, & there would be pigs hanging up all over the place according to the convenient branches, that there might be on the trees about perhaps the place. The youngsters, were on the look out for the "bladders", which we blew up & sometimes used as a foot ball, but a general use made of them was to fill them when properly dried with the lard which was melted down.

The offal was stripped of all possible fat or lard, and sometimes the inner skins were cleaned thoroughly & used for making sausages.

The second days work was of another kind & that was to cut up the into, the sides & hams.

First removing the head. Then cutting right down the centre of the back to halving the carcass. It was now an easy matter to subdivide and trim all surplus flesh and. Generally the ribs were left on, but the back bone was cut off separately, & sold and later cooked as "spare rib" & the eater had all the pleasure that was derived by Ho-ti the Chinese boy when he discovered what roast pork was.

There was a surplus of pork &c, the feet & head were made into brown & jelly. The surplus little ribs were cut up & made into sausages & pies. The sides & hams were dry salted, rubbed well

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with salt ~~pepe~~ & salt, turned every day for about three weeks & then <sup>thoroughly washed</sup> hung up, to the kitchen roof. Generally after having the salt washed off, it was allowed to hang outside perhaps for a day so as to thoroughly dry the outside & then dusted with flour, to give it a smooth nice appearance. There was <sup>very</sup> little smoking done of the Bacon.

There was very little wasted beyond the squeal. At that early period, and not until practically was there any particular standard breed of pig, so long as it was a pig, that was all that really mattered. The most common of all was the Berkshire, that was really a type, but there was the cross breed, which might be from the Yorkshire strain of white pig. There was another kind called the "Royal Windsor", but these crossed with one another produced pigs of all the several colours mostly black & white. As I said so long as it was pig it did not matter, and the larger they grew was no detriment. The general taste was for fat, & the Berkshire was certainly noted for that quality, and I have seen the pigs, really what were called "back fatters", great wide shoulders & the fat above the shoulder anything up to about six inches thick. This kind has quite gone off the market;

In these later years, the quality of the Bacon