

Storing\_Meat\_Settlers\_Guide\_1995.txt

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Title: Settler's Pickle for Hams, Cheeks, and Shoulders

Keywords: Preserves, pickle, ham, settler's guide, old method

Fourteen pounds of good salt, half a pound of salpetre, two quarts of molasses or four pounds of coarse brown sugar, with water enough to dissolve the salt, and a pint of good beer or of vinegar, if you command either. Bring this liquor to a boil, and scum off all the impurities that may rise to the surface. When cold, pour this over your hams, which should be cold, but not frozen. The addition of pepper, allspice, and cloves is made by some who like a high flavour to the hams. The hams should remain in this pickle six or eight weeks; being turned and basted every two or three days, and then hung in the smoke house. The best woods for smoking are: sugar maple chips, hickory, birch, corn cobs, white ash, and beech. When removed from the smoke house, sew each ham in any old linen or cotton cloth, and if you give this covering a coating of whitewash, with a whitewash brush, it will preserve it from the flies.

Origin: The Canadian Settler's Guide, written in 1855

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Title: Settler's Prize Ham

Keywords: Preserves, ham, settler's guide, old method

Rub your ham, which should be of fine grained, well fed pork, when quite cold, with fine salt, to which add a little red pepper, and half a pint of molasses. Let it remain in the pickle, basting and turning it for six weeks. Then hang it up, and smoke for six weeks. About the first

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week in April take it down; wash it in cold water, and rub it over with unleached ashes. If you have any number of hams, let them lie for a week, heaped together; then hang them in a cool room, having sewn them in canvas or old cotton covers.

Origin: The Canadian Settler's Guide, written in 1855

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Title: Settler's Boiled Ham

Keywords: Preserves, ham, boiled, settler's guide, old method

Soak it overnight in soft water; wrap a lock of sweet hay about it, and boil in plenty of water, three, or if very large, four hours; let the ham remain in the water to cool gradually. Next day remove the skin, and trim all unsightly parts away. The ham will retain its flavour and juice much better than if skinned hot; this of course can only be adopted when you do not require to serve the joint up hot to table; in that case skinning it; grate crumbs of bread over the surface, and let it stand a few minutes in the oven to crisp the bread crumbs.

Origin: The Canadian Settler's Guide, written in 1855

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Title: Settler's Pickle for Pork or Beef

Keywords: Preserves, pickle, meat, settler's guide, old method

To three gallons of pickle, strong enough to float an egg, add 1/4 pound of alum, 1 quart of treacle, 1 oz of potash, mix them well together;

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pack the beef or pork, and pour the pickle on it; cover it close; in about three weeks it will be fine for use. The meat must not be salted, but packed as it comes from the butcher, and the pickle poured over it.

Origin: The Canadian Settler's Guide, written in 1855

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