

2 oz. of saltpetre, and 2 oz. of lump or coarse sugar, all mixed together. This pickle should be poured over the tongue, with a spoon, every day, as there will not be sufficient liquor to cover it. It will be ready to dress in three weeks or a month.

To salt Beef.

Be sure to take out the *kernels*, and also be sure to fill up the holes with salt, as well as those which the butcher's skewers have made. In frosty weather, take care that the meat be not frozen; also, to warm the salt before the fire, or in a frying pan.

For a piece of 20 lb. weight.—Sprinkle the meat with salt, and let it lie twenty-four hours; then hang it up to drain. Take 1 oz. of saltpetre, a $\frac{1}{2}$ oz. of salt prunella, a $\frac{1}{4}$ lb. of very coarse sugar, 6 oz. of common salt, all finely powdered, and rub it well into the beef. Rub and turn it every day. It will be ready to dress in ten days, but may be kept longer.

To salt a Round of Beef.

For one of 30 lb. weight.—Rub common salt well into it all over and in every part, cover it well with salt: rub it well next day, pouring the brine over the meat. Repeat this every day for a fortnight, when it will be ready. Let it drain for 15 minutes, when you are going to cook it. You may, if you wish it to look red, add 4 oz. salt prunel, and 1 lb. saltpetre to the pickle.

An Edge Bone.

To one of 10 or 12 lb. weight allow $\frac{3}{4}$ lb. of salt, and 1 oz. of moist sugar. Rub these well into the meat. Repeat the rubbing every day, turning the meat also, and it will be ready to dress in four or five days.

Tongue Beef.

After the tongues are taken out of the pickle, wash and wipe dry a piece of flank or brisket of beef; sprinkle with salt, and let it lie a night; then hang it to drain, rub in a