

gross form of ham and shoulder. Each of these faults would preclude it ranking on the British market as select Wiltshire bacon. Fig. 3 is about as bad a side as one could wish to see. It represents the lowest grade of bacon. The back fat is of a thickness only suitable for the heavy or sausage trade, and the thin belly renders it useless for anything but thirds, or unbranded bacon. It has also a wide ugly side, a feature shunned by all bacon-curers. These types, with two or three others more or less of a bad character, are to be found in most of our curing plants to-day, and are, with the exception of No. 1, a menace to any wide expansion of the bacon industry in New Zealand.

THREE TYPES OF BACON SIDES.

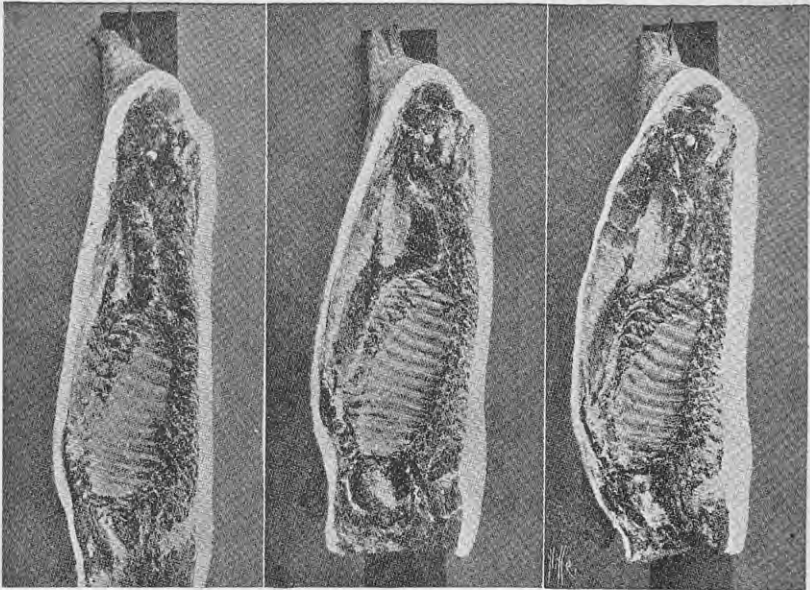


FIG. 1.

FIG. 2.

FIG. 3.

[Douglas's Encyclopædia.]

The superiority of the bacon-type pig in its yield of meat over the thick fat pig was shown during a course of instruction to farmers at a Canadian curing plant. Two carcasses of pigs of different grades, as exemplified by Figs. 1 and 2, were prepared for market, and each step was demonstrated to the audience. The yield in meat and waste resulted as follows:—

Live weight : Bacon type, 186 lb. ; fat type, 163 lb.

Dressed weight : Bacon type, 140 lb. ; fat type, 125 lb.

Trimnings (excluding head and feet) : Bacon type, 12 lb. ; fat type, 22½ lb. Trimnings mean the odds and ends which must be cut off hams, shoulders, and middles in order to round them off and make the meat attractive for the trade cuts. They are of small value when taken off.