

To make the best Corn Beef

Get good Beef well fattened & well mixed. An old Ox or Cow - with flesh recently put on makes the tenderest Beef. The young Cattle are almost uniformly tough - The best pieces for corning, are those in the general best for roasting - The Brisket does well - the ribs better - The Sirloin best of all - the Rump next best. - Cut your Beef into fit pieces for drying - Salt down lightly on inclined Boards, the lower ends resting in a trough, mixing - a small portion of Salt petre. This is intended to cleanse from the blood & other impurities, which are to drain off. - After 3 or 4 Days make a strong brine - Allum^{other} or imported Salt is greatly preferable - it should bear an Egg -