

[To Cure Hams] Garrett Clopper

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Contributors

Contributor Role

Compiler

Contributor Name

Garrett Clopper

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Type

Food

Ingredients

ham

salt petre

sugar

salt

Source: Garrett Clopper. Planting Journal, Accounts and Recipes.

Institution: New Brunswick Museum Archives and Research Library | **Source Origin:** Beverley Robinson Papers | **Sublocation:** Planting Journal, Accounts and Recipes by Garrett Clopper, 1790-1799. | **Reference:** S37A-2 F46

Description

This recipe is on page 12. Image courtesy of New Brunswick Museum Archives and Research Library.

Transcription

To Cure Hams

To each Ham of 10 lbs take 1 Oz

Salt Petre ~ 2 Oz of Sugar and 2

handfull of Salt, mix them toge-

ther and Rub the Hams well there:

-with, and Pack them in a tight

Vessel there to lay two weeks.
then take them out, and with
the Pickle they make, the Salt &c.
that Remains in the Vessel undis:
solv'd (adding a sufficiency of
other Salt) make as much pickle
strong enough to bear an Egg as
will cover the Hams after they
are again Pack'd in the Vessel, boil
the Pickle till no scum rises, let
it cool and pour it on the Hams,
let them lie another fortnight,
then hang them up to smoak

To Cure Hams recipe from Early Modern Maritime Recipes: <https://emmr.lib.unb.ca/recipes/509>