

# [To Cure Hams] Garrett Clopper

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Contributors

Contributor Role

Compiler

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Garrett Clopper

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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 together 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 smok

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