



"Home butchering saves money and it's a nice social gathering," says Dean Wyler, Fresno, Ohio.

OR A NEIGHBORHOOD BUTCHERING BEE?

Want To Try Your Hand At Home Butchering?

Every now and then readers ask FARM SHOW: Doesn't anyone do home butchering any more? What's happened to old-time neighborhood butchering bees? Where can we get a "how-to" book on home butchering.

Here's the information many of you have been looking for:

One of the best, most complete "how-to" guides on home butchering, first published many years ago by the Morton Salt Co., is still in print. It shows step by step how to butcher pork, beef or lamb. The section on hog butchering, for example, gives detailed instructions and illustrations on scalding, splitting the aitch bone, and removing the entrails. There are four illustrated pages on how to cut up the carcass. The booklet also covers home-curing of ham and bacon, how to render the lard, and recipes for making such delicacies as head cheese, blood sausage, pigs feet, cured tongue, scrapple or panhas.

The 42-page booklet is available for \$2.95, including shipping. Contact: FARM SHOW Followup, Cumberland General Store, Rt. 3, Crossville, Tenn. 38555. Ask for the Morton "Home Butchering and Meat Curing" booklet.

Butchering Bee

In Coshocton County, Ohio, an old-fashioned neighborhood hog butchering "bee" is still going. On a cool day in late November or early December, several neighbors help

Dean Wyler butcher five or six hogs. Within the next few days, he goes to their farms and butchers for them.

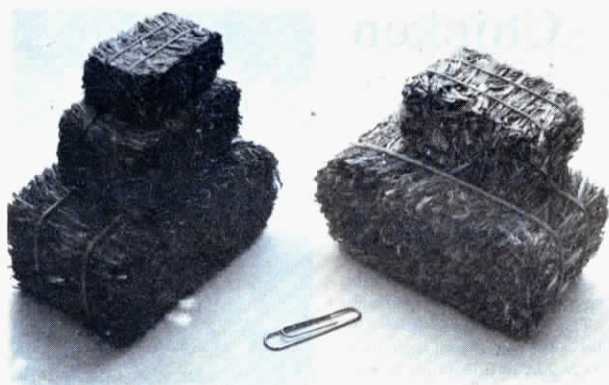
"It's something we've done here for a long time," says Wyler, "but our group is getting smaller. There used to be 12 or 13 places to go for butchering. Now there's only about three of us who still butcher at home. We save money doing it ourselves and it's also a nice social gathering."

Butchering day starts early with preparation of a fire for scalding and for cooking down lard, and lots of activity in the house preparing food for the butchering crew. By the end of a typical "butchering day," about six hogs will have been processed.

Hog butchering is an art that has been handed down from generation to generation around Fresno in Coshocton County. The crew has specialized jobs. Wyler shoots the hogs, a neighbor sticks and bleeds them, and almost everyone takes part in scraping off the hair. Wyler has rigged up an old bath tub to use as a dipping vat before scraping.

He's a dairy farmer who sells feeder pigs as a sideline, holding back a few choice hogs to fatten for home butchering. "Much of the meat is canned because it's easy to store and handy to use all through the year. Our group used to also butcher an occasional beef or veal, but it's mostly hogs now," he points out.

What's the future for home butchering around Fresno?



"Mini" bales, made of real hay or straw, are 2 by 2½ by 5 in.

FIT IN THE PALM OF YOUR HAND

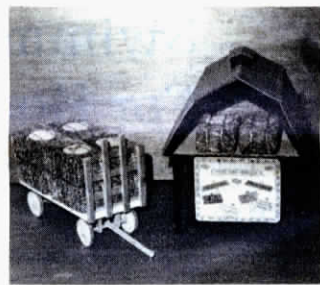
"Mini" Hay Bales Catching On Fast

You'd probably agree that everything connected with farming and ranching nowadays seems to be getting bigger and bigger. Even hay bales have grown from the traditional 70 lb. rectangular bales to the 1,500 lb. and heavier big round bales. But now — hold on to your leather gloves — there are "mini" hay and straw bales small enough to fit into the palm of your hand.

Mini bales, measuring a scant 2 by 2½ by 5 in., are made of real hay or

straw and have two twine strings just like regular sized rectangular bales.

"Many people like the mini bales for their home or office so they can enjoy the pleasant straw or hay



Miniature bales are popular with youngsters for loading into toy barns, trailers.

aroma," explains Bob Ivins, Akeley, Minn., creator of mini bales. "They can also be used for paper weights, pin cushions, displays with miniature animals and as toys for kids 'playing farm'. They also make good snacks for show animals and for horses on trail rides."

Ivins also bales "wee-mini" hay bales that are 1½ by 2 by 3 in., and "itty-bitty" bales that are 1 by 1½ by 2 in. and weigh ½ oz. All the hay bales are made of a special blend of alfalfa, timothy and bromegrass, which Ivins says holds the green color for up to two years.

He explains that the bales are often decorated with leather conchos or other decorative pieces to match the particular holiday season.

Ivins doesn't talk about the balers, explaining that he built them himself and that they're his "trade secret."

The "mini" bales cost \$3, postpaid, while the "wee-mini" and "itty-bitty" hay bales cost \$2.50 each. Leather conchos are 25¢ extra.

For more information, contact: FARM SHOW Followup, Bob Ivins, Ideas For Industry, P.O. Box 335, Akeley, Minn. 56433 (ph 218 652-3638).



Butchering day starts with the preparation of a fire to heat water for scalding.

Wyler says there are signs of renewed interest. The local Vo-Ag class is considering a butchering course to be offered in high school, and several FFA members are planning to participate in next fall's "butchering day" at the Wyler farm.