

OK - Brine barrel filled half way up with 1 cup salt per 2 gallons of hot water (that's 32 parts water - 1 part salt), and a bit of vinegar -

OR

BETTER - Brine Barrel filled 1/2 way with 5/8 cup salt & 3/8 cup curing salt per 2 gallons hot water, and a bit of vinegar.

Cut your animal up into ham sized pieces (about 10 - 15 lbs each).

Put the pieces in the brine barrel and let it soak for 6 days. Now that your meat is salted, remove the meat from the brine, dry it off and put it in flour or gunny sacks to keep the flies away. Then hang it up in a cool dry place to dry. It will keep like this for perhaps six weeks if stored in a cool place during the Summer. Of course, it will keep much longer in the Winter. If it goes bad, you'll know it!

OR... FURTHER PROCESS IT BY:

Putting it in a brine barrel, filled half way up with 4 cups brown sugar to 3 gallons water - and a bit of vinegar (note: no salt): Inject some of the sugar brine mixture into the already salted meat with a syringe, then put the meat in the sugar brine for 3 days.

Remove the meat from the brine and smoke it for 3 days. Now put your smoked meat into flour or gunny sacks to keep the flies away and hang it up in a cool dry place to store. Smoked meat preserved like this should keep in the Summer for at least 4 months if stored in a cool dry place. It will keep much longer in the Winter, or if refrigerated.