**DIRECTIONS**

**To Cure Hams**
Use 4 oz. of the Red Konservirungs-Salt to every 100 lbs. of Hams, and make the brine and handle the meat just the same as when curing any other way.

**Breakfast Bacon**
Use 4 oz. of Red Konservirungs-Salt to every 100 lbs of bacon and handle the meat just the same as if you were curing any other way.

**Mess Pork**
Use 4 oz. Red Konservirungs-Salt to every 100 lbs. of Pork, and handle just the same as if curing any other way.

**To Cure Corned Beef**
Use 4 oz. of Red Konservirungs-Salt to every 100 lbs. of Beef when packing Corned Beef. When making a barrel of pickle from which to take meat from day to day, and to add meat to each day, make a barrel of brine and use one package of Red Konservirungs-Salt in the barrel.

**Bologna Meat**
As the trimmings accumulate, sprinkle about 4 ounces of the Red Konservirungs-Salt over each 100 pounds of meat; also put on common salt. Never put Bologna trimmings in pickle, always dry salt them as they will make better Bologna.