

Where only one or two pigs are being smoked at a time, an old 600 or 800-gallon galvanized tank makes a good smokehouse. The top of the tank is cut out, and battens, on which the meat is placed, are put across the top. A hardwood sawdust fire, about three inches deep, is made in the bottom of the tank, and the whole covered with bags or a tarpaulin. Direct heat should be prevented from reaching any meat that may be hanging over the fire, by placing a piece of galvanized iron over the fire on loose columns of bricks. If direct heat reaches the bacon, the fat will melt, and with it go part of the flavour of the meat. The smoke-room temperature should never be more than 90° F.

If something more elaborate than the tank is desired for a smoke-room, then a room about 4 feet by 6 feet, built over a 3-ft. pit and extending outside the building, with a trap-door fitted, is recommended. A ventilator is fitted to the trap-door to control combustion. This type of smoke-room is shown in the accompanying plan.

#### NOTES ON THE PREPARATION OF "GAPEK" FROM CASSAVA (TAPIOCA) ROOTS.

Great success has attended the use of "Gaplek" as a partial substitute for rice in the Netherland East Indies, and the following information on the method adopted in Java for its preparation from cassava (tapioca) roots has been supplied by the Director of Commerce at Buitenzorg.

The roots of the tapioca are first pared and then split lengthwise into four parts, which are again cut into three or four pieces, 3, 4 or 5 inches long and 1½ to 2 inches thick, according to the size of the roots. These pieces are dried in a natural way, i.e., by exposing them for five or six days or longer, if necessary, to the sun and, as they contain a large percentage of water, the loss in weight is considerable. Three tons of fresh roots are necessary to obtain one ton of the dried product.

When required for food the Gaplek is converted into flour. Two and a half katies (1 katie = 1½ lb.) a day are sufficient for a family of five persons. Usually one gantang (= 1 gallon) of Gaplek is pounded in an ordinary rice mortar. The pulverised mass is then winnowed to separate the flour from the coarse root fibres. This flour can be used in the same way as pounded rice or maize.

For daily use as a foodstuff the flour is spread out in a tray, then kneaded with water and afterwards steamed in the same way as rice. The cooked mass is somewhat glandular and can be eaten in the same way as boiled rice, with or without vegetables and condiments.

If a certain amount of rice is available, it is advisable, instead of finishing all the rice first and afterwards using Gaplek, to mix rice and Gaplek flour in equal quantities and steam until thoroughly cooked.

