



Old Baldy's Hog Scald Tips

26 Lyerly St. Houston, TX 77022 713-691-2935 800-356-5189 Fax: 713-691-3250

Using Old Baldy's Hog Scald

The box comes with directions as well as a vat capacity chart to help you determine usage.

Old Baldy's Hog Scald is a water softener and cleaning agent. This makes water more penetrating and makes the skin release hair easier.

Many things can be and have been used as a scalding vat. An old cast iron bathtub will work as well as stock tanks. Of course, if you are going to maintain a fire under them, they will have to be metal. You will need something big enough to hold the hog as well some room for maneuvering the carcass. The bigger the carcass the more heated water will be required to complete the job. For instance, an oblong container 72" long and 36" wide will require 130 -135 gallons to fill it 12" high.

When removing hair from a hog the most important thing is temperature. When using Old Baldy Hog Scald the temperature must be above 139 degrees and below 146 degrees. The best way to do that is to that is to maintain a fire under your scalding vat or have a ready supply of heated water available to supplement the soaking water. Remember, if the water is at 139 to 145 degrees when the hog is lowered into the water you will get an instant drop in water temperature. So, you need to be able to keep the water above 140 degrees. Be precise - Don't overheat - Too hot a temperature will overheat the skin and it will become soft and the hair will not release easily.

You may dip the hog into the hot water or pour the hot water over the hog. (Dipping is the preferred way for most). Either way lay out a two knotted ropes or chains then place the carcass on the ropes or chains so one chain or rope is in back of the front legs and the other is in front of the back legs – this will prevent the hog from slipping off when you raise and rotate the hog.

If dipping, lower the carcass into the vat with the feet up, raising and lowering for a couple of minutes before rotating the carcass until the feet are pointing down. Continue for a couple more minutes until all areas are penetrated and softened.

If pouring, lower the carcass into the vat, pouring water and rotating as needed until all area are penetrated and softened.

The back hair will loosen before the leg or head hair.

Once the hair is loosened, it may be removed using a bell scraper. Keep the skin warm and wet by pouring hot water over the hog as you scrape.

Any remaining hair may be removed by singed with a torch and/or shaved with a sharp knife.

For more recipes and information call us, come by or visit us on our *Web Site*. www.alliedkenco.com

WE CATER TO THE "DO IT YOURSELF PERSON"
CALL FOR A FREE SAUSAGE MAKING AND SUPPLIES CATALOG
