宜蘭特產品(鴨賞)製造法改良試驗

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緒　言

我國各地特產品頗多，惜其製法，皆依據經驗，墨守舊規，且秘而不宣，無從加以改進，今后設法調查，並加以科學的改良，而記錄之，無論在文献上，在實際應用上，皆有意義，本加工室，認爲此種工作，甚屬必要，故對這方面，今后擬多多努力，茲將改良製法列舉如下。

一、屠殺用鴨之選擇(1)

1. 健　康：罹病動物，不特對衞生有害，且肉質不良而味劣，保存力薄弱，故以選擇健康無病者爲要。

2. 肥瘦狀態：供加工用之鴨，肥滿最緊要，肥滿動物，不特肉纖維間分佈脂肪，肉味佳良，而製成之品，外觀潤澤而光滑，由瘦鴨製成之品，則瘦骨林立，外觀不良。

3. 肥瘦之鑑別：以食指押鴨之臀部，如觸覺，感柔軟者，乃肥滿之徵。

4. 年　齡：生后3～4個月，其重量約在1.5～2.0公斤。

5. 性　別：以牝爲佳，且要行將生卵之菜鴨。

二、屠　　殺(2)

1. 屠殺前之處理：24小時絕食，給以清水，並使之安靜，如是可使放血良好。

2. 屠殺法：以放血充分，不損外觀爲原則，分爲新舊兩法舊法則將鴨子仰向，以右手把住兩翼，並緊握頸部，然后以左手食指，向其胸部插入，破壞其心臟，使之放血，新法(3)(4)則用口腔刺殺法，其法以右手之母指與食指，把住其嘴之兩基部，左手持尖刀，向口腔插入，刺其上顎，破壞其腦，次向喉側切斷其頸動脈，而使放血。

3. 放血：屠殺后，將屠體倒懸，使血液充分流出。

4. 湯剝：湯剝所用湯之溫度以80～90°c爲宜，過熱不特拔毛困難，且表皮多剝離，損及外觀，一般熟練者，不用寒暖計，憑其經驗，待湯沸騰，加以攪拌，俟沸騰停止后，而將屠體投入，但頭頸部之被毛，較體毛難拔故浸湯之時間要稍長，普通先將頭頸部浸入，次及全體，浸漬之程度，以被毛能拔去爲止。

5. 解體：沿腹部中線，上至胸際，下達腹末（至生殖器上部）剖開，同時在喉頭皮部，直線割開，斷其氣管（切口不可太大，亦不可橫割，是皆有損外觀）將內臟摘出，內部附着之血液，以清水洗之。

三、醃　　製

1. 調味料之配合。

A. 老例（鴨子100隻用量）之一例。

註：配合例固多種多樣各守秘密，茲舉一例，以供參考。

食鹽15公斤　　硝石0.37公斤

此乃老例，經試食結果，味鹹苦而且澁。

B. 本試驗改良配合例

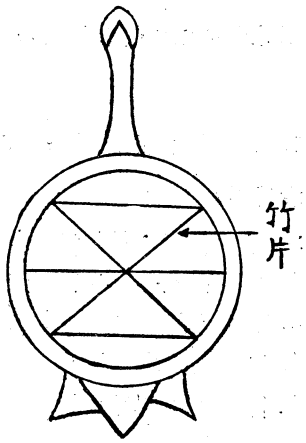
鹽	糖	硝石	味精	白胡椒	備註
% 4.00	% 1.70	% 0.15	% 0.50	% 0.07	按屠體重量計算

2. 抹擦：將上列之調味料，均勻混和后，按其分量，平均抹擦於口及屠體之內外部，並加以揉壓，然后放置缸內，上施壓石。

3. 鹽漬期間：每磅以二日計算，但經24小時，反轉一次，使上下鹽分，吸收平均，鹽漬溫度：以2～3°C爲佳，不可超過8°C

4. 水漬：以16～18°C之清水，洗去附着過剩之鹽分。

5. 竹張：用竹片沿切口之外緣，張開成如下圖所示之形狀。



6. 乾燥：掛於通風佳良之處，晴天則晒於陽光下，以備燻煙。

四、燻　　烟[5][6]

1. 燻煙前之準備：燻煙前應再稍加乾燥，以便使煙易透入，其程度以觸覺，感到粗糙爲止，乾燥溫度以40～50°C行之，溫度高，則脂肪流失，損及外觀，務要注意。

2. 燻煙材料：甘蔗粕或木屑。

3. 燻煙方法：燻煙室之下部，燃以炭火，將燻煙材料，覆於炭火上，使之發煙，待煙出后，將乾燥之屠體掛入，如是可免炭火之污染，燻煙溫度在30～35°C（溫燻法）如無燻煙室之設備，可用炭簍或糊以新聞紙或覆以麻布下置小爐，而利用之。

五、包　　裝

一般皆用竹片編成之網，將鴨體前后夾綁，上貼以標紙，或製造店鋪之商標紙。

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AN EXPERIMENT ON IMPROVEMENT PROCESSING OF DRY DUCK OF YILAN SPECIALITY

By

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Introduction

There are numerous food stuff specialities in our Country; but the methods of manufacturing are based on old experience and can hardly be improved for they are kept in secret. It is necessary to make a survey in detail and improve the processing with scientific method. Such a work is worthy to do not only for practical purpose but also for literature purpose. We shall devote more time and effort to this work due to its importance. The improved method of processing of dry duck is as follows:

1. Selection of the Duck

1) Health : We must select the healthy ducks, for the sick ones are not only detrimental to human health but also lacking in flavor and cannot be kept long after processing.

2) Appearance : Ducks selected for use must be fleshy, for they have sufficient fat intermixed in the tissues. Then the flavor of the product will be pleasant and the appearance smooth and bright, while the thin ones are bony and bad in appearance.

3) Fat judgment : In touching the hip of a duck with our finger, if we have a smooth and soft feeling, it shows the duck good enough for use.

4) Age : Those of 3~4 months after their birth and about a weight of 1.5~2.0 kilo. are adequate for use.

5) Sex : The female nearing the period of laying eggs are the best.

2. Slaughter

1) Preparation for slaugnter : Famish the ducks for 24 hrs. feed them with water only, and leave them quiet. Such preparation are advantageous for bleeding during slaughter.

2) Method of slaughter : The blood must be bleeded completely and any injury to the apperance must be avoided. The old process of slaughtering is : Lifting the live body upward, grasping the wings and the neck, thrusting into the chest with the second finger of our left hand, stabbing the heart to loose blood. The new process is: Grasping the base of the bill with the thumb and the second finger of our right hand, thrusting the knife into the mouth with our left hand and stabbing the upper jaw to destroy the brain and turning the knife to the side of the throat to cut the carotid artery. Let the blood be drained.

3) Bleeding : Hang the carcasses head downwards and let the blood drain off completely.

4) Feather-pulling : The water for feather-pulling cannot be too hot. The temperature

between 80~90°C is suitest, for hotter water will injure the epidermis and cause unpleasant appearance. Skillful workmen do not use thermometers to test the temperature of the hot water. They determine by experience only, when the water boils, stir it in order to make it cool a little, then dip the carcass into it. The feather of the head is harder to pluck than that of the body, so the head must be dipped into the hot water for a long time. Dip the head and the neck first and then other parts to such an extent that the feather can easily be plucked.

5) Dissection : Along the middle line of the abdomen dissect the chest down to the cloaca, and cut the skin of the throat straightly, but not transversally and not too wide, so as to keep the apperance well. Cut off the bronchia, take out the inner parts of the body and wash the inside of the body with clean water.

3. Curing

1) Preparing the flavor material (for 100 ducks) :

a. There are many ways of preparation, but all of them are not published. The following is one of the old methods.

Common salt 15kg, nitre 0.37kg

The product salted with the above seasoning tastes sour and salty.

b. The ingredients of flavor preparation as improved by the experiment are listed in the following table :

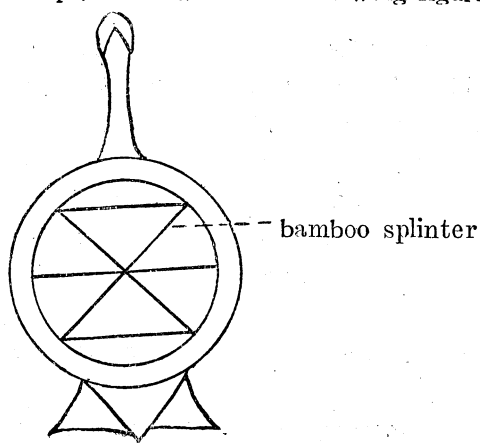
Common Salt	Cane Sugar	Nitre	Flavoring Essence	Pepper	Remarks
%	%	%	%	%	According to the weight of dressing body
4.00	1.70	0.15	0.50	0.07	

2) Rubbing the flavor material : Spreading the flavor material over the mouth and the inner and outer parts of the body, rubbing thoroughly, and pressing the bodies with a heavy stone.

3) Time : It takes 2 days for every pound's weight. Turn over the bodies every 24 hrs. to make the flavor ingredients absorbed uniformly. The temperature during curing cannot be higher than 8°C, the proper one is 2~3°C.

4) Washing : Wash with 16~18°C water, to dissolve out the excessive flavor material.

5) Flattening : Spread widely the two dissected sides and fill in with bamboo splinters to form a flat shape, as shown in the following figure :



6) Drying : Hang the bodies in places of ventilation. In good weather they can be exposed to sunlight.

4. Smoking

1) Preparation before smoking: Before smoking make body drier in a temparature of 40~50°C until the skin feels a little rough. It must be born in mind that higher temparature not only will cause a loss of fatty matter, but also will the appearance of the product ugly.

2) Smoking materials : Bagasse or sawdust can be used.

3) Method : Spread the smoking material over burning charcoal in the lower part of a smoking room. When heavy smoke issues out, hang the bodies in the room. This way prevents the bodies from staining with the black matter of the smoke. The temperature is between 30~35°C. If there is no smoking room, put a hearth in a bamboo container (for packing charcoal) pasted with newspaper or covered with linen choth as a substitute.

5. Packing

Fasten the flattened product between the network of bamboo splinters and paste labels or trade marks on the network.