

Folly 111

Chapter 111: Refining Lard

Mu Shuangshuang found a rope that had been used to tether the pig on the ground and handed it to Lu Yuanfeng. "Lu Yuanfeng, Aunt Zhang has stolen your pork, you should tie her up and bring her to the village chief. As for selling the meat here, I'll take care of it myself."

Lu Yuanfeng didn't say much, just took the rope and walked towards Aunt Zhang.

Seeing this, Aunt Zhang was so scared that she fell to the ground. When the rope from Lu Yuanfeng touched her clothes, she screamed, grabbed the meat, and ran away.

After a while, she returned from home with a clay pot, poured out all the money inside it, and threw it in Lu Yuanfeng's yard.

"Here, take it, you two little bastards, may you have a bad end!"

"Aunt Zhang, did you see two little bastards? I only saw one, constantly nagging like an old sow." Shuangshuang replied unreservedly, causing the villagers to burst into laughter.

Aunt Zhang went home angrily!

Yuanbao and Xiao Han stepped forward to pick up the Copper Coins on the ground. After counting, they found it was just the right amount and handed all the Copper Coins to Lu Yuanfeng.

In the yard, it was just like before, the sound of bargaining rose again.

Mu Shuangshuang used the strategy of buying lean meat and gifting a little fatty meat, or buying fatty meat and gifting a small piece of lean meat, successfully handing out quite a bit of meat to the villagers. By around four or five in the afternoon, when people from several nearby villages had come over, Mu Shuangshuang finally sold most of the meat.

In the end, there were a pair of unwanted pig intestines, two pieces of lard, eighteen pounds of fatty meat, twenty pounds of lean meat, and some broken bones, and the hard-to-sell pig head was cheaply sold to a man from a neighboring village.

Lu Yuanfeng was worried in his heart, there was so much meat, and if it wasn't dealt with today, it would really go bad.

The summer was incomparable to the winter; with a bit of salt, meat could last for a long time.

"Lu Yuanfeng, I'm guessing you're thinking about how to deal with all this meat, right?" Mu Shuangshuang spoke with great understanding.

"Yes, this meat certainly can't wait until tomorrow's market, otherwise it will definitely go bad."

"Don't worry, I have a plan. We'll use the fatty meat and lard to render pork fat, and as for the lean meat, we'll cut some, wrap it in oil paper and soak it in the well, and cook the rest thoroughly.

Tomorrow morning, take it to the town and make lunch for those laborers on the west side of the town. The bones don't seem to be much, just dig up some potatoes from the field and stew them."

Mu Shuangshuang placed the meat properly and felt a gaze still fixed on her, so she lifted her head.

"What's up? Why are you staring at me?"

Lu Yuanfeng hurriedly shook his head, "Shuangshuang, what are potatoes?"

Mu Shuangshuang chuckled and replied, "Potatoes, you can also call them Yu Tou."

In any case, potatoes have many names, so any name would do.

Lu Yuanfeng still looked confused, as if he didn't know what potatoes were at all.

"Lu Yuanfeng, don't tell me you don't know potatoes, our family..."

Halfway through her words, Mu Shuangshuang suddenly realized that she hadn't eaten potatoes since arriving in this era, and logically, potatoes should be popular here due to their high yield and stomach-filling properties, but why weren't they?

Could it be that potatoes haven't been introduced here yet?

Mu Shuangshuang didn't believe it, and described the appearance to Lu Yuanfeng again, but he still shook his head. "I haven't seen the potatoes you mentioned, although they sound tasty from what you said."

"Haha... maybe!"

Mu Shuangshuang twitched her lips; will she never see potatoes again in this life?

"Shuangshuang, why don't we use squash? Our family has a squash vine on the back hill, I'll go pick one, it should work for stewing bones too."

"Alright, then I'll wash the meat and render the pork fat. Oh, by the way, are there any soybeans? Give me a handful."

Rendering pork fat naturally requires soybeans, as pork fat stored for a long time easily changes flavor, but adding a handful of soybeans during rendering can make it last longer, and the fat rendered this way is more fragrant than usual.

After Mu Shuangshuang finished talking, Lu Yuanfeng fetched her a handful of soybeans, and she began preparing to render pork fat.

Lu Yuanfeng didn't take long to return, and when he did, he moved to one side with Yuanbao.

They now lived in three earthen houses, one as a kitchen, one as his and Yuanbao's bedroom, and the other as a storage room for various tools.

As for Mr. Lu and Lu Yuanfeng's second uncle, Lu Dadong, they lived together, and every month Lu Yuanfeng just needed to hand over some food expenses for the elderly to his second uncle to settle things.

Mu Shuangshuang washed the fatty meat clean and then dried it, then spoke to Xiao Han. "Xiao Han, I'll trust you with the fire; if you do a good job, I'll take you to the town tomorrow."

"Okay, alright!"

Xiao Han was in a great mood, having grown up without ever going to town; what Shuangshuang said had a special appeal to him, so he had exceptional enthusiasm for doing things.

Mu Shuangshuang cut the lard into chunks the size of a thumbnail, placed half a bowl of water in the pot, and then threw all the lard in.

She instructed Xiao Han, "Xiao Han, turn up the heat!"

Mu Xiaohan didn't hesitate at all and quickly added firewood to the stove.

Once the lard felt the heat, the water in the lard began to change, initially heating up and then started boiling later. When the water in the lard dried out, Mu Shuangshuang directed Xiao Han to switch to a slow fire to render the pork fat slowly.

Throughout this process, Mu Shuangshuang kept stirring the lard in the pot with a spoon, and the aroma of the pork fat continually intensified with time, eventually leaving only the scent of pork fat in the entire kitchen.

Xiao Han and Yuanbao stared fixedly at the pot that Mu Shuangshuang was handling.

They all knew that the oil residue left after rendering pork fat could be eaten, and for them, the oil residue was quite a rarity.

Needless to say, in the Old Mu Family, that stuff was reserved for Mu Dade to eat, and as for Yuanbao's family, his second brother simply didn't do such meticulous work, and even a meal was crudely cooked, let alone the refined oil residue.

Seeing the youngsters eagerly anticipating, Mu Shuangshuang spoke up. "When I've finished rendering the pork fat, I'll let you two little gluttons have the oil residue."

Mu Shuangshuang felt particularly happy inwardly that the things she made could pique the interest of two little gluttons, especially when it was just a bowl of oil residue.

"Sister Shuangshuang, you're so kind, wait here, I'll go and get rice puffs from the house for you, my grandma just roasted them, they're delicious."

Yuanbao ran so fast that before Mu Shuangshuang could speak, he'd returned to his house, carrying half a jar of rice puffs and rushing into the kitchen.

"I'm not eating it, ask Xiao Han if he wants some." Mu Shuangshuang quickly waved her hand, what a joke, as a grown-up, how could she eat kid's food?

Mu Xiaohan naturally didn't want it either. "I won't eat, Yuanbao, you eat it!"

But who knew Yuanbao saw that neither of them would eat, he plopped down on the ground, swinging his legs indefinitely.

"No, no, if you won't eat, then I won't eat either..."

Yuanbao was clearly being a bit naughty, and Mu Shuangshuang, at a loss, was just about to step in and pull him up when Lu Yuanfeng returned after picking the squash.

"Shuangshuang, you and Xiao Han don't hold back, Yuanbao, once he decides to bring something out, insists on others eating it. He has a stubborn streak, and he'll keep true to what he says. If you don't agree with him, he really might sulk for the whole day."

In a child's world, being mischievous is always more favored than reasoning with them.

"Alright, Xiao Han and I won't hold back then."