continually fail to conceive, and I know that many go to the butcher without any attempt on the part of the owner to overcome the obstacle. Many of our practical cattlemen know how to open the mouth of the womb, but probably a few words in this connection will not be out of place. A clean smooth hardwood peg a little larger in diameter than a lead-pencil, is a very good operating instrument. The detachable nozzle of a two-ounce metal syringe is also useful, and special probes may be bought of any dealer in veterinary instruments.

When the cow is in heat introduce the cleansed, well-oiled hand and arm, holding the probe. Locate the orifice of the womb, then endeavor very slowly and gradually to work the probe into and through it until it enters the womb. It may require considerable time to accomplish this end in obstinate conditions. If you fail, call in a V. S., as his small fee is as nothing compared with the chance of starting the cow to breed. Breed in half an hour after opening. In connection with this, permit me to say that it seems to me that the ably-conducted veterinary column in this paper does not receive enough attention from the breeders. If every breeder would run over this column each week, and cut out for his scrap-book anything that might be of use to him, he would soon have a very good veterinary adviser.

In conclusion, let me say to the owners of breeding cows, be generous to your charges at all times, but keep them at work. Lend them your assistance in their endeavors to give a good account of themselves. It is dollars and cents to you.

A. EDWARD MEYER.

Wellington Co., Ont.

Central Canada Veterinary Association.

The third annual meeting of the Central Canada Veterinary Association was called to order by the President, Veterinary-Major Harris, on Wednesday, February 8th. After the minutes of the last meeting had been confirmed, three applications for membership were received and accepted. The new members are Drs. W. A. McGill and W. Nichols, of Kingston, and H. S. Manhard, of Smith's Falls. Dr. Potter, one of the oldest medical practitioners of Ottawa, was elected an honorary member of the association.

The President delivered a brief address, outlining the efforts being made to have the profession organized throughout Ontario, that legislation might be obtained. Through the increased value of live stock, the profession, he said, offered brighter prospects for those engaged in its practice than had been the case for many years. The movement on foot toward the establishment of municipal abattoirs would require the services of veterinarians as inspectors, and this would prove beneficial to the profession.

The election of officers resulted as follows: Honorary President, Dr. J. G. Rutherford, Ottawa; President, Dr. T. A. Allen, Brockville; Secretary-Treasurer, Dr. A. E. James, Ottawa (re-elected). Committee to form the Council in conjunction with these officers: Drs. Lynchke, Thacker, Fisher, McGuire, Higginson, Hollingsworth, Higgins and Harris. Auditors, Drs. Hollingsworth and Haworth.

Dr. W. C. Young, of Almonte, gave in detail the results of some experiments he had conducted with a view to reducing "Dilatation of the bursa of the capsolar ligament of the hock joint." These experiments had not been wholly successful, but they had indicated lines on which it might be expected to obtain more beneficial results.

Dr. C. H. Higgins, of Ottawa, read a paper, the title of which was, "The Veterinarian," in which he indicated the duties of veterinarians. Among the many points presented were, an indication of the necessity for veterinarians to read more, and that all would be aided in their work if greater efforts were put forth to keep an accurate record of cases. It was also pointed out that autopsies are too infrequently performed by veterinarians.

Dr. A. E. James reported an outbreak of "malignant catarrh," in which the owner had lost a number of valuable cattle. Disinfectants and a general remodelling of the sanitary arrangements under which the animals were maintained checked the outbreak, and there has up to the present been no further trouble.

Veterinary-Major Massie, of Kingston, presented a paper on "horseshoeing," which showed a wide and complete knowledge of farriery. He advocated the establishment of a school of farriery, either in connection with the Dairy School at Kingston or the Agricultural College at Guelph, or even in connection with both institutions. In the discussion of this paper the author pointed out that there was a marked distinction to be drawn between the horseshoer and the blacksmith.

Dr. C. W. J. Haworth, of Eganville, gave an interesting account of a case that had come under his notice of a horse that had swallowed an ordinary sack needle. This produced an abscess in the flank region, which yielded to treatment. Ten months later he was called to the same animal, and found an abscess in about the same region. This time, on making an incision, an object was found which proved to be a needle, and the owner remembered of the disappearance of same just prior to the appearance of the first abscess.

An extended discussion took place on all of the papers, and many interesting practical points were brought forward.

Many members were interested in the subject of milk fever, and the subject was freely discussed, it being the opinion of the majority present that the "Oxygen Treatment" was the only method that deserved consideration by the practitioner who had at heart his own interests and those of his client.

The Council was instructed to make arrangements for a midsummer meeting, which should take the form of a surgical clinic, under the direction of an expert surgeon, the time and place depending upon the surgeon and the material offered.

Dr. Higgins, as reporter for the association, was instructed to edit and have printed a sufficient number of copies of the proceedings of this meeting that each member could have one.

Robert Miller, Stouffville, Ont.

President Canadian Hackney Horse Breeders' Association.

FARM.

Ashes Again.

To the Editor "Farmer's Advocate":

In a short letter on "Ashes as a Fertilizer," I gave my experience in your journal of December 29th, in the hope that it might be of some use to the thousands of readers of the "Farmer's Advocate," and the point I advocated was this: Make the best use of the manure and grow plenty of clover, and it will not be necessary to buy ashes or other fertilizers to make farming a decided success. Within three miles of my home I can show "Reader" some very fine farms, for which neither ashes nor other fertilizers have been bought, and they have grown and still grow abundant crops, all through the method I proposed being adopted.

"Reader" begins a criticism of my letter, saying he has no experience to give, which is quite evident. I will leave it with the numerous readers of your paper to decide which it will be best to follow—men who write long letters, with no experience, or men with some experience, who have made a success.

He speaks of spreading eight loads of ashes on eight acres. I wonder if "Reader" ever tried to spread one load of ashes on one acre! I will pay "Reader" for time and trouble this spring to come and spread one load of ashes on one acre of ground, and if that produces the same results as eight loads per acre, then I will bear all expenses of the experiment. But if the one load fails to produce the same results as eight loads, then he will pay expenses, and the results of experiment can be published in this journal.

"Reader" speaks of my experiment being useless, on account of getting the ashes so cheaply. If I had paid ten cents per bushel instead of five cents, the experiment would have been still less in favor of ashes.

About the field being underdrained and having a great amount of the subsoil on the surface, is a thing of the past in agriculture. The theory and practice in agriculture is thorough surface cultivation, leaving the subsoil where it is, as it only retards vegetation when brought to the top. Practical experience teaches that very pointedly. Make a drain three feet deep and bury the top soil, leaving subsoil above, and one can detect the difference for a few years in the inferior growth produced.

Use the manure, grow plenty of clover, and make farming a success.

J. C. S.

Oxford County.

Home-cured Bacon.

When I was a girl, on a farm in old Ontario, more years ago than it is sometimes good to remember, every farmhouse worthy the name had its own home-cured bacon. It would have been an open scandal for any dweller on a farm to have been seen buying bacon or pig in any shape or form in a store. Much better would it be for the farm homes of the Canadian West did the same dread of public opinion prevail here in regard to this matter, for farming is only truly profitable when the farm is as nearly as possible self-sustained, more especially in the matter of food supplies.

The art of curing hams and bacon is a simple one. My father's people having been yeoman farmers in England for generations, it was early impressed upon me that to cut up and dispose economically of the carcass of a hog was a necessary part of the education of every woman who aimed at being a good housewife. Early impressions are lasting, and the work I was taught to do at twelve would come quite handy to me now, should the need arise for putting it into practice. Every woman and girl in the West has not this knowledge, and I have been asked to describe the methods for the benefit of "Farmer's Advocate" readers. By way of preface, let me say, that although I believe a woman should be able to do skilfully all I shall describe, it is well here in the West, where the burden of farm life falls more heavily on the women of a household, for the work of putting away hogs to be shared by the man or men of the house.

Cutting up the carcass: The work can be best done in the kitchen, in which the morning work of dishwashing should all be cleared away. Have two tables, if possible, one large and strong enough to carry a hog of 150 lbs. weight, pulled well into the center of the room, so that it can be got at from all sides, and the other at the wall, to which the portions, as they are cut, can be removed. Absolute essentials are: Scales or steelyards, two sharp butcher knives (one ground to a narrow point), and a meat saw, also sharp. A cleaver, such as butchers use, is a great convenience, though not a necessity. Then there should be crocks or large wooden pails provided for the lard, feet, hocks, etc. It lessens the work enormously to have all these little matters attended to beforehand, so that there is nothing to seek when once work begins. The best weight of hogs is one from 125 to 150 lbs.; personally, I prefer the latter weight, as it gives better hams and shoulders, and if properly bred and fed for bacon type, the sides will be all right. The hog should have hung at least 36 hours after being slaughtered, and on no account should it have been allowed to freeze; freezing before the meat has had any time to ripen is fatal to tender ham and crisp bacon. All things being ready, and the hog on the table, the first operation is to cut off the head well back to the shoulders, and set it aside; next mark a line down on each side of the backbone, then take the saw and saw out the backbone or chine—this should be about three to four inches wide on the outside, but not more. This method is not followed in packing-houses, but for home consumption its advantage will be easily apparent. Having the hog in two, the next step is to remove the feet at the knee or first joint above the foot proper, then the hocks. Now cut out the hams, rounding them nicely, and removing every bit of loose skin or flesh on the inside of the leg; do not be afraid to trim them neatly and closely, as not a speck of these trimmings will be wasted. As they are cut, see that they are thrown into one of the pails, which it is convenient to have standing on a stool, either at the head or foot of the table. The hams having been set aside, next remove the leaf lard, taking great care not to have any strips of lean meat adhering to it. The cutting out of the spare-ribs is next in order, and unless the knives are sharp and care is exercised, waste will occur; it should be borne in mind what the name indicates, and they should be spare or bare ribs. Having got out the ribs, cut off the shoulders; these should be cut square, and as carefully trimmed as the hams; last take out the tenderloins, and the bacon cuts alone remain. These may be cut in any size liked, but it is well to avoid small pieces, as that entails great waste in cutting into rashers for cooking. In passing I would say, that even for small families the best results will be got from curing two hogs of about equal weight, as with the additional help required in harvest, four hams, four shoulders and the accompanying quantity of bacon will be found none too much.

The salting trough: The best place in which to cure the meat is a dry, cool basement or cellar, where there is no fear of frost. The salting trough should be made of hardwood, if possible, and a very good model for one would be the ordinary butterworker, with the crusher bar removed. It would need to be larger, and the sides from eight to ten inches high, and extending all round, but the general shape and lines are just about what is required. A wooden candy pail is an excellent thing to catch the drip of brine. In making the trough, care should be taken to have