

the extra labor and the value of fuel is taken into account, I am quite persuaded it will not pay to cook for pigs, and I am not sure that they will, as a rule, fatten more rapidly or make greater weight for the food consumed.

Mr. Anderson makes the statement that barley is a first-class feed for fattening hogs. This is a point that I think would bear some discussion, and as I have had very little experience in feeding barley, since I do not grow any, I would like to learn which is the best way of feeding barley. Of course, I take it that ground barley is meant, but whether it is best to feed it dry, or soaked in water, or freshly mixed with water or swill, is what I would like to have settled.

THE MANAGEMENT OF SOWS.

In the paper written by W. A. Cowle, Valens, Ont., on "The sow and her litter," the only statement I would criticise is that "the sow, at farrowing, should be from ten to twelve months old." I take it that the writer did not intend to convey the impression that this is the best age for the best results. My experience teaches me that older sows produce stronger litter, and as a rule make better nurses, and I think farmers as a rule are too ready to kill the old sow and try a younger one. As long as a sow is doing satisfactory work it is best to keep her at it, for the young ones are untried and consequently uncertain. I am persuaded that if the sow produces her first litter at from 15 to 18 months old, she will with the same treatment grow larger, and have laid the foundations of a stronger constitution. Certainly I think it safe to say they should not be bred to produce at a younger age than 12 months.

I have noticed in several of the papers in our report on the management of the sow and her litter at weaning time, it is recommended to wean a part of the litter first, say the stronger pigs, and the remainder in a few days later. I am not sure that this is the best practice, and would invite discussion on this point. I have never followed this rule, and have no experience of injurious results to the sow. For the comfort and safety of the sow, I think it is well to let her return to the pigs once or twice, say on the second and fourth day after separation, but my idea is that every pig has settled down to one teat, and that if a part of the litter is removed, the pigs remaining with the sow will only suck the teats they have been used to, and that the sow will continue to secrete milk in all her teats, possibly to the injury of those which are not relieved.

In the essay of Dr. Ormsby, on "The sow and how to treat her," I find this statement: "That while it is generally supposed that a sow will farrow almost on the exact day she is due I do not find it so. I find the time varies much with different sows, some running as much as ten days over the expected time." Now, while I do not doubt this for a moment, I will say that from my experience I have found that as a general rule a sow that has had the best treatment, that has had plenty of exercise and access to the earth or some substitute to this, such as ashes, charcoal and roots, will farrow almost on the exact day she is due, and when she goes from six to ten days over time. I have little hope of seeing a strong litter of pigs. I have known them to go ten and twelve days over time with spring litters, but almost invariably the pigs have been weak and flabby, and have lived

only from a few minutes to a few hours. I have never had a case of a fall litter coming more than four days late, and then never in the condition of helplessness that I have described in the case of spring litters that have gone over time, and I can only attribute the difference to the fact that in summer the sows have more natural conditions—that is, abundant exercise and free access to mother earth.

HANDLING YOUNG PIGS.

Mr. C. W. Neville and several other writers advise, at the time young pigs are born, taking them away from the sow, placing them in a box or basket, and returning them at intervals for nourishment. Now, I think that in very cold weather, or in a building where the temperature is too low for comfort and safety, and in special cases where the sow is very restless, this practice is all right; but I feel sure that, as a general rule, it is safer and better when the temperature and surroundings are all right to let nature have its course, and that the less meddling that is done the better it is for all concerned. If the sow has had proper treatment before she is due to farrow, having had exercise and such food as to keep her bowels regular and free, a quiet place, comfortably warm, and scanty litter of some short material, and protection from the sides of the pen, she will, in nine cases out of ten, attend to her own business better than any one can do it for her. Of course, there are exceptional cases, which require exceptional treatment, and it is well to be on the lookout and provide for the management of such cases.

A POINT IN WINTER FEEDING.

Mr. Sleightholm, in his excellent paper, brings out a point which I think is worthy of consideration and of commendation. In the treatment of all litters of pigs during the cold weather of winter, he says: "The feed should be fed dry, since wet feed loads the stomach with a cold mass, which is decidedly injurious." My own opinion is, that a great many pigs are ruined in winter by feeding large quantities of wet food, that is, a meal on shorts mixed with cold water. The pigs overload their stomachs with this cold mess, then lie in their beds and shiver. Nothing can be more likely to produce indigestion and derangement. I think that the troughs should be divided, so that in cold weather the dry food can be fed in one department and drink given in the other, so that the pigs can take it at their pleasure.

WHEN PIGS SHOULD BE FARROWED.

Mr. James Sharp, in his papers, says: "I look upon it as of very little account at what season of the year the pigs are farrowed, if one has a warm pen." My own opinion is, that there are just two seasons at which it is most profitable to have the pigs farrowed—that is in early spring and early autumn. Pigs born in March or April can soon be let out upon the ground in fine days for exercise and the variety of condiments which instinct teaches them to look for, for even a little pig "wants the earth," and may be fattened for the late summer and early fall market, and, if kept for breeding purposes, will be a good age in November and December—the boars for service and the sows for being bred to farrow when a year old. Fall pigs for best results should be born in September and early in October, when they can have abundant

exercise on the ground to strengthen and develop bone and constitution to stand the close confinement necessarily incident to fattening pigs in winter. Pigs which are born in the late fall and winter months are liable to get stunted, even in very warm pens, or to go off their legs largely from want of exercise; and if they do not get stunted, it is reasonable to say they cannot have the necessary exercise to develop bone and muscle to the best degree, which is very essential in the case of those which are to be kept for breeding purposes. September and October pigs, again, are of good age in April and May to breed for early fall litters, or to market for pork in the early summer months, when, as a rule, prices are higher than at any other season of the year.

Household-Matters.

If you have not already got it, now is the time to agitate till you get that dear little green patch of recreation ground for the use of the household. What matter if there could be a few bushels of potatoes grown on it, the loss of that is very small in comparison with the health of the family. Cabbages and turnips are useful and good in their way, but surely there is plenty of room on the farm to spare a nice bit of ground near the house for the beautiful as well as the useful.

There ought to be, near every house, flowers to please the eye, and a good bit of grass where the children can have a free romp, and still be under the eye of the busy mother in the house, and with what a thankful heart she will join them, with her sewing, and be able to enjoy the fresh air till duty calls her in doors to resume with brightened feelings her many duties.

Where land is so plentiful, every house ought to have its play-ground and the children be encouraged to play leap-frog or any other game rather than sit moping on the steps as they are so fond of doing.

Cultivate a few flowers when an occasional peep can be got of them from the house. They will gladden the eye and make the work seem lighter, for the mind looking on the flowers will be apt to ignore for the moment the meaner, necessary work of the hands.

Hashing meat.—A hash is a very delicious dish if well made. The way we have made it for years is very simple and good if the mode is strictly carried out. Cut the meat from the cold joint in thin slices, lay them on a dish and slightly pepper and salt the whole and sprinkle it over with flour, continue to cut up and prepare the rest in the same way, and put it away till wanted.

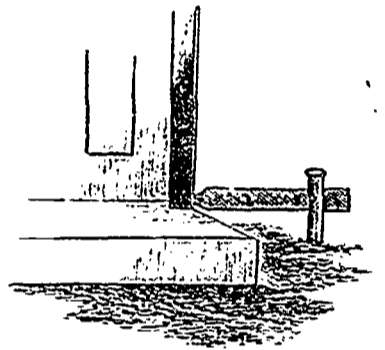
Smash up the bone and put on to boil with an onion, parsley, celery and a very little of any seasoning liked, cover the whole with water, and boil well to get out the flavour and reduce the stock to the quantity wanted. Custom will soon show you how much is wanted but let it be good not watery. About 15 minutes before dinner time strain, and after making the stock hot begin to put in the meat not too much at a time keep moving it about, and watch that it never boils for herein lies the secret of making a good or bad hash and also of having it hot. Make toast and cut into triangular pieces to garnish the dish with and also to be eaten with the meat.

Meat that has been long boiled during the process can easily be detected, as the slices curl up and are often hard. The flour sprinkled over the meat will make the thickening and if carefully done these ought to be no lumps.

Browning for hash.—Put into a frying-pan, a cup of sugar and a small bit of butter, just moisten the sugar, and stir about till you get it a nice dark brown, without burning, now add a little water at a time till you have about a pint of liquid more or less: bottle this and keep for colouring hashes, or stews.

Put in as much as will make the gravy look a nice pale brown.

Helpful to the Housewife.—An old flat file, although an apparently useless thing, can be made very helpful to the housewife by driving it into a post beside the door and sinking it in a stake driven into the ground at right angles. The combination forms an indispensable foot scraper and labor saver, which can be made by anybody



INDISPENSABLE FOOT SCRAPER

in two minutes, according to the Farm Journal. If the end of the file projects an inch or two, it will be very useful to scrape the boot between the sole and upper. An old broom standing beside the door will complete the outfit.

F. and Home.

Bread Board.—The top of a candy pail, which any grocer will give away, makes an excellent board to cut bread on. Hang it up with a ring head screw in the edge.—[E. R.]

Domestic.—To Remove Mildew.—(Reply to F. J. C.)—Take the clothes when dry and wet thoroughly with soft soap and salt mixed. Lay out to bleach on the grass. If any trace of mildew remains, use the second time, and the linen will be as clear as over.

To disinfect clothes.—About the house.—Try the hospital recipe for boiling clothes: To every two pails of water for boiling add a teaspoonful of kerosene, and to the whole boiler a half bar of soap, scraped and melted in hot water. Put in the clothes, and note the time when the boiling begins. Let them boil about seven minutes, and then remove, preparing a new boiler full of water for the next lot of clothes. Let each lot as it comes out be put into a tub with fresh warm water to soak out the kerosene.

Women should learn that veils figured with sprigs or anything but unobstructive dots are never becoming and make the face underneath look like—well, as if the owner was wanting in taste and judgment.

N. W. F.

Nursery Notes.—A five cent medicine dropper and vaseline will reduce to a minimum the misery of clearing