Root crop.—Very good.
Culture for silos.—Excellent.
Tobacco.—Very good.
Fruits.—Greatly under the average.

WEATHER.

Temperature.—Mean 72°.
The month of August has been showery, causing slight damage in certain localities by hail.

By order,

GEORGES LECLÈRE,
Director of agriculture, &c.

Quebec, 1st September 1889.

DESCRIPTION OF A PIGGERY.

LECTURE BY M. ANTOINE CASAVANT.

Mr. President and Gentlemen,

I have been asked to give, before this meeting, a description of my piggery at St. Dominique de Bagot.

The secretary, in his letter of invitation, calls my piggery, a *model* one. I feel this to be a great honour, and I beg the secretary to believe that I am truly sensible of it. But my ambition does not carry me so far as to induce me to believe that I have built a model-piggery.

I was simply guided, in the building of it, by my long practice in porcine hygiene. The numerous experiments on the feeding of pigs that I have made having proved to me beyond all doubt that the cheapest and quickest way to fat pigs is to cook their food, I have attached a kitchen to my piggery.

A propos of cookery of food, I know that many here present do not agree with my views. Nevertheless, I cannot now argue the question of the cooking of food ; I will content myself with saying to those who are opposed to my system: try it, as I have myself done, that is, keeping an account of everything expended in your experiments. Repeat these trials for a long period—I have carried on my food-experiments during more than 20 years,—and I will answer for it, that the results arrived at will force you to adopt my opinion.

Not to speak of the profits obtainable thereby, the fatting of pigs offers great advantages, not only to the general working of the farm, but also to the dairy-work in particular. After I have described my piggery, I propose, gentlemen, to say a few words to you about these same advantages.

DESCRIPTION OF THE PIGGERY AT ST. DOMINIQUE DE BAGOT.

The entire building is 43 feet long by 20 feet wide.

The (*solage*), of stone, is 3 feet thick and 3 feet high, serving at the same time as a support to the floors of the stalls and of the yards.

The sides are double-boarded, the interior of tongue-and-groove boards, the exterior of plain boards placed close together.

The height to the joists is 7 feet.

This building is separated by a wooden partition, starting from the ground and rising to the roof, into two parts : one, 13 feet long by 20 feet wide, is the kitchen; the other, 30 feet long and 20 wide, is the piggery proper. Above the piggery proper, is a straw-store, which is filled in winter, to serve as litter. The division which separates the kitchen from the piggery has two doors in it, each 4½ feet wide; one serves to communicate with the piggery, the other with the straw-store.

The floor of the kitchen is laid with flat stones, forming a perfect flagging, and sloping a little. This flagging has the double advantage of preventing all danger of fire, and of being easily kept clean. The pitch or slope prevents the water, used for washing roots or any other purpose, from remaing in the kitchen.

The kitchen contains :

1. A root-washer.
2. Two wooden tubs, perfectly staunch, for preparing the food.
3. Two furnaces, set in mason-work, supported by a stone wall 6 feet high. On one of these furnaces, is fixed an iron boiler holding 140 gallons, intended for the cooking of boiled food. On the other, are two iron kettles, holding about 21 gallons each, and serving both for boiling food, and for cooking roots by steam.

For cooking by steam, I have adopted a plan which I recommend to all of you, gentlemen, who are, at the same time, anxious to put the thing in operation, and continue it in practice, as economically as possible.

I took two common casks, and had the bottom of each pierced with a certain number of holes. The bottoms of the casks should be of such a diameter, as to fit the tops of the kettles above mentioned, and to close the opening exactly.

The other end of the casks is closed by a heavy wooden cover. When we wish to cook roots by steam, we proceed as follows :

The kettles are filled ¾ with water; the casks are put on the top of them, a short time before the water boils. Unnecessary to say that it is the pierced bottoms of the casks that are placed directly over the kettles. These are then filled with well-washed roots, covered with a rough linen cloth, the covers put on, and well-weighted to prevent their being lifted by the force of the steam. The steam which is formed by the water, finding no other means of exit, passes through the holes, makes its way into the casks, where it cooks the roots, in from an hour and a-quarter to an hour and a-half.

The advantages of this plan are : the ease with which it is carried out, its cheapness, the power of employing at it the first man to hand, and, lastly, its security.

At the side of the kitchen, communicating with it by a covered-way, 4½ feet wide by 6 feet high, is a cellar, in mason-work, of the following dimensions : 30 feet long, by 20 wide. This is to hold the tubers and roots for the pigs' food during the winter. Above the cellar are the granaries.

The piggery proper is divided by a longitudinal passage into two equal parts. This passage gives communication at one end to the piggery with the kitchen, and at the other to the piggery with the manure-pit. Along this passage, on each side open five sties, 7 feet 9 inches long by 6 wide. The floor of the sties is formed of closely fitted boards. This floor, as regards the two rows of sties, slopes towards the central passage, where two flags (*dalles*), placed under the flooring of the passage, receive the urine and other liquids that escape from the sties, by passing through troughs placed for that purpose on wooden blocks an inch and a half thick. The two flags themselves slope towards that extremity of the piggery opposite the kitchen, and so lead the liquid into a tank made in the front of the dung-pit.

Of these 10 sties, five are intended, one for a boar the other four for two sows. These four sties communicate with each other, two by two, by a small door high enough to let the young pigs pass, but not high enoug to let the sows follow them; so that the pigs can be fed without fear of their mothers robbing them. The sties can also be used for fatting-hogs, two in a sty, each sty having a door opening into