

Borland flock of Black-faced Mountain sheep, \$101, and Messrs. R. and W. Wright for Lincolns, \$100. For ram lambs the best averages were, Mr. James Flower \$75, for 101 Hampshires, including nine let at an average of \$192; Mr. T. F. Buxton for six let at \$210, same breed; Mr. A. T. Smith \$82 for Suffolks, and Mr. J. Tompkins \$55 for Southdowns. The best averages for yearling ewes were: Mr. T. McIntosh, Border Leicesters, \$82; Mr. Harry Williams, Shropshires, \$29; Lord Ellesmere, Suffolks, \$20, and Mr. W. Roper \$16.50, for Dorset Horns. The best averages for ewe lambs were \$16, Mr. Harry Williams' Shropshires; Lord Ellesmere's Suffolks \$11.75, and Mr. T. McIntosh, Border Leicesters, \$13.25.

#### SWINE.

The top sale prices this season for Berkshires are: For boars, Mr. A. Hiscock, \$188; sows, ditto, \$260, and gilts, Mr. E. Burbridge, \$120; Mr. A. Hiscock's average of \$61, for seventy head, being the best average. For Large Whites, the top prices for boars was: \$525, Mr. P. Ascroft, who also made top prices for sows, \$183, Sir Gilbert Greenall taking the corresponding place for gilts, at \$75; Mr. A. Hiscock making the best average: i.e., \$40 for fifty-two head. In the Middle Whites, Sir G. Greenall led all through, making top prices for boars, \$110; for sows, \$85; for gilts, \$60, and the best average, \$36, for thirty-eight head. The Large Black breed met with a growing demand, \$45 being best price for boars; \$43.50 for sows, and \$38 for gilts.

#### The Schmidt Treatment for Milk Fever.

Having at a very early date after its introduction, called the attention of stockmen, especially dairymen, to the Schmidt treatment for milk fever, which is based upon the theory that the seat of the disorder is in the udder, the "Farmer's Advocate" has followed with interest the results of its use in actual practice. Messrs. Tennent & Barnes, well-known veterinary practitioners in Western Ontario, report that in four years, out of 119 cases, 11 only proved fatal, and in three out of four fatal cases in 1902 the cows prior to treatment had been dosed with salts. Under old methods of treatment, it would not be out of the way to say that the fatal cases probably reached seventy-five per cent. While precautionary measures are always to be recommended, once the cow is down what the owner wants is an effective treatment, administered by a competent veterinarian. The Schmidt treatment for milk fever, by the injection into the udder of iodide of potassium, is being generally adopted by veterinarians. The method recommended is to place the cow in as comfortable a position as possible. Then sponge the udder and teats with carbolic acid solution one to twenty, using warm water. Then rub perfectly dry with a rough, soft cloth. Two drams of iodide of potassium are dissolved in one quart of clear water that has been raised to boiling point and allowed to stand until it cools down to 100 degrees Fahrenheit, the iodide of potassium being added after the water has so cooled down. Then one-fourth of the solution is injected into each teat with an ordinary India-rubber enema syringe, with a teat syphon or teat tube, made on purpose, and fitted into the end of the rubber tube. The enema syringe and teat tube must be scrupulously clean and free from all septic matter, otherwise inflammation of the udder may set in. In the course of two or three hours after the injection the udder is generally found hard and full, when a little milk may be drawn, but not all. It is seldom necessary to inject a second time, but if necessary it is repeated in about six hours.

#### The Last Question.

"When it comes to the butcher's block, the question of whether an animal is a worthy representative of his breed, whether his coat is black and smooth or black and shaggy; whether red, white or roan cuts no figure. What proportion of choice meat is there to waste and cheaper parts? This is then the last question. At the 1902 International, the car-load of Casey Short-horns was pitted for first place against the Escher Angus. Popular opinion favored the reds, and Judge Leavitt admitted that he never had a more difficult decision to make. One lot may have been stronger in breed characteristics than the other, but the trained buyer who for many years has been able to confirm or correct his judgment of cattle on the hoof by the cold records of the same cattle in the cooler could not consider any differences of breed points even if there were any. The difference in the two lots seemed as hard to find as the proverbial needle in a hay stack, but the killing test showing 66.4 per cent. of beef for the first prize and 65.06 for the second confirmed the judgment of the expert and again laid emphasis upon the fact that the end of all live stock is meat.—[A. C. Halliwell, editor Live Stock World before the Kansas State Board of Agriculture.

#### Canada's Beef in Great Britain.

(Special correspondence.)

Lunch time in London, and the luscious rumpsteak is the "piece de resistance," only metaphorically speaking, though, because that rumpsteak is tender and yields readily to the onslaught of English cutlery, not the silver-plated article which passes for a knife in our country. "How do you like that steak?" "It's O.K.; couldn't wish for



THE FORE END OF MR. DUTHIE'S BAPTON CONQUEROR.

better!" "That's American, one and two-pence a pound at the stores, just as good as prime Scotch or English, which would have cost one and four!" This dialogue depicts the position at which the American beef-producer has arrived; prejudice against the foreign meat has disappeared because it has the required quality besides being cheaper than the home-produced article. Mere cheapness would never have brought American beef, New Zealand mutton or Danish butter to their present strongly intrenched position had those articles failed in the possession of indispensable quality, without which we may vainly try to capture favor in the eyes and mouth of the British beef-eater.

We may as well come to the following conclusion at the beginning, that "we cannot land grass-fed cattle in a condition fit to compete with the British or American cattle. We may be able to with grain-fed stock, but grass-finished beef can only reach the market and retain what excellencies it may have had, as chilled beef!" Once this conclusion is arrived at, only two ways are open to the cattle-raiser, either finish on grain, and that would mean for the Northwest cattle, finish-



THE FEMININE BEEF TYPE.

Fed for Smithfield by Jno. Turner, Cairnton, England.

ing in Ontario or Manitoba through a feed-in-transit arrangement with the railroads, such as obtained in the United States; or else the establishment of large abattoirs and packing-houses at central points in the Canadian West. Capital, however, will not come to establish such an industry unless the country produces an article which the world wants and is willing to pay for. A late British Minister of Agriculture, Mr. Chaplin, expressed his determination to the American

inspector, Dr. Wray, "to make the foreign beef business a dead meat trade," and his successor, Mr. Hanbury, seems to be bent in the same direction. The Americans study the British market and from the large number of cattle available at such markets as Chicago, make a selection suited to certain times of the year. The British consumer is not as familiar with the use of ice in household economy as the Canadian or American, consequently smaller joints, and, therefore, lighter weight carcasses are required during the summer. The superintendent of the Deptford lairages says "the chief fault of Canadian cattle is lack of finish and breeding, too old and in some cases too much bone. The flesh is light in color, and there is not enough of it." Early maturing (by some termed baby beef) stuff is now called for, and commands the highest prices. The Canadian cattle, taken as a whole as seen at the three lairages, are deficient in covering and are bare over the crops, back and loin; lacking in rump and are light in the thighs. Such faults are serious, as the regions mentioned include what are known as "the high-priced cuts." While practically all (sometimes twenty or thirty in a shipment of three hundred or more will have the well-meated; table-like back) show lack of finish, numbers of them show a conformation on which it is impossible to pack meat. Sharp over the crops and along the back, good rain shredders they are, but mighty poor beef carriers, and their ancestry is easily traced. The rancher owning dairy-bred dogies is to be pitied; he may leave them on the range until four or five and they are then a disappointment to both buyer and seller. The constant praise of Canadian store cattle by the Old Country feeders who once fed our steers gives rise to the following thoughts, either our cattle were better bred, and, therefore, of better conformation than now, or else Canadians are lacking in knowledge of how to feed beef cattle (they may know, but do not put such knowledge to any good use). Beef-bred bulls are needed with the tendency to put on thick flesh, easily and early. Bulls that will ensure progeny with wider-sprung ribs, thicker-meated, evermore-covered crops, backs, loins and rumps; cattle with more quality and capable of taking on finish cheaply and quickly. To the above must be added more and better feed, that feeding to be continued until the animal is finished, not only at such points as the flank, cod, rumps, hooks, but at the finishing points, the shoulders and neck. NOMAD.

#### Cooking Feeds.

Many people are still laboring under the impression that cooking increases the digestibility of stock foods. The idea probably gains acceptance from the fact that boiled oats or barley make an excellent tonic for horses, but even this practice is gradually being abolished in Scotland, where it was formerly most popular. Some feeders, however, cling to the idea that pigs do better on cooked feed than on raw grain. The question of feeding hogs cooked grain has been carefully investigated by nearly all the Canadian and American experiment stations, with a uniformity of results that at once solves the problem. Summarizing the results, Prof. Henry says: "Including all trials then, so far as known, that have been favorable to cooking feed, and omitting many that are not favorable to that operation, the average shows that 476 pounds of uncooked meal or grain were required to produce 100 pounds of gain with pigs, while after it was cooked, 505 pounds were required. This shows a loss of six per cent. of the feeding value of food through cooking."

From the results of many experiments, the only food that should be cooked before feeding is potatoes, and these only when fed to hogs.

Jas. J. Hill, of St. Paul, tells a Toronto, Ont., newspaper that what Western Canada wants is not another transcontinental railway, but an extension and improvement of its present facilities. What say our farmers?