

Farming for Profit

A Department Devoted to the

Practical Problems of Farmer and Stockman

PREPARING FOR THE PIG CROP

The Guide is in receipt of Live Stock Pamphlet No. 4, by W. F. Stevens, live-stock commissioner for Alberta, and published by direction of the Hon. Duncan Marshall, minister of agriculture for the province.

Mr. Stevens, who is an authority on swine and matters pertaining to the different breeds, deals in this pamphlet with the suitability as to condition and age, and the time when and frequency with which swine are to be bred.

In a previous pamphlet the same writer dealt with the housing of swine and the two pamphlets ought to be studied together.

A post card from any one desiring copy or copies of these pamphlets to Mr. Stevens, at the Department of Agriculture, Edmonton, will receive due attention.

GETTING RID OF POULTRY LICE

By M. A. Jull

Lice trouble hens, ducks, geese and turkeys to a greater or less extent, and in warm weather they infest hens and poultry houses more than anything else. If no measures are taken to check them they may affect the egg yield and certainly the comfort of the fowls. They live and multiply on the hen or chick; lay their eggs on the shaft of the feather and the eggs hatch from the heat of the body of the bird. The only self-protection that a hen has from lice is through killing them by means of dusting. The pores of the louse, by means of which it breathes, must be filled with dust to suffocate it before it can be killed. The flock should be provided with dust boxes at all times, winter and summer. The hen works the fine particles of dust in amongst her feathers, and the fine particles fill the openings of the breathing tubes and the lice are killed. With a small flock which are badly infested it is advisable to dust the birds individually. Take the hen by her legs, head downward, and dust a reliable brand of insect powder in the feathers around the vent, between the legs, under the wings and along the back. The powder should be worked into the feathers thoroughly, by rubbing with the hand and the powder should reach the roots of the feathers particularly.

The poultry house should be thoroughly treated, disinfecting the entire house once or twice a year with some good commercial disinfectant. In the summer time the roosting quarters should be sprayed or painted with the disinfectant every week. This treatment is necessary to rid the premises of lice, as a great many of them stay in the house in the day time and attack the hens at night. All cracks and crevices of the roosting quarters should be practically soaked. It is also a good plan to whitewash the house once a year, using a 2 per cent. solution of carbolic acid in the whitewash. All disinfecting should be thorough and regular and the hens should be able always to dust themselves freely. It is only by adopting most rigid measures that the health and vitality of the laying stock can be kept at its best.

DRY SALTING BACON AND SIDES

For hogs which do not weigh over 125 to 130 lbs. each, intended for dry-curing, one bushel of fine salt, two pounds brown sugar and one pound of saltpeter will suffice for each 800 lbs. of pork, before

the meat is cut off, but if the meat is large and thick and weighs from 150 to 200 lbs. per carcass, then from a gallon to a peck more of salt, and a little more of the other articles should be used.

Sugar and saltpeter are not absolutely necessary for the preservation of meat and they are often left out, but sugar improves the flavor and saltpeter the color of the bacon, if used rightly.

The above quantity of salt is enough for the first salting, a little more new salt is added at the second salting and used together with what old salt has not been absorbed. Saltpeter should be applied to the flesh side of the hams and shoulders. A teaspoonful is sufficient and a little sugar, a tablespoonful for every piece, should be scattered lightly over all the flesh surface.

If the weather is not too cold and the flesh is soft at the time of salting, the meat will absorb the salt readily enough without rubbing it in, but if the meat is hard and rigid, and the weather cold, rubbing the skin side with the gloved hand helps the salt to penetrate better to the centre of the meat and bone.

On the fleshy side it is only necessary to sprinkle the salt over all the surface,

chines and spareribs are but slightly salted and laid on top of the bulk of meat. The drippings of brine and blood from the meat are collected in buckets and sent to the compost heaps. If there are rats they must be trapped or kept out in some way. Cats, also, should be excluded from the house. Close-fitting boxes, which some use to keep the rats from the meat, are not the best; the meat needs air.

In ten days to three weeks, according to weather and size of the meat, break bulk and resalt, using the old salt again, with just a little new salt added. In four to six weeks more, or sooner, if need be, break up and wash the meat nicely, preparatory to smoking it. Some farmers do not wash the salt off, but the meat receives smoke better and looks nicer, if washed.

GLANDERS IN SASKATCHEWAN

Twelve head of valuable horses belonging to a farmer at Crestwynd, twenty-five miles south-west of Moose Jaw, have been destroyed by order of Dominion Government Inspector McMurtry, because they were affected with glanders. Very stringent measures are being taken

separate reports of the Alberta Horse, Cattle, Swine and Sheep Breeders' associations.

REVIEW OF CLYDES SENT TO CANADA

BY A SCOTTISH CORRESPONDENT

The number of horses and mares leaving Scotland for places abroad, during 1913, is far short of what was the case in 1912. In all 821 certificates were issued by the Clydesdale society since the first day of the year, as compared with 1,348 during the previous twelve months. It is difficult to account for such a state of matters, although there are those here who would offer the excuse of a shortage of hard cash on your side of the water. I am not sure that I can accept that explanation as the sole cause of the falling off in the Canadian demand, especially when I remember that there was a drop of no less than 269 in the exports of 1912, as against the year 1911.

More Weight

Perhaps a little more weight and substance in the Scottish horse would make a big difference so far as our Canadian friends are concerned. The breeders of the Dominion continue to be our largest patrons, but, nevertheless, the drop from 1,160 animals purchased in 1912 to 628 this year more than accounts for the entire deficiency in trade. The over-all shortage this year is 517, while the exports to Canada alone have fallen off to the extent of 532. These 628 horses and mares have been distributed over the Dominion as follows: Ontario, 358; Saskatchewan, 108; Alberta, 77; Quebec, 57; Manitoba, 24; Nova Scotia, 3; and New Brunswick, 1. Other countries have, however, increased their orders. To Russia there have gone 50, as against 10 last year; South Africa has taken 50 instead of 38 in 1912; South America 20, or several more than during the previous twelve months. On the other hand, the United States of America has fallen away from 69 in 1912 to 37 this year. New Zealand has decreased its imports from Scotland from 29 to 19, and Australia has fallen off from 29 to 10. Sweden has become a new customer, taking 15, and Germany has invested in one specimen. But while there is this falling off in the export trade, business at home goes merrily on. Never, in the history of the breed, have the men of Scotland shown more enterprise than during 1913. There has been a great rush after the finest class of sires, and some of the greater horses have been hired for as far ahead as 1916, at enhanced premiums and very liberal service fees. Other horses that remain at stud on the premises of their owners have been booked as far in advance as possible, and some of them command what I call ridiculously extravagant fees.

Baron Buchlyvie

According to a table compiled by Mr. Archibald MacNeillage, the talented secretary of the Clydesdale Horse Society of Great Britain and Ireland, the leader of the winning sires for 1913 is the celebrated \$37,500 horse, Baron of Buchlyvie (11263), which had 58 prizes at the eight principal shows of the season, with 22 animals. They had an equal number of first prizes and six championships.

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Hogs on Oak Bluff Stock Farm, owned by H. L. Emmert, Winnipeg

and care must at all times be taken to get some salt into all the depressions and into the hock ends of all the joints.

Dry salt only is used, never brine or pickle, and never add water to the salt to make it moist.

Best Distribution of the Salt

A rude platform or bench of planks is laid down, on which the meat is packed as it is salted. A boy hands the pieces to the packer who lays down first a course of middlings and then sprinkles a little more salt on all the places that do not appear to have quite enough. Next comes a layer of shoulders and then another layer of middlings, until all these pieces have been laid. From time to time a little more salt is added, as appears to be necessary. The hams are reserved for the top layer, the object being to prevent them from becoming too salt. In a large bulk of meat, the brine, as it settles down, lodges upon the lower pieces and some of them get rather more than their quota of salt. Too much saltiness spoils the hams for first-class bacon. In fact, it spoils any meat to have it too salt, but it requires less to spoil the hams, because, as a rule, they are mostly lean meat. The jowls, heads and livers, on account of the quantity of blood about them, are put in a separate pile, after being salted. The

by the government authorities in the district affected to prevent the spread of this dread disease.

SHORT COURSES IN SASKATCHEWAN

Following the short course in agriculture, which is to be held at the College of Agriculture, Saskatoon, January 22 to 30, 1914, there will be short courses of four days' duration at each of the following places during February. The first will be held at Maple Creek, February 3, 4, 5 and 6. The following weeks the courses will be held at Carlyle, February 10, 11, 12 and 13; Milestone, February 17, 18, 19 and 20; Alask, February 24, 25, 26 and 27.

There will be two lady speakers at each of these places and four or five lecturers in animal husbandry and field husbandry provided by the College, as well as local speakers. Arrangements are being made with the railways for reduced rates to these points, and a most interesting and profitable time is assured.

ALBERTA DEPARTMENT OF AGRICULTURE REPORT

The Guide is in receipt of a copy of the report of the Department of Agriculture for Alberta, for 1912, which covers the work of the various branches of the department for that year, as well as

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