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were not very much in the way of farmers, or farmers' profits.

'It would be possible for farmers to kill and pack their own pork, were it not for the technicalities of the provision trade. But it is a business replete with technical requirements, which it would require many years to remove, even if complete removal were possible. To start with, there must be so many pounds of green meat packed in a barrel; in the second place, the contents of the barrel must consist of a certain definite number of pieces; these pieces must be taken from a definite portion of the hog, they must be cut in a certain prescribed shape, they must be placed in the barrel in a certain prescribed position, so that certain pieces will be on top, and certain pieces on the bottom. The barrel must also contain a certain amount of a certain kind of salt; and, finally, the barrel must be just so long, and just so far around; the staves must be of a certain length, just so thick, and of a certain kind of wood; the head must be so far across, and just so thick, and the hoops must be just so many, and of a certain kind of wood. In short, the business is attended with just such niceties, which have been established in the trade, in order that, when a thousand barrels of pork are bought together in one pile, each barrel shall be, as near as circumstances and human ingenuity will allow, just like every other barrel.

Hogs at a packing house, after being slaughtered, are cut into and packed as Mess Pork, Clear Pork, Extra Clear Pork, Mess Ordinary or Thin Mess, Prime Pork, Extra Prime Pork, Prime Mess Pork, Rumps, Long Hams Pickled, Long Hams Dry Salt, Short Hams Pickled, Short Hams Dry Salt, Shoulder Pickled, Shoulders Dry Salt, Rough Sides, Short Clear Sides, Short or Clear Rib Middles; and, in addition, for the English market, Cumberland Middles, Long Middles, Long Boneless Middles, Short Middles, and the Wiltshire cut.

One great difficulty in the way of farmers generally killing their own hogs, would be the impossibility of determining just what kind of product to make out of them. For while it might be possible to dispense with that class of middlemen known as packers, it would be impossible to dispense with that other and most numerous class of middlemen known as provision merchants or dealers. The packers, as a general thing, do not smoke either hams, bacon or shoulders. This is a matter attended to exclusively by a certain class of provision dealers to whom the packers sell the product. Each one of the provision dealers has a particular line of trade, whose requirements he endeavors to fill. A dealer looking to the supply of the common wants of the Southern market desires sides for bacon purposes, and gives a packer an order for as many thousand pounds of "Rough Sides," or whatever cut he may desire, and the product is furnished from hogs which, in the absence of this order, would otherwise have been made into Mess Pork, or some other description of barreled product. Another dealer, looking to English consumption, gives an order for some peculiar kinds of "cuts" in special favor in that market. Such men as Duffield and Dupree and others in this city who make a specialty of curing hams, and who possess the secret of turning out hams of delicious flavor, which bring the highest price at all the markets, purchase the long or short hams green from the block. Those in a similar line in other cities, purchase them rubbed in salt, or a few days in salt, with an idea of getting them in their own houses in as near their natural state as possible. These men could do nothing in their trade with a ham fully cured by persons of only average skill or experience. Ham dealers with a trade of less refined discrimination to satisfy, buy hams in pickle, or in dry salt; but all insist upon perfecting according to their own ideas, the later stages of the curing process. So we might go through the entire list. It will readily be seen that it would be impossible for

these provision dealers to be in such communication with the great body of farmers as to insure that the aggregate quantity of each description of product should at all approximate to the shifting demands of the various markets in which it is consumed.

As to whether farmers could slaughter and pack their own hogs as economically as it is done by packers, we think is very doubtful. With a reasonable price for hogs (say \$6), the offal of a hog will average about 70c. to 80c. to the packer; nearly all of which would be lost to the farmer, necessarily operating without the costly appliances with which packers have provided themselves, in order to save every portion of the animal. Probably the difference between the yield of lard under the operations of the steam vat of the packing house and the farmer's iron kettle, would be as much more. And the product placed in the market would bring 50c. per barrel less on all barreled products, and 4c. per pound less on all boxed and loose meats. There would be, too, a great loss in the way of soured meats, which, even under the manipulation of experienced packers, is very considerable. Great care would be required in gradually and thoroughly cooling the slaughtered animals before cutting and salting—allowing them to hang for some days—and probably, save in small farms, special buildings would have to be provided for the purpose.

On the whole, we do not think the aspect of the case at all favorable; and believe that farmers (unless they wish to abandon farming and turn packers, and provide themselves with the suitable appliances and conduct operations on a scale of sufficient magnitude to make a business of it) will do a great deal better to raise their hogs, sell them in the lump, as they do now, get their money, and let the regular packers take the chances of making money or losing it, by subsequent fluctuations of the markets.—*National Live Stock Journal*.

#### BUY CATTLE TO FATTEN IN THE WINTER

The liberal and constant application of manure is the grand basis upon which rests the grand basis upon which rests successful farming. Of manure there are three kinds—the so-called artificial manures, green manures, and animal or barn-yard dung. Each in its place is necessary to a proper enrichment of the soil, and the obtaining of all is a matter of much importance. Now, the heading of our present article leads us to a consideration of the manufacture of the latter manure. To make plenty of barn-yard manure a number of stock must be kept, and such should be richly fed; for as the fodder is rich, so will the manure be impregnated with a maximum amount of those rich elements which go to increase the growth of the plant.

While endeavoring to fatten a great number of head of cattle, the question of a profitable return for the food supplied has to be considered as inseparably connected with the manufacture of rich manure. We have seen beasts put up to fatten that have eaten more than they have made. A thin beast, put up in the cold weather, takes a great amount of its food for the purpose of supplying the necessary heat to the body; while an animal in good order has a heat-producing store in its own fat, which allows all the extra food to be taken up in producing more meat. We may lay it down as an axiom that it will not pay to put up a thin beast to fatten upon stored or winter food.

Pigs should be put up to finish off as soon as they have begun to exhaust the stubbles; and cattle should be stalled when by running upon fall pastures they have got themselves in good order, and before the cold weather has nipped down the grass.

Those farmers who have now a piece of low pasture will do well to go off into the higher sections to buy cattle. In these latter parts the pasture is much burned up, and there cattle may be bought at a reasonable figure for cash.

Take such cattle and put them upon a low-lying piece of ground, and it is astonishing with what rapidity they will increase in weight. After August the fall pasturage will be ready for them; take them off this as soon as very cold nights set in, and stall feed. They will be the very best of beef by Christmas with only stall feeding for about six weeks.

Money may be made in the current year by growing and selling a large breadth of grain, but it is made at the expense of our future income. Fattening of stock is the most profitable manner in which to apply our farm produce, for we have profit from the animals and manure to boot.

The greater portion of our produce should not be carried to town in the waggon, but should walk off the farm.

At the same time there is such a thing as putting more feed into a beast than his increase will pay for. If we adopt as an axiom that an animal should be always in good order before put up for stall feeding in winter, we cannot go far astray.—*Mich. Farmer*.

#### THE HORSE FROM A MORAL STANDPOINT

The driver who fights his horse has not got through the first lesson in the management of these animals. Some strike their horse in a fit of anger; others beat them as a punishment for what they conceive to be sinful acts on the part of the horse. Now, the fact is, the horse never does wrong on purpose. In this respect he is better than most men. If he refuses to pull, it is the fault of education, and if he runs away, and kicks things to pieces, it is because he is frightened. Men, when they are scared, do some very foolish things, and they are excused; but no allowance is made for the runaway horse. He is kicked and cuffed and beaten, as if what was done was done on purpose to hurt somebody, and not in consequence of some supposed danger, which the poor animal was trying to flee from. Horses never kick without a motive. They use their heels for defence; and the first kick at the traces is given to ward off what to them seems danger. No horse ever kicked for any other purpose. They cherish no ill feeling against any one, and always do as far as they know, what is right. All horses can be educated to do whatever the driver wishes. They obey cheerfully and without grumbling, even although put to rest at half rations in a cold, filthy, muddy stable. A horse can be taught to know the harness will not hurt him. Then he will not kick at it and run away. He is easily taught to pull by the traces, or by the halter-strap. If you want him to pull on the halter, all you have to do is to hitch him to something he can easily break and he will soon learn to pull back with such force that no bridle can hold him. If you want him to pull well in the traces, give him a light load until he learns to move it, and he will soon pull his best at heavy loads. Horses balk or pull just as they are taught. It does not matter which end of the horse you fasten the weight to. They will balk as readily when hitched by the traces, if properly trained, as when hitched by the halter; and they will pull back as faithfully by the halter, if trained to do so, as they pull forward when hitched by the traces to a wagon. It is an easy matter to teach a horse to refuse to pull at either the halter or traces, and it is equally as easy to teach him to pull by the same means. If those who drive horses would keep this in view, they would never be guilty of the shameful act of beating their team, in a mud hole or on the hillside.—*How to Make the Farm Pay*.

A fat abbe coming late in the evening to a fortified city, inquired of a countryman if he could get in at the gate. "I think you can," said the rustic, surveying him carefully; "I saw a load of hay go through this morning."

A poor toper, as a last resort for more drink took his Bible to pawn for liquor, but the landlady refused to take it. "Well," said he, "if she won't take my word or God's word, it's time to give it up." And he went and signed the pledge and kept it faithfully.

#### Ladies' Department.

##### MEN COOKS.

Mrs. Elizabeth Cady Stanton recently delivered a lecture at San Francisco, California, in which she said this sensible thing about men cooks, which we feel sure every woman in the land will applaud:

"Horace Greely has said that what we want is sixty thousand good cooks, instead of sixty thousand men voters. Well, I know we do, and I propose that we educate the men to do it. [Applause and laughter.] Men are adapted to this work. They can stand any amount of heat. They don't mind any amount of smoke. A dozen or so of them will get together, and smoke a room so full that you can't see across it. They like smoke, and cooking will give them plenty of it. Men are the best cooks. Now, the best book on cooking ever written was written by a man. The quickest cooking I ever knew of was by a man on shipboard. He only had one spoon, which he would dip into everything, and between flavors he would lick it. A woman wouldn't have done that; she would have dirtied a dozen towels and consumed vastly more time."

##### SHEEP'S HEAD—A DINNER DISH.

We had a delicious dinner to day of simple, inexpensive materials, but really very toothsome. I purchased of the butcher the head and pluck of a sheep or lamb. This was boiled an hour; then the meat was cut from the bones, and with the liver, heart and tongue was chopped fine. Early rose potatoes were boiled and when cool were chopped fine, and fresh young beets were similarly prepared. Twice as much potatoes as meat was made ready, and half as much of chopped beets. The three were then mixed together in the chopping bowl, and warmed over with a goodly slice of butter; salt and pepper to season it well, and two table-spoonfuls of vinegar were added a few minutes before it was served. This dish with a raspberry shortcake, made us an appetizing meal, which all the household enjoyed. Its cost is very trifling. The sheep's or lamb's head must be neatly prepared, and soaked in cold water the night before it is cooked. It will not keep for any time, so it should always be cooked the day after it is killed.—*Mrs. Homespun, in Prairie Farmer*.

To Make Elder Wine.—Having stripped off the berries, place them in a large pan or tub, and a little more than will cover them with water. Let them remain four or five days, occasionally squeezing out the juice with a presser, made of a small block of wood like the head of a mallet, fitted with a handle of suitable length. When they have remained sufficient time, press out the juice finely through a fine sieve or straining-canvas. The juice being quite clear, add three or four pounds of raw sugar to each gallon of juice; half a pound of ginger, two ounces of cloves, and one or two ounces of allspice (according to palate) to every four gallons. Let the whole boil a full half-hour after it commences to boil; pour it into an open cask or tub, and when lukewarm, add yeast placed on toast, keeping it well covered, and let it work for a little less than a week; at the end of which time, skim off the yeast, put it in a cask and leave it to ferment, with the vent-peg loose. When the fermentation ceases, bung the cask tightly and let it remain for two months at least, when it will be fit for use; although a longer time than two months is preferable, if the wine be not especially required. It should be remarked that the addition of a bottle of brandy, put into the cask before bunging up, greatly improves the wine, although it is not absolutely essential.

Boston Brown Bread.—Take four cups of sifted Indian meal, and two of coarse flour, rye or wheat; add to it enough warm water to make it as thick as pancake batter; stir in one small tea-cup of molasses and a teaspoonful of salt; add half a cup of home-made yeast, and turn the mixture into an iron baking pan; cover it closely with a thick cloth, and let it stand where it will rise. When it cracks on the top, which should have been smoothed down with the hands wet in water, bake it for five hours in an oven of moderate heat, so that it will not burn the crust. The flavor and quality of this bread depends upon the length of time it is baking.