

(Prepared by Prof. J. B Reynolds, O. A. C.)

FIGURE I.—REPORT ON SWINE CARCASSES.

Wrong type for bacon hog. Note :

1. The short side. A long side is desirable because this part between the shoulder and the ham furnishes the choicest cuts, and brings the best prices.
2. The short, thick ham. The left side of the figure shows what this form of ham means a tendency to too much fat.
3. The arched crown, a sure sign of being predisposed to fat.
4. The excessive thickness of fat over the back and round the ham.

in better finished animals. But there was more error on the side of feeding too long. After a certain stage is reached, according to the demands of the English market, the feed given is practically wasted, since it is turned to fat by the animal, and the superfluous fat serves only to lower the grading quality of the hog. There were two conspicuous illustrations of feeding too long. In reply to letters sent inquiring about the condition of the animals slaughtered, Mr. A. C. Hallman reports that his Tamworths, according to his opinion, had been kept a week too long, and were overripe. These animals were graded at the packing house as medium fleshy (too fat for best selection). If they had been slaughtered a week earlier, they would in all probability have graded No. 1. Mr. Blain reports that a pair of his grades were too fat and had been held back. One of this pair ranks fat and the other medium fleshy.

This year we were able to secure some uniformity in the fasting of the animals to be slaughtered; and, as a consequence, the results are more uniform and satisfactory. The accompanying tables relating to the per cent. of dressed weight show that this percentage does not vary uniformly with the quality of the carcasses. The fatter animals almost invariably dress a higher percentage than the leaner ones.

	Average for class.	Average for first-prize pair.
Berkshire.....	76.5	77.8
Essex.....	80.5	79.5
Grade.....	80.	78.
Tamworth.....	77.5	77.5
Yorkshire.....	78.4	76.5
Average.....	78.3	77.9

In the sheep there is practically no difference, as the table shows, on the average between the first-prize carcasses and the average carcasses, but the following table showing the relation between the percentage of shrinkage and the prizes won indicates that in the yearling classes the percentage decreases with the quality of the mutton; but in the lamb classes, on the contrary, the percentage increases with the quality of the meat, as indicated by the prizes. All these results go to show that high percentage indicates a greater amount of fat; and, since excessive fat is undesirable in the markets, it appears that to dress a high percentage is no longer an unalloyed virtue in either sheep or swine.

1 year and under 2		Under 1 year—	
Average for class	First-prize carcass	Average for class	First-prize carcass
10.0	10.0	10.0	10.0

	for class.	carcass.	for class.	carcass.
Cotswold	55.	55.		
Dorset	62.	64.	55.	57.
Grade	63.	62.5	57.5	58.
Lincoln			56.	53.5
Leicester			57.5	56.
Oxford	60.	61.5	57.5	57.
Shropshire	62.	60.	56.	58.5
Southdown	64.5	65.	57.5	59.5
Suffolk	62.5	63.		
Average	62.	61.5	57.	57.

Showing relation between per cent. of shrinkage and prizes won :

	Yearlings—			Lambs—		
	1st.	2nd.	3rd.	1st.	2nd.	3rd.
Shropshire.....	60.	62.	64.	59.5	55.	53.
Southdown.....	65.	64.	62.	59.5	57.	56.
Grade.....	62.5	63.	65.	58.	57.	55.
Average.....	62.5	63.	63.7	59.	56.3	54.7

COMPARISON OF DECISIONS ON THE SAME ANIMALS
ALIVE AND DRESSED.

There is a pretty fair' agreement between the decisions of the judges in the live classes and those of the judges in the block test.

Among the swine classes, the pairs in the Yorkshire, Berkshire and Essex are given the same standing relatively in the live and dressed classes. In the Tamworths, however, there is a reversal of the decision, the first-prize pair in the block test winning no prize on foot; the second-prize pair winning third, and the third-prize pair second, in these two classes, respectively. In the grade classes, the first-prize pair in the block test was given fourth place in the ring. It might be mentioned that this same pair won the sweepstakes in the block test over all breeds.

Sheep classes: Here again the decisions harmonize fairly well. It is impossible in a number of cases to make any comparison on account of the fact that the animals were sometimes entered for the block test unnamed, and it was therefore impossible in these cases to identify them. Where comparisons were possible, there are in the yearling classes only two reversals. In the Shropshire, the first-prize block test received no place on foot, and the second received third and the third second. In the Southdowns, the first and second have their places reversed in the two classes. The same is true of the Lincoln lamb class.

The accompanying tables set forth the comparisons of these decisions, so far as comparisons are possible. Those who wish to study out the matter in detail may do so by referring to these tables.

Breed.	Tam- worth.	York- shire.	Berk- shire.	Essex.	Duroc.	Chester White.	Poland- China.	Grade.
Prize in block test.....	1 2 3	1 2 3 4 5	1 2	1 2				1 2 3
Prize in ring.	0 3 2	1 2 0 3 2 4	1 2	1 2				4 1

Breed.	Colts- wold.	Dorset.	Leices- ter.	Lincoln.	Oxford.	Shrop- shire.	South- down.	Grade.
Prize in block test....	1 2	1 2 3	1 2	1 2 3	1 2 3	1 2 3	1 2 3	1 2
Prize in ring, 1 year, under 2....	2 3	1 2 3		1 2	1 2	0 3 2	2 1 0	1 5
Prize in ring, under 1 year.....			1 2	2 1			0 2 0	

The block test is undoubtedly a potent factor in harmonizing the judgments on classes before and after slaughtering. There is this year less discrepancy in this respect than last year. The appointment of the same judges for live and dressed classes, and requiring these judges to justify their decisions before the public in the lecture room, will certainly lead to a more careful and discriminating study of those indications in the live animal that point to the most desirable quality of meat in the carcass. There is a decided

demand for this harmony of judgment, and at the meetings held at the recent show scant consideration was given to "breeders' ideals" that interfered with the demands of the consumer.

Covering the 62 dressed hogs shipped to us from the Guelph Winter Fair, we find a marked improvement in the general character of these hogs as compared with any previous shipment received by us from your winter exhibit. There was plainly an effort on the part of the breeders to produce a well-developed, lengthy hog, having the particular characteristics required for the production of Wiltshire sides of bacon. We think that the irritation of breeders of the type of hog used in the United States—Poland-China, Chester White, and Duroc-Jerseys—because they were refused prizes by the judges in the Wiltshire bacon classes arises from a misapprehension which should be corrected. There were several of these hogs in the parcel shipped to us which were reasonably good of the kind, but they represent a type of hogs which are not suitable for the manufacture of best Wiltshire sides. In saying this we are not reflecting upon the excellency of these breeds for the purposes for which they are adapted. Their prime qualities are developed in the production of a stout, well-finished, fat hog, where lard is an important part of the product and the development of a fat side a necessity. Therefore it is entirely in error for breeders of these hogs to feel that they are being discriminated against in any improper way.

If Canada at some later day chooses to raise in competition with the Western States hogs abounding in fat and heavier in weight, these breeds will be pre-eminently satisfactory and will win in any competition against the Wiltshire type of hog which is now so much in favor. We venture to make these remarks because we feel assured that if the facts of the case are understood the irritation will be found to be entirely misplaced.

We believe Canada will continue to breed and feed hogs suitable for Wiltshire sides. The type of hog required for this purpose has been so often described that we have no right to trespass upon your space to repeat what is needed. It is right, however, for us to say that in the parcel received by us, above referred to, the "Yorkshires," "Tamworths," and "grades" were altogether superior to the others, and if we are to steadily improve the character of the Wiltshire sides shipped from Canada, we must steadily increase the percentage of the hogs marketed of these desirable types. It is not to be understood that none of the less favorable types will not make Wiltshire sides, but it is to be understood that the whole tendency of these breeds is to produce an article, if the hog is

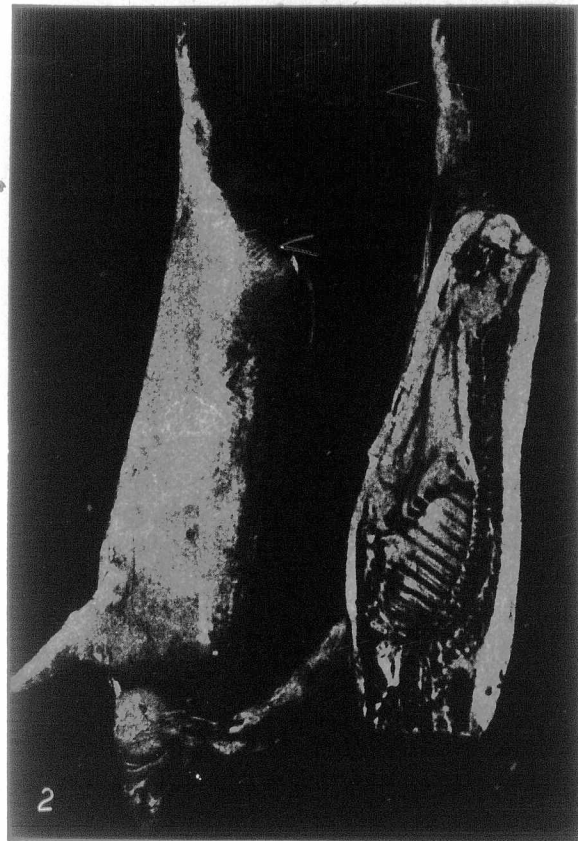


FIGURE II.—REPORT ON SWINE CARCASSES.

Correct form, but fed too long. Note as to form :
 1. The long, tapering ham and head, and light jawl.
 2. The long side, and even depth throughout from shoulder to ham.

If this animal had been killed some weeks earlier, it would have been worth more to the packer, and, under a proper system of graded prices, would have brought more to the producer. Note the excessive amount of fat carried.

moderately well finished, unsuitable for Wiltshire trade, and inasmuch as the character of our Wiltshire sides on the English market is determined by the average character of the whole shipments, it is plain that every hog put into the Wiltshire side which does not produce the best article injuriously affects the average of the whole.

J. W. FLAVELLE

[NOTE.—A report from the Davies Co., on the