

The origin of the modern type of Hackney is to be sought in one horse, variously known more than a century and a quarter ago as the Schales horse, Shields, or Shales, the sire of the better-known Scots' of Schale's horse. The last named stood the season 1772 at Long Sutton, in Lincolnshire, at one guinea the mare and one shilling the servant, the money to be paid at the stable-door. Though he got such good stock out of common mares, his pedigree was then but little known. Then there came a succession of famous Shales horses in the Eastern Counties.

The author, George Borrow, valiantly stood up for the blood of Shales in all his writings. Marshland Shales (435) was his especial favorite. Borrow stood, hat in hand, a respectful salute to that great horse, when he saw it. Foaled in 1802, Marshland Shales was sold to John Chamberlayne in the Fens for twelve guineas. In 1812 he was sold by auction at Lynn for £305. He stood barely 15 hands, had great bone, good shape, and his color was chestnut. When he was eight years old he trotted seventeen miles in fifty-six minutes, carrying twelve stone. He lived until he was thirty-three, thanks to the care bestowed upon him by Messrs. Siday and Hawes, who had bought him late in life. There have been others of fame following this grand old Shales. They all became "old Shales" as soon as a namesake of greater age had joined the majority. But all the Shales were famous goers. There was Bond's Norfolk Phenomenon, and Lund's Merrylegs, and the dam of the latter had trotted a mile in three minutes on many occasions. When she was twenty-two she covered 2 miles 290 yards in 5 minutes, 48 seconds. It is good to see the English Hackney Society bestirring itself. At its next show it is going to give classes for novice drivers.

ALBION.

### The Touch That Tells.

At the coming Winter Fairs, stock farmers and feeders, especially the younger generation, will have a splendid opportunity to see and examine for their own edification some winning finished animals. There is something about the handling qualities of a bullock that tells us a great deal, and some have their hands so well trained that they are able to read considerable in one touch of the finished beast. Breeding beef cattle are judged in the ring according to their breed characteristics and according to the requirements of the market for beef. Breed type is not necessary in the steer, for often the best doers are a cross of two breeds, showing the characteristics of both. However, they must have beef type and conformation. Grand champion males and females of the breeding classes often throw good animals like themselves, which sell at pure-bred prices for pure-bred breeding purposes. However, away down the line somewhere there must be farmers' bulls produced to go into grade herds to get steers and heifers for slaughter. After all is said and done, here is where a breed popularizes itself and here is where the usefulness of good breeding is cashed or its value expressed in dollars and cents. The breed that will give us the lowest, blocky, strong-constituted, easy-doing steer, is the breed we want and these qualities are found in all the beef breeds, so we are obliged to select the proper individuals and mate them wisely. Without a thorough knowledge of what constitutes a good bullock, we are not in a position to select the proper breeding stock to get them. Furthermore, if we are ignorant of the kind and quality of the carcass required by the butchers and packers we are not able to place our hand on the best-finished animal. There is no small amount to learn about the live-stock business, and a good place to begin is at the ultimate purpose of all the meat animals we breed, namely, the carcass. From there we can go to the animal on the hoof, from there to the breeding stock, and hence to the pure-breeds which are the foundation of all good animal breeding.

When the butcher buys a steer, sheep or hog, he wants the kind that will dress out a large percentage of salable meat and a small percentage of offal. In judging a fat steer, wether or hog, we must be able to detect the indications of a well-finished beast and one that will not dress out to waste. Patchiness, unevenness in fleshing, and a heavy development of those parts which do not make choice cuts in a finished steer or heifer indicate waste. The smooth bullock, deeply yet firmly fleshed, and even over all parts is the kind that will dress out from sixty to sixty-five per cent., while those patchy at the tail head, weak in the thigh, and rolling on the rib and back often drop below sixty per cent. The touch of the trained hand will detect these things on the animal ready for the block, and this touch all live-stock farmers should acquire. If we do not know the requirements in a carcass or finished beast, we are not qualified to select breeding stock that will get the good ones, nor are we able to consider the pure-breeds from the economic viewpoint and their ultimate purpose.

### Profitable and Clean Reading.

EDITOR "THE FARMER'S ADVOCATE":

As a rural pastor, interested in the Rural Problem I must commend you in your efforts to give to the country home profitable reading as an agricultural paper and not least the fact that you have given place in your paper to a good moral tone.

Grey Co., Ont.

REV. F. G. STOTESBURY.

### Curing Pork for use the Year Round.

We are killing a pig in about three weeks, but we know nothing about making the best of the carcass, such as what meat to use for sausage and head-cheese and how to season it. We would also like to know the best way of curing ham and sides.

Hudson Heights, Que.

J. W.

The fall is the time of year when the winter's supply of meat on the farm is put in pickle, dried or salted. Killing hogs used to be more of a special job than it is at present. Three or four hogs were killed at a time instead of one, and the co-operation of the neighbors was usually welcomed, so that the killing, rendering of fat, making head-cheese and sausage could be done in one day. Different methods of cutting up and curing the carcass are followed, and the seasoning of sausage and head-cheese depends a good deal on the tastes of the consumers. Some prefer the meat more heavily seasoned than others. The procedure generally followed is to withhold feed from the hog for twenty-four hours before slaughtering. The killing and bleeding is done by severing the jugular vein in the neck. It is essential that the animal bleed properly. In order to remove the hair the hog must be scalded in water, to which some ashes have been added, at a temperature around 150 degrees. The hog is raised off the ground, head downward, so as to facilitate removing of the entrails. These are cleaned of fat and the carcass thoroughly washed with cold water and left in a cool place until the body heat has escaped. The head is severed from the body just behind the ears and is cut up in order that it may be thoroughly cleaned. It should then be placed in cold water to draw out the blood; after which the fat can be cut from the jaws and rendered for lard. What meat remains on the head together with the meat of the legs is used for making head-cheese.

When cutting up the carcass the leaf fat must be first removed, then the body is split down the centre and the backbone and ribs are removed. There is little difficulty in dividing each side into the various cuts, which include the ham, shoulder and side. Surplus fat on any of these cuts is usually trimmed off for lard. Meat secured from the backbone, ribs and small pieces trimmed from the larger cuts is used for sausage. There is not very much of what might be termed sausage meat in one small pig.

There are a number of recipes for curing meat. To salt dry, hams and shoulders are frequently rubbed with 4 pounds of salt, 1½ pounds of brown sugar, 2 ounces of pulverized saltpetre, for every hundred pounds of meat. It should be applied three times for hams and shoulders and twice for bacon, rubbing in well at intervals of about a week. Some make a brine of 8 lbs. of salt; 4 lbs. of brown sugar; 2 ounces of pulverized saltpetre dissolved in 4 gallons of water. The meat is placed in a cask and the mixture poured over it, adding sufficient water to cover it. It is then weighted down and left for six weeks, after which it is taken from the brine and then dry smoked until it is a light brown color. It will require to be smoked every day for a week, after which it may be removed from the smoke-house and stored for summer use. A mixture of 9 pounds of salt, 3 pounds of sugar, one pint of molasses, 3 ounces of saltpetre, one ounce of baking soda, and 5 or 6 gallons of water is sometimes used. The meat is covered with the mixture for about six weeks, after which it is smoked. Many pack the bacon in salt in boxes. The following method has given very good results with side meat when carefully done. The meat is rubbed well with salt and brown sugar, about one-quarter pound of sugar to one pound of salt, then packed in a barrel for three or four days, after which the meat is taken out and the salt is scraped off the outside. The rind is removed and the meat sliced and fried, just as it would be for the table, only it is not cooked quite as much as if it were to be eaten at the time. It is then packed in large crocks or lard pails and the fat that fries out of the meat poured over it. When the crock or pail is filled, a plate should be placed on top to keep the meat down in the fat until it gets cold, then lard should be poured over the top to keep the air from entering. It is advisable to keep it in a dry place to prevent mildew. The meat is cooked a little more before using and if it is desired to stop using pork for a week or so, lard or fryings may be poured over the top of what is left in order to keep it from spoiling.

The sausage-meat is cut in uniform pieces, and for each pound of meat one teaspoonful of salt and one of black pepper are frequently used; besides one teaspoonful of pulverized sage to five pounds of meat for seasoning. These ingredients are sprinkled over the meat before it is ground, although it may be mixed with the meat after grinding if so desired. Some press the meat into casings, while others cook and can it while fresh. The cooked meat is put into jars or cans and hot lard is poured over it. Sausage put up in this way has kept for a year or more. Other material can be used for seasoning. One recipe gives a mixture of cayenne pepper, one ounce; cumin, one ounce; cassia, one ounce; nutmeg, two ounces; pimento, six ounces; black pepper, eight ounces; and salt, eight ounces. From one-half to one ounce can be used to ten pounds of meat. However, the amount varies according to the tastes of the people who are to use it. Another recipe is black pepper, one pound; cloves, 5 ounces; nutmeg, 4½ ounces; ginger, 9 ounces; anise, 2½ ounces; coriander, 2½ ounces. Grind all together and use a quantity similar to that mentioned previously. The head-cheese could be seasoned with a similar mixture, although salt, pepper and sage are the materials most frequently used. In making the cheese the cooked meat is thoroughly ground, the seasoning mixed with it and the whole turned into a mould to set.

### Shall We Grain or Grass?

EDITOR "THE FARMER'S ADVOCATE":

Many cattlemen throughout the country who annually feed a load or two of steers are debating with themselves, and neighbors, whether it will pay to put 900 pounds of meal through an animal this winter, even though they have both the feeder cattle and the feed. Some figure on about 160 days as a feeding period, which means that an average of from 5½ to 6 pounds of meal is fed per day. Almost any kind of meal is worth at least 2 cents per pound. Will it pay, they ask, to add \$18 to the cost of a bullock that will be finished on grass?

To my mind there are several things to be taken into consideration. First, the season when these finished cattle are ready for the block may influence their value considerably. With a shortage of grain and mill feeds high, there is no doubt that fewer cattle will be fed this winter, and as many of those that are grained will probably not be pushed ahead for the Easter and early market as usual. This will result in a scarcity of good butcher or shipping cattle in spring and early summer, with a larger percentage of next season's offering coming on the market after they have been made ready for it by 1917's grass. Market reports and predictions in the United States intimate that similar conditions exist there, and cattle that would ordinarily be fed all winter are now being warmed up for immediate sale. The high price of corn and, in some localities, perhaps its scarcity are limiting activities in the feed lots this winter in the corn-belt states, if what we read afloat the matter is correct. This being the case it would appear that butcher and shipping cattle will be in greater demand next spring and summer up till August than they will late in the season, when the roughly-wintered, grass-finished stuff begins to move.

In the second place, \$18 is only \$1.50 expense on each one hundredweight of a 1,200-lb. bullock. It, in reality, is not that much, for the meal fed will replace to some extent the good roughage, including silage, that we should be obliged to feed quite liberally in the absence of grain. I believe it will figure out to about one dollar per cwt. extra cost from feeding meal at the average rate of 5 or 6 pounds per day, in view of the saving accomplished in other lines, and we certainly need the good hay and silage for young, growing stock. I have had in mind a 900-lb. steer that, with the amount of meal mentioned, will go off grass at about 1,200 lbs. in July, or without the grain in winter at the same weight in October. Figuring on a rent basis, the grass from the middle of July to the middle of October should be worth in the neighborhood of \$5 or \$6 per steer; then, if my calculations so far are correct, and I believe they are, we have the steer grained in winter and finished on grass, costing us 50 cents more per cwt. in July than the ungrained steer, finished on grass, in October. Perhaps this 300 lbs. of gain can be accomplished with less than 900 lbs. of meal; in which case, the proposition looks all the better. Some feeders actually put their steers on the Easter market on 900 lbs. of meal, but there are others again who turn to grass and finish there. Perhaps this is too much meal when the cattle are to graze for a certain period.

I should like to see this openly discussed in the columns of "The Farmer's Advocate" as soon as possible, for it is a question with us at the present time. Perhaps some other feeders will express their views on the matter.

GURTE.

## THE FARM.

### Work Behind in Halton County.

EDITOR "THE FARMER'S ADVOCATE":

Perhaps not in recent years have the farmers of Halton County been so detained with their fall work as was the case this year. The excessive drouth in the early autumn prevented plowing operations, consequently much of it remains to be done. At the time of writing the frost has caused another halt.

As is prevalent in most parts of the province there is a marked shortage of feed. Cattle went into their winter quarters earlier than usual, as the pasture has apparently little feeding value at present. Few cattle came off the grass ready for the block, but as the price of feeds has advanced so rapidly there was an inclination for many farmers to dispose of their surplus stock at a sacrifice, rather than venture stable finishing. However, stockers are finding a ready market, while dairy cattle are rather slow sale. Hog feeding is a poor investment, and unless the market makes a sharp advance many farmers will eliminate that department. The horse market is flat excepting for heavy breeds of superior quality, and it is unlikely that the price will improve before spring.

Rough feed is reasonable in price in comparison with grain, the latter selling at a premium. Much of the grain of seed quality has already changed hands.

In some parts of the county potatoes have been an excellent crop while in other sections the crop has been a complete failure. Fortunately the late fall weather was ideal for the root crop. Turnips were an average crop. Perhaps, to many farmers, corn was a disappointing crop as many of the silos are only half full and a few are still empty. As most farmers now have silos, the shortage of this crop has been most instrumental in increasing the feed pressure. However, in face of the discouraging outlook the farmers are going forward with a renewed determination to economize in the feeding rations.

Halton Co., Ont.

RUSSEL LINN.

EDITOR "THE FARMER'S ADVOCATE":

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