

Stock.

Brown Swiss Cattle.

Switzerland, the native home of the Brown Swiss cattle, has been long noted for its fine dairy cattle. The country is made up of a number of Cantons or States, united in a Federal Republic, much like the United States. It is particularly adapted to dairying. Its mountains and valleys furnish the best of grass, and the finest of water is always obtainable. The air, too, is pure, and the people, being an intelligent and enterprising class generally, breed their native cattle and improve them with great care and success.

Of the various Cantons which make up the country, one called Schwytz is most noted for dairying, and in some of the cheese factories the milk of cows that are not true Schwytz is refused. In this part of the country is situated the Rhigi Mountain, covered to its top with fine rich herbage. At its foot stands the Town of Arth, from whence came the first importation of Schwytz cattle to America, and in that neighborhood doubtless existed their ancestors as one unmixed breed for generations.

These imported cattle came here directly or indirectly from a herd owned by the then Prefect of the Schwytz Canton, whose herd was considered one of the finest and intact of any of that region. The cattle were either selected in person by Henry M. Clark, of Belmont, Mass., or by his directions, and were chosen upon their merits for breeding purposes; consequently, the best specimens that could be secured were bought.

Being bred in a mountain region for generations, and accustomed to grazing upon the Alpine Heights to the very limit of suitable vegetation, they have for generations been inured in cold and storm until they have acquired the capability of resisting these injurious effects. They are healthy and vigorous, having strong constitutions, as a rule, and finally yield a generous return for whatever time, labor or money is expended on them.

They may be described as animals of rather solid, heavy build, hardy, active and docile, and yielders of rich milk, suitable to the manufacturing of choice butter and cheese. Their bone is not heavy, but they are covered with the best quality of meat, and in such quantities as to be a desirous animal for the butcher. The females will weigh from 1,200 to 1,500 pounds, and the males from 1,600 to 2,000, and even more when fully developed. In color they vary from dark to light chestnut, and also brown. Their horns are rather short. The nose is black, as is also the tongue, hoofs and switch. In other words, there are no better general-purpose cattle. Honey Creek, Wis. H. M. AYERS.

The Selection of the Bacon Hog.

With regard to the selection of breeding swine that will produce the bacon type, one of the first things to consider is the individual. Of course, breeds differ, and desirable points characteristic of one breed may not be so readily found in another. In the boar, one of the first things to look at is his legs. If he does not stand up straight on his toes, he is not the right sort, for the reason that it is an indication of bad quality of bone, and you are likely to get that quality transmitted. If the bone is right, you are likely to get all parts of the animal right. If he has strong, flat, flinty, but not coarse, bone, he can stand close confinement and heavy feeding, and he will stand forcing. And to force him, he must be a good feeder, and a good feeder must have a good constitution. Without constitution no animal can be a satisfactory feeder or breeder. The indications of a good constitution are good depth of body, well filled behind the shoulder and in the fore-flank. The fore legs should be well set apart, but the breast should be full. A thick, smooth coat of hair is also desirable, and it should not be harsh to the touch. The head of the bacon hog should not be heavy, with a medium length of nose, and broad forehead. The ears should not be too coarse, as it would indicate a coarseness of the skin. They should, nevertheless, be of a medium thickness. The upper part of the neck should not be coarse or heavy, and the lower part should be light, and the shoulder should be smooth, without any wrinkles. The loin should be slightly arched, with as good width as over the shoulder, for this is where the high-priced meat comes from; it also shows a strong back, indicating good feeding qualities. There should be good length from the shoulder backward, and the hams should be well meated down to the hock, and of good width. With these points, I consider you have a pretty good bacon hog. STEVE SWIFT.

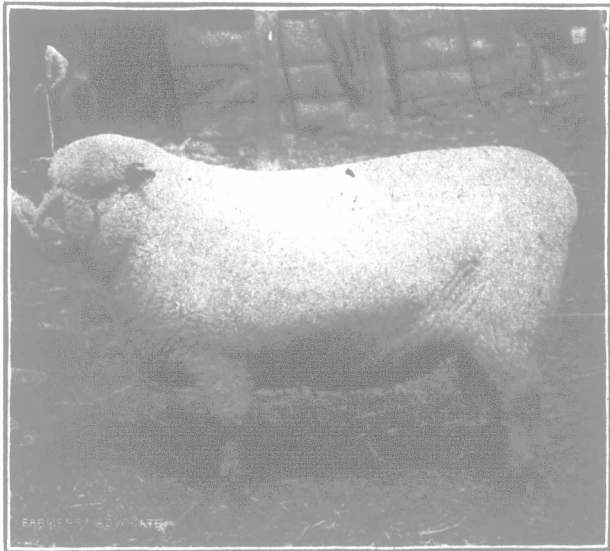
Clover Bar, Alberta.

Every progressive farm woman is interested in the Farmer's Advocate. Recommend it to your neighbors.

The Way to Start Stock Raising.

While addressing a group of Iowa Agricultural College students on stock-raising, at the Kansas City Show, one of the most prominent horsemen gave the following sound advice, which applies with equal force to this country:

"Boys, I suppose a good many of you expect to be farmers. Let me give you some advice from my own experience. When you start farming, no matter if you are a renter, get two fine mares, two fine cows, two fine sows, and two of the best hens you can buy. They will cost a good deal more than scrubs, but the difference in a few



SHROPSHIRE TWO-SHEAR RAM.

Winner of first and championship at Shropshire and West Midland, and Hereford and Worcester, 1903; also first at the Royal Show, 1903.

OWNED BY A. TANNER, ESQ., SHREWSBURY, ENGLAND.

years will be immense. Sell their male progeny and keep the female. The male progeny will bring you as much as the whole product of cheaper stock, and in a few years the female portion will produce enough to buy you a farm, and then another farm.

"That old black mare you have been scoring was supposed to be one of the best mares in France in her time. She was imported fifteen years ago. She made the first man who owned her \$5,000. We bought her seven years ago, and she has made us \$5,000, and she has done the full work of a horse in the field all these years. Don't start your farming with scrubs. If you can't buy as good a mare as this one, buy the best you can. Do your farming with mares, and if you manage right the colts will be profit, and big profit at that. We have three old mares on the place that have earned us \$5,000 each. The Rosa Bonheur mare I bought in hard times for \$100; she has made us five times that much money every year."



YORKSHIRE WINNERS.

Lady Jane 4th, Lady Jane 5th and Lady Jane 6th. Second, third and fourth prize sows in Yorkshire class under one year, and first for three pure-bred bacon hogs, Winnipeg Exhibition, 1903.

BRED AND EXHIBITED BY WELLINGTON HARDY, ROLAND, MAN.

A boy and a girl got two pieces of cake, a large and a small piece. The boy, who was to divide it, took the large piece and gave the girl the small piece. The little girl said: "If I were serving the cake, I would give you the large piece and keep the small piece myself." "And keep what yourself?" replied the boy. "And keep the little piece myself," said the girl. "Well, what are you kicking about," replied the boy; "ain't you got it?"

Raising Sheep in Alaska.

Oregon Flockmasters Secure Kodiak Island and are Stocking It.

J. G. Bogard, of Umatilla County, Ore., returned recently from Kodiak Island, Alaska, where he helped deliver a shipment of 8,000 sheep for the Frye-Bruhne Co., of Seattle, Wash., last June. About 2,300 of these sheep were bought in this county, and the remainder came from the Willamette Valley and The Dalles, and were all coarse-wool stock sheep, of the Shropshire, Cotswold and Oxford breeds. Mr. Bogard says the sheep lost some flesh in the voyage of five days from Seattle, but soon fleshed up again on the luxuriant grass of the island. Kodiak Island is a rocky, precipitous tract of mountain land, about 100 miles in length and 40 miles wide. There is an abundance of grass for feed on the lower coast regions of the island, and the only difficulty is the very rough character of the country. There are no valleys on the entire island. The mountain runs down to the very seacoast, everywhere, except some very small ravines down which thousands of mountain streams flow into the ocean. The land is all unsurveyed, and the only title to land is the squatter right. The Frye-Bruhne Company expects to make a success of the sheep-raising on the island, in order to have a supply available for their Alaskan trade, and if this first venture proves profitable, they will put a large number of sheep there next year. The great difficulty at present is a lack of winter feed, and it is not safe to attempt to pass through the winter without feed.—[Drovers' Journal.]

The Coast's Meat Supply.

With such cities as Vancouver, Victoria, New Westminster, and other towns, all drawing from a limited agricultural area, it will be interesting to note from whence supplies of meat come.

Briefly stated, the beef consumed comes from ranches in the upper country (Nicola Valley, Ashcroft, Kamloops, Lillooet); mutton from the ranges of Oregon and Washington, U.S., one firm of butchers (P. Burns & Co.) bringing the mutton purveyed from the Territories. It can, therefore, be assumed that Territorial mutton compares favorably with United States mutton; while the best pork comes from the country tributary to the C. and E. line in Alberta. A certain amount of pork is also available in the Province, some of which is fed on slaughter-house offal by some of the butchers, and by Chinamen.

It is pertinent to inquire if interprovincial trade in some of these food products could not be developed or increased. With regard to mutton, Vancouver gets about 300 sheep a week from Seattle—mostly shearlings—one cross of a Down breed on a Merino grade. These sheep, at the present time (October), can be landed in B. C. for \$4.50 per cwt., or less; one pays retail for a leg of mutton of 5½ lbs., 95 cents—about 19 cents a pound. Judging from the price quoted in Oct. 20th issue for lambs and wethers, the Coast could take a large number, and the home breeder could

supplant the foreigner. Few lambs are brought to B. C. from the States—the lambs move Chicagowards.

Not only should the Territorial sheepmen be able to do a remunerative trade in stuff ready to kill, but also in supplying the rich Delta country with feeders (stock sheep). I am informed that good money can be made in buying wethers at \$4.50 per cwt., and feeding for some time, when from \$6 to \$7 per cwt. can be had. If so, at present prices for wethers in the N.-W. T., there is a larger margin still for the feeder.

Whether such is the case or not, the fact remains that in the Delta country there is a great grazing country, suitable, to my mind, for feed-

ing more than for breeding sheep; that there is, owing to an unfavorable harvest, a lot of unmarketable feed, except it be on the hoof, and that there are good markets already to hand. Such a combination should mean money to the farmers of that district, and also to the sheepmen of the Territories.

The quality of meat to be bought in the Coast cities is usually good; the good beefs from the ranches in the upper country are not culled out