

given could be safely advised. Ewes should always be gaining in flesh at time of mating. This means more lambs and stronger lambs. Give the ewes the best pasture and if necessary supplement it with grain.

Our English Correspondence.

PIG RAISING IN BRITAIN.

Judging from what has happened in the past, pig-keeping is on the eve of great extension in Great Britain. For quite a number of years the poultry industry seemed to stagnate, although there was a big market for poultry and eggs. Then came a time when everybody seemed to realize it, and poultry-keeping increased by leaps and bounds. Other things have done the same, notably dairying at the time of the introduction of the separator. We seem to have reached a similar stage with respect to pig-keeping, and we may expect a big development in the next ten years. Ten years may seem a long stretch, but big movements must have time to grow. The men who lead the way now are those who will have the chance of making the most money.

There are great opportunities. When enquiries are made as to the destination of the offals from the big grinding mills at the sea ports, it is found that very large proportions are exported. This may seem a curious fact to many farmers, but it is too true. Pollard, sharps, etc., are sent away by the shipload. The explanation is that better prices are given by foreigners than can be obtained in the English market, and so these feeding stuffs, pig foods more than anything else, leave our shores. We cannot follow them to their destination, but probably the greatest quantity goes to Denmark, there to help to feed pigs for the British markets! If it went to France or Germany an import duty would have to be paid in addition to the price, which would certainly seem to give the British farmer an advance in buying. If the foreigner can feed at a profit with our offals, why not we?

A great amount of attention is very rightly devoted to dairying in Britain, and to profitably use one of the by-products of dairying, namely, skim milk, pigs are sometimes essential. Calves, of course, have the first claim, but pigs come next. "Dairy-fed pork" is supposed to be better than any other, if we judge from the way it is advertised, and those with skim milk at command ought to find a very profitable method of supplying it. There are many things connected with pig-keeping besides this that could be taught by agricultural colleges.

Are we losing the art of bacon curing? Some critics confidently assert we are, and that in many parts of the country bacon curing by farmers has gone out of fashion. It does not seem to be on the increase. Men who try it and find their bacon does not keep are inclined to neglect it. In Durham and Yorkshire it still prevails, though it is asserted that men do not understand bacon curing as did their fathers, who were much more dependent on it, and were perforce bound to master its details. We have, too, men brought into farming who have not been brought up in the business, and they at the outset lack the knowledge, and possibly never acquire it. The tendency of the times is against the extension of bacon curing on the farm, and will be until the expansion previously spoken of becomes manifest.

Farming has to many been a losing game of late, and this despite a rise in prices. It will have to be developed more and more on business lines; there should be a weekly income from it just as from any other business. Pigs could be made to come to hand regularly, and could greatly help to maintain this steady income, but the demand should be studied and catered for. It is not all plain sailing in pig-keeping. Nothing can be so unlucky as pig-breeding, and this at times when pigs are wanted is most disheartening. Perseverance usually brings its reward. There are two sides to the question, and they can sometimes be just as lucky. A lucky breeding sow can easily be the most profitable animal on a farm. The foreigners have just the same things to contend with as the British farmer, and if they can make pig-keeping pay, the British farmer ought to. They depend largely on the factory system. The solution to some of the present difficulties of pig-feeding lie in that direction.

RECIPES FOR BACON CURING.

J. C. Newsham has been collecting recipes for farm cured bacon. One, for example, intended for sweet-cured hams is as follows: 1 quart strong beer, $\frac{1}{2}$ lb. black treacle, $\frac{1}{2}$ lb. brown sugar, 2 oz. juniper berries, 1 oz. coriander seeds, 1 oz. peppercorns, 1 oz. allspice, 1 oz. cloves, 1 oz. saltpetre, $\frac{1}{2}$ oz. salpêtrella, and last but not least, two or three onions. The spices are ground finely, and the whole concoction boiled for thirty minutes; when cold it is poured over the ham, and the latter is pickled and turned every day for about three weeks afterwards.

A simple recipe for dry-salting the meat is to rub both the skin side and the inside with a mixture consisting of equal proportions of salt and brown sugar, with $\frac{1}{2}$ oz. saltpetre to each pound of the mixture.

Another recipe is: 14 lbs. coarse salt and 1

lb. saltpetre to a 10 score pig. For a small pig weighing not more than eight score the carcass may be cut into four quarters, the bones removed, the forelegs cut off close to the side, and the shank bones removed from the hind legs. The four quarters are next sprinkled with 2 oz. saltpetre, and from 3 to 4 lbs. of common salt. Then they may be piled up one on top of the other and left for ten to twenty days, rolled up (Ayrshire fashion) and tied with twine, placed in muslin bags, and stored in a cool place. The quarters may be numbered according to the degree of curing, and in this way it will be possible to secure various degrees of mildness in the curing process for short or long keeping as the case may be.

Sugar enters into the Cumberland recipes, Mr. Newsham tells us, a typical one being as follows: 4 stone of salt, 3 lbs. to 8 lbs. pure Demerara sugar, and from 1 $\frac{1}{2}$ lbs. to 2 lbs. of saltpetre. In the Cumberland district it is customary to rub the hams thoroughly with the salt at intervals of four or five days. The other ingredients are added after the second application of the salt, and the bacon smoked after the lapse of another week.

A Scotch recipe that appears to give very



Judging Milking Shorthorns at Toronto.

good results consists of 8 lbs. of dry common salt, 3 oz. of saltpetre, 1 lb. good brown ration sugar, and 1 $\frac{1}{2}$ oz. allspice for every 100 lbs. of flesh. The carcass is allowed to cool, after cutting up, for about twenty-four hours, and the salt is rubbed in the skin side with a stone, until every part of the rind is soft, white and pasty; then the sides are well salted by hand, piled up, and left to drain for forty-eight hours.

When all the brine has been discharged from the flesh, a mixture of half the remaining salt and saltpetre is well rubbed in, and afterwards the balance of the salt and saltpetre, together with the sugar and allspice is applied in a similar fashion. The brine that came from the first salting is thrown away, but the second brine is used to baste the sides every day or so for about three weeks, after which the bacon is hung up to dry.

In Scotland and Ireland a cure known as "green" bacon is held to be very popular; after curing the sides are rolled and bound with twine, placed in muslin bags, and stored in a cool place. The essential properties of Irish bacon are no doubt due to the use of peat turf in drying it.

In the ordinary way hams and flitches will be "pale-dried" in about three days in a dark room



A Large White Sow.
A winner in England.

at a temperature of about 85 degrees F. While green or unsmoked bacon is preferred in the North, South Country consumers like the smoked bacon best. Some of the old smoke lofts for bacon in old-fashioned farmhouse kitchens in the South are still in use. The modern method of smoking bacon is much more speedy and effective, however. Any convenient outhouse can be utilized for the purpose, but the chief thing to guard against is the risk of fire; and, further than this, care must be taken to see that the smoke does not escape from the building through apertures in the roof.

An earthen floor may be used, but a cement floor is best and any openings at the eaves can be stuffed with straw or damp sacking may be laid over the roof to keep the smoke in. In the first place, the flitches and hams should be thoroughly dried in the open air during windy or drying weather.

Meanwhile the floor of the outhouse or smoke-room should be covered with a layer of several

inches of clean, dry wheat draw, on the top of which is placed a layer of oak sawdust three or four inches thick. If the latter is damp there will be some difficulty in getting it to burn properly; green sawdust will not burn at all. Before smoking it is usual to dust the hams and flitches with pea meal, so as to impart to them that rich brown tint so characteristic of Wiltshire bacon.

The hams are afterwards packed in thin calico or flour bags, and hung up in a dry kitchen, but care must be taken to see that they are not kept too near a hot ceiling, or partial decomposition may be induced. The custom still prevails in many North Country farmhouses of keeping flitches and hams in meal, and some very excellent green bacon is often stored in this way.

London, England.

G. T. BURROWS.

THE FARM.

Growing Potatoes.

Editor "The Farmer's Advocate":

To get good seed potatoes I do not think it is good to dig them too green. Let the vines wilt well and they will keep firmer, but don't leave it too late. Select your seed when digging and pick out nice, smooth potatoes, not too big but not small—just normal-sized potatoes. To keep them I prefer a pit in a good, dry place, where the water will not get near. I use pits about three feet deep and two and one-half feet wide, placing the potatoes in and covering so as to prevent freezing. The tubers will keep solid and will not sprout until seeding time.

If it is not possible to pit, they keep very well in a cellar not too warm. I never allow any light on the tubers, as it damages them considerably. Potatoes are possibly just as well stored in the cellar as in a pit only that they will sprout more or less and the growth will not be as strong or rapid after planting.

Regarding the variety of potatoes that gives best results, I prefer the Dooley. It has scored in the field-crop competition in Caradoc Township, Middlesex Co., Ontario. Though it is not widely known elsewhere, it is at the top among our Caradoc potatoes. Carman No. 2 is an extra good potato. Davies' Warrior is a new potato among us and is doing fairly well. I do not think it would be any mistake to try any of these three varieties.

With early potatoes my experience is very limited. As a rule they do not yield as well as later varieties and do not grow as uniform in size and are not as easily marketed only very early in the season. I might suggest the Early Eureka or the Early Ohio. The Early Ohio is the earliest variety I am familiar with.

DONALD L. CRAWFORD.

Middlesex Co., Ont.

Material for a Plank Frame Barn.

Herewith we publish a list of material required for a plank frame barn, 30 feet wide, 60 feet long, with 16-foot posts. Some time ago a correspondent asked for this information, and several times in the past we have published answers to similar questions, but, of course, the dimensions were not the same. From this list a person who purposes building a plank frame barn of any dimensions should be able to figure out his lumber requirements. The winter season is near at hand and it is the time to prepare for all next summer's building operations. All lumber, timber and other material needed should be carefully calculated during the long winter evenings and as much of the material as possible should be on the ground when spring opens up. The following list may help some of our readers who contemplate plank frame construction. No matter what size of barn is required these figures are useful as a basis.

Two End Bents.—20 pieces 2 x 8 in. by 16 ft. posts; 8 pieces 2 x 10 in. by 27 ft. purlin posts; 8 pieces 2 x 8 in. by 15 ft. cross sills; 8 pieces 2 x 8 in. by 15 ft. beams; 44 pieces 2 x 10 in. by 20 ft. beam stiffeners; 6 pieces 3 x 6 in. by 16 ft. post stiffeners; 4 pieces 2 x 6 in. by 12 ft. purlin brace; 4 pieces 2 x 8 in. by 16 ft. gable stiffeners; 32 pieces 2 x 6 in. by 15 ft. end girths; 4 pieces 2 x 6 in. by 18 ft. end braces; 8 pieces 2 x 6 in. by 14 ft. gable girths; 8 pieces 2 x 6 in. by 12 ft. gable girths; 8 pieces 2 x 6 in. by 10 ft. gable girths; 2 pieces 2 x 6 in. by 16 ft. gable girths; 4 pieces 2 x 8 in. by 16 ft. end truss; 6 pieces 2 x 4 in. by 16 ft. post filler; 16 bolts, $\frac{1}{2}$ in.