

The harness classes were very well filled. In the class for high-steppers there were forty-six entries, and of these no less than twenty-one were owned and trained by dealers, thus showing the extent to which dealers are taking possession of the show. There were certainly some sensational actors among them.

Carriage horses were shown in good numbers, but the majority of them were not as desirable as they might be.

The Hackney classes were well filled, but some of the awards did not go where many onlookers expected they would fall.

The saddle classes were considered by some good judges to be greatly wanting in type, and the judging very faulty in some cases. In fact the want of a definite type or standard is felt at most of the horse shows, and until some definite type is decided upon, and judges schooled to that type, there will be no uniformity in judging saddle horses.

The breeding classes were represented by two heavy draft stallions. Only one French coach stallion was present. Polo ponies were a smart and attractive class, and were highly appreciated.

Altogether the show was one of the best that the people have seen at Madison Square Garden.

MR. E. D. TILLSON'S NEW PIGGERY.

Mr. E. D. Tillson, of the Annandale Farm, Tilsonburg, Ont., has built this summer a new piggery, which, for size, completeness, and style of finish, will take the lead of anything in the Dominion. The building is 60 x 80 feet and a storey and a half high, with a ceiling ten feet high. The main part of the building is about forty feet wide. It has a passage or driveway seven feet wide extending through the centre of it, and on each side are pens 13 x 14 feet. On each side of the driveway and between it and the front of the pens, there is a gutter, similar to the gutter in a cow stable, fourteen inches wide, five inches deep at the ends, sloping to eight inches deep at the centre of the building, where it is connected with the sewer. To one side of this main part of the building is another passageway and another row of pens; thus making in all a building sixty feet wide. The pens in the centre will be used for breeding pens, etc.

The entire floor in the house is laid perfectly smooth and water-tight with Portland cement. The floors of the pens are covered with two inch pine plank, dressed and jointed and bedded into the cement. The passageways are not covered.

The floor of the pens slopes two inches towards the gutters. The feed troughs are set up four inches from the floor, so that all slop and manure can be scraped out once or twice a day from under the troughs into the gutter, and wheeled away into a covered manure house and stored there until spring, or it can be carted directly on to the land.

A two-inch iron pipe, running the whole length of the building, carries water from the water-works into the building. This is carried along the ceiling, and has valves and hose connections at a number of places, so that it is possible to flush the whole build-

ing at will. The gutters are connected by an iron pipe to a sewer of glazed sewer pipe, which carries all the flush water away to the river bank. The water arrangement is also an excellent protection against fire. To prevent the liquid manure from running into the sewer an iron stopper closes the openings from the gutters. These are only opened when the floors are being flushed.

Cut straw and oat hulls are used as absorbents for taking up the liquid manure, but it would be an easy matter to run it all into the sewer and collect it in a tank, and from there it could be carted on to the land. Mr. Tillson believes it best to keep it with the solid manure by using plenty of absorbents and land plaster.

Yards have been made on either side of the building twenty-four feet deep, and are connected by convenient doors with the pens inside. The yards are floored with two-inch pine plank and are water-tight. They have a fall to the outer end, where a gutter catches all liquid manure. These pens will be covered in time with a low flat roof of felt paper to keep the snow and rain from washing the manure, and as a protection from the sun in the summer.

Convenient feeding rooms and breeding pens are provided for, and the room overhead is used for storing feed and bedding.

RAISE THE CALVES AND MAKE BABY BEEF.

There is bound to be a shortage of cattle for beef purposes in the near future on account of the great number of stockers sent out of the country the past season. In view of this fact farmers should take steps to meet this coming shortage.

It will pay farmers to look up a number of good calves, if they haven't got them themselves. There are a great number of dairymen who never raise a calf, but whose large beefy cows have been served by sires of the beefing breeds. Look after the calves from these cows. Feed them well, force them along as fast as they can be made to go. Get them up to 900 or 1,000 lbs. weight by the time they are a year old, and there will good money in them. This, of course, means good feeding, but with a fair supply of milk and plenty of good grain it can be done.

Don't try to do this with steer calves from a dairy sire. They will probably give you an equal weight, but the butchers will not give you equal money. In connection with this read a portion of the article by Professor Curtis on page 652 of the June number of FARMING for 1897.

Many farmers did not get as many feeding cattle this fall as they wanted to, because they were too scarce. The quality of those offered and the price combined made it so that the margin for profit was very narrow. Why not feed good calves? Once the calves get a good start, can eat hay, and lick meal they do not require such a large quantity of milk as is usually fed. Hunt up the right kind of calves, feed them right, and see if there is not profit in baby beef.

Foresight on the farm pays better than anything else.

THE FARMER'S PORK SUPPLY.

Farmers will soon be putting up their supply of pork for the year. It is a matter that every farmer should attend to. Sometimes it is a hard matter for the farmer's wife to set a good table unless she is well supplied with the necessary articles. Very often, however, the pork is not as well saved as it ought to be, and consequently neither the lard or meat is as sweet and nice as it should be. There is no occasion for this; it is only neglect to do the proper thing at the proper time.

A correspondent strongly urges farmers to try brine-cured bacon in preference to dry-salted for home use. Speaking of his method, he says: "All you need is a water-tight tank and a bucket or two of water to each hog. Then make a brine by the addition of salt until it will bear an egg up. Put in the sides, as usual. It is not necessary to have the brine more than scarcely covering the meat, as the meat will settle. But it is a good idea to put a heavy weight on the top of the meat. At about the fifteenth day, if the weather is reasonably moderate, pour the brine off, take the sides out, and put back in different positions. Then pour the same brine over it again. At about ten days more your meat will be ready to smoke. Use dry hardwood for smoking—not old chips, dirty sawdust, rags, or anything to make smoke. After smoking has been sufficiently done, wrap the hams and sides in paper. Then place in small sacks made of good material; tie tightly, and put in a cool place.

"The secret of brine-salting is this: You have noticed that in dry-salting there is always an accumulation of watery blood in the vessel. This is what might be called juice from the meat, which should have remained in it, rendering it tender and pleasant instead of dry and tasteless. In brine nothing escapes, and brine penetrates every section. Its flavor is perfect. It has a juiciness and richness which are most agreeable to the taste. Try some of your bacon in the brine, and you will be sure to adopt the plan."

Mr. Theo. Louis, of Wisconsin, whose name is well known to Canadians as that of a man who has been successful as a breeder and feeder of swine, in writing to the *National Stockman and Farmer* about the farmer's pork supply, says:

"The preparation to have sweet meats commences at the time of slaughtering. Hogs to be slaughtered should not be fed twenty hours before slaughtering. They will not bleed freely. Nor should they become heated by chasing or any other cause. It likewise has a tendency to check the flow of blood. Nor should a hog be scalded until fully expired. After the hog is hung up and the intestines, lungs, heart and all are removed and washed out, split the hog right through the centre, leaving a small attachment near the tail and at the end of nout, so as not to overbalance it; and as soon as the leaf lard is cold enough to be principally removed, take it out. This will insure the perfect cooling of the meat. This last precaution we learned from our large lumbering concerns and packers in early days, when selling dressed hogs. We have found it a safe prac-

tice. The heavier the hog the more essential its quick and perfect cooling. Never allow meat to freeze solid, or pack it in frozen condition, for it is sure to spoil.

"Before cutting up the carcass remove the spare ribs, tenderloins, and any overplus of lean meat from the side pork, unless it is converted into bacon, and evenly divide the width of side pork from four to five inches. Trim off all surplus of fat from ham and shoulders. All this will increase the surplus of sweet lard, of which the wife seldom has enough, or has to replace it with cottonseed oil at a big price.

"Now for a good new barrel, or one that never had the least bit of sour meat in it. Don't use a whiskey barrel. A kerosene barrel burned out and soaked for a time with pure water will do. But a new barrel is always safe. There are numberless ways of preserving meats, but we have reason to think that all additions of sugar and the like have a tendency to harden and dry the meats. Cover the bottom of the barrel with an inch of pure salt, pack in your meat, the rind outward, not so close but salt will get between the meats, cover again with salt over each layer, and so on until the barrel is full, up to about five inches. Lay a cover of clean, new boards on it, with a stone to weight it down. Prepare a brine, out of clean salt and water, that will bear up an egg, and cover the meat three days after packing. In about six weeks thereafter take out the meat, lay it on a board to drain, take out the brine in a wash boiler, put it on the stove, and as soon as the scum commences to rise skim it and continue until clear before it boils. Rinse the barrel, re-pack it, and when the brine is cold pour it on to cover the meat. Enough water can be added during the heating and skimming to have plenty to cover it; sometimes we add one ounce of saltpetre. This, if always covered with brine, will be sweet meat twelve months from date of packing.

Take the hams and shoulders and cheeks, rub them well with salt on both sides, lay on a declining board so as to have drainage, and cover the flesh side well with salt. Take a lot of fine saltpetre and work in at end and around the centre bone. Let them be three to four days. Have a clean barrel ready, clean off all the bloody salt from the meat, pack in the barrel, rind downward and outward, pour on and cover with a brine of pure salt and water that will bear up an egg. Hams from hogs weighing 250 to 280 pounds, dressed weight, should remain in this fourteen days only. Take them out, let drain and dry two or three days, then smoke them. Soon after smoking cover and sew up in any kind of clean cotton cloth, and have a barrel of dry, clean wood ashes ready. Cover the bottom with three or four inches of ashes, lay in one layer the best you can and cover again with ashes, so no meat comes in direct contact with other pieces, until all are packed and covered. Keep the barrel in some outhouse from the influence of moisture. Ours is kept in the smoke-house, and the other day our city cousins and the doctor ate dinner with us, and we had ham from December, 1896, and they all declared it first-class. Now this is simple. Cannot each farmer have it?"