



## The Bissell-PreScott Disc Harrow

Is especially adapted for Summer-fallow cultivation, preparing seed bed for wheat, working stubble fields after harvest.

Successfully works hard ground where other Harrows fail.

### The Leading Disc Harrow

T. E. BISSELL, - FERGUS, ONT.

GAZETTE—Continued.

for and eat lean meat, and reject that which is unduly fat, it follows that to make the best pork at lowest cost the pig must be well-bred, started right and then led, from its natal day till it brings up on the block, on the right kind of food to produce juicy, lean meat and enough to make the largest gain.

The pig that is wintered weighing no more in the spring than in the fall has been fed all winter at a dead loss, and worse still it has become stunted and dwarfed beyond hope of recovery or profit from subsequent feeding.

The best pork, most economically made, is that which is produced on the pig in the shortest time after it is born, one that gets most of its living on a fresh pasture in the open summer field.

But in order to get the pigs in the spring for this purpose we must winter a lot of breeding sows to drop pigs ready to go on to the fresh pasture of early spring. To do this successfully and cheaply is one of the prime factors in this whole problem.

An unhealthy sow cannot produce a healthy, thriving pig. An over fat sow will be sure to bring small little pigs hardly worth the raising.

What is wanted is a strong, healthy, big-formed pig with lots of growth and to get such a one we must have a strong well-developed muscular sow in the most robust health with a system so nourished as to be free from all feverish tendency and natural in all functions and able to furnish an abundance of good milk for the pig from the moment of birth.

Such a sow in such a condition can never be had by feeding on any food rich in carbonaceous material and running out of doors and sleeping in a snow bank.

She must be put into a dry, airy, well-ventilated, warm and roomy pen and fed on cheap, succulent food, heterogeneous in its nature and with an abundance of bone-making material. A dozen sows weighing from 200 to 300 pounds each may be put into a pen as above described, 30x40 feet, with good height to the ceiling and be safely wintered on six bushels of mangels and 24 pounds of coarse middlings or fine, re-ground bran each day with all the good early cut, well cured clover hay they will eat, and be in the finest condition to farrow an average of eight well-developed, healthy pigs each. The mangels should be fed whole so as to give the needed exercise in eating them.

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These sows should be bred so as to farrow in March or very first days of April, and of course a few days before each is expected to farrow she should be penned off by herself, with the proper conditions of bedding, etc., to render it sure she will have no difficulty in bringing forth the expected litter. As the mangels can be grown very cheaply and the bran bought for from \$10 to \$15 per ton, the cost of wintering will be but very little and your pigs cost only a song. Having thus secured a lot of pigs very cheaply, and what is of more importance, having them well born, the remaining thing to do is to feed them at least cost on the most desirable food. No food is better or cheaper for the young pig than sweet skim milk when it can be had. But as soon as old enough pigs should always have the use of a pasture field. Clover makes an excellent pasture for pigs, but no plant is better food for the pig or more easily provided than Dwarf Essex rape; by having land rich and prepared in the fall it can be seeded to rape with the first warm days of spring and in from four to six weeks be large enough to begin feeding. Pigs are very fond of this and may be pastured on it, or it may be cut and fed to them in another place. If the rape gets the start of pigs it should be mowed off for sheep or cattle, in any case it grows quickly after being cut or eaten off, so that a comparatively small field will feed a lot of pigs.

In addition to all the rape or clover they will eat the pigs should have some dry food; for this purpose nothing is better than coarse middlings. Bran, even if ground very fine, is not as good for the young pig, it is all right for feeding the old sows in winter but is too coarse and laxative for the pig. Unless it prove too laxative the addi-

tion of a little linseed meal, one part to four of middlings will be a good change for the pigs occasionally.

They should have all the middlings they will eat clean so as to keep them gaining as fast as possible until they weigh from 100 to 120 live weight. There may now be added to the feed's one-fourth its weight of corn meal, and this should be increased from time to time until the food is half corn meal.

As soon as the pig will dress from 115 to 175 it should be sold, and if one reared and fed as above indicated will have cost less than three cents per pound for the dressed weight and the meat will be lean, tender and juicy and sell for such a price as to leave what should be a very satisfactory margin of profit.

If the following mixture be prepared and kept in a bag under cover and always accessible to the pigs and hogs it will be found very beneficial and go far in keeping them free from internal parasites:

One and one-half bushels corn cob charcoal, three pecks hardwood unleached ashes, fifty pounds fine bone meal, six pounds salt and one pound copperas.

Break the coal quite fine, mix coal ashes and bone meal together, and dissolve salt and copperas in water, and with the solution sprinkle the mass frequently, stirring so as to have all well incorporated together. To prepare the cob coal, dig a hole in the ground, start a fire in the bottom, pile on the cobs, and cover quickly. Leave just vent enough so the whole mass will get on fire, and then cover up and leave until the whole is cooled down.

This is a capital condiment for the hogs at all times.

Lockport, N.Y.