

Canada's Beef in Great Britain.

To the Editor "Farmer's Advocate":

After seeing our beef cattle at the ranch, the wharf and the lairages, the market is the court of last resort. Smithfield is the great dead-meat market of London. To see it at its best necessitates an early morning visit, the bulk of the business being done between six and eight a.m. Canadian is neither a common nor popular name with which to brand beef in this market. Opportunity is afforded to make comparisons between British, Canadian and States carcasses, in which Canadians take third place. Hung up, it requires no trained expert to see glaring faults. The side from the Canadian bullock is thin over the loin and over the foreribs, and tapers off at the haunch or ham. The flesh of the Canadian is paler and lacks the brightness in color possessed by its rivals. This paleness is a constant feature, so I was informed by the dealers, who also state that the Canadian carcass does not cut up as well as the American. At one stall the salesmen state that occasionally they get a Canadian carcass as good as any, which goes to show that it is quite possible for the Canadian beef-grower to put just as good an article on the market as anybody else.

The editor of the Meat Trades Journal, a man thoroughly in touch with the meat markets of Great Britain, says: "London is the best market in the world for the best stuff. Housekeepers find that good beef is more economical to buy than inferior quality stuff; there is less waste!" The merits and demerits of Canadian beef came up for discussion and elicited from him the opinion that Canadian bullocks had three main faults, lack of finish, poorly bred and were too old; fortunately, all faults that the beef-grower at home can remedy. He expects beef to go higher, and drew attention to the price of rumps and loins to the trade, 7s. to 7s. 4d. per stone (8 lbs.), or 21 to 22 cents a pound wholesale. In the Smithfield market Canadian beef is hard to find; lots of American and Danish beef was to be seen, carrying the labels of the meat inspectors of those countries. Armour and Swift are the hieroglyphics stencilled on innumerable boxes, and those names speak volumes as to the trend of the beef trade. Canadian beef, being inferior, is consumed at other British markets where the highest quality meat is not called for. The Meat Trades man tells me it is impossible to make a \$1.00 out of Irish stores, and a Glasgow commission man attributes that to the prevalence of Galloway blood in those stores, which he says accounts for the slow maturing tendency and lack of quality in the Hibernian.

At Islington is London's big live cattle market, called the Metropolitan Cattle Market, yet one does not find the best stuff there. The north countrymen ship carcasses now, beef trains being run every night on the trunk lines, the L. & N. W., the Midland and Great Northern.

At Islington one may meet with men up in all phases of the meat trade, and in conversation with a leading commission man I got the same verdict pronounced against the Canadian bullock—lack of finish! Those three words have been quoted so often as to be rapidly becoming tiresome to both reader and writer, and yet, in heart-to-heart talks, only cold facts and the unvarnished truth are of any value. We have no cause in Canada to pat ourselves on the back over our beef production. The commission man just mentioned, does not consider it possible to land grass-fed stuff, after the long journey by rail and boat, in anything like the finish that grain-fed stuff is, and the sooner grass-fed stuff stops coming, the better for the Canadian reputation. In order to retain what finish the grass-fed animal has, it should be tightened up with grain, before shipping. As every cattleman knows, grass is a very loosening diet; in England bullocks finishing on the grass are fed cotton cake to tighten them up and prevent them losing ground. The solely grass-fed carcass is watery, and does not weigh out with the grain-fed carcass of the same size. I am informed that taking two average sides of Canadian and States bullocks, appearing to be equal in size, the latter will outweigh the former, often two stones (16 lbs.). One reason for the butchers' preference, and the cause, the States bullock is grain finished.

Compared with the United States, our beef trade is a one-horse concern, with neither credit nor profit to producer, dealer nor consumer. A complaint made against some Canadian carcasses is the yellowness of the flesh, which may be due to the dairy ancestry of some of these cattle. This idea is borne out by the fact that such carcasses are from brindle cattle, or others bearing the hall-marking of dairy sires. The Canadian grain-fed steer, if a good one, is often prepared during June, July, August; to the States beast, the Canuck's carcass is less oily, keeps better in muggy (close, damp, hot) weather. The variety of grains fed, as compared with the corn diet of the Yankee, may account for this. A complaint occasionally heard is that cows and heifers arrive

at the lairages in calf, some calving on arrival; such means total loss of the dam and calf, because all cattle have to be slaughtered at the lairages within ten days after arrival there. If cows are far advanced in pregnancy, they are condemned, and rightly so, by the meat inspectors. Volumes might be written on the beef trade, yet only a few important things need to be ob-



A STRONG BACK.

The kind the Britisher wants. Fed for Smithfield by Jno. Turner, Calrington, England.

served to give us a large share of the Briton's cash meat bill:

1st. The use of pure-bred bulls of the beef breeds only, and those bulls to be of the early maturing, heavy fleshing sort, with short faces, prominent eyes, well-filled neck veins, plump briskets, broad chests, and a spring of forerib that makes a back of equal width all through, thickly covered, straight back and loins, square rumps, carrying the meat to the hocks.

2nd. The growth of the bullock must suffer no hindrance from calfhood to maturity.

3rd. The bullock must be finished, not marketed half fat; "bacon hog standards do not apply to beef cattle!"

4th. The paying bullock will be the table-backed sort, well filled in the twist and breeches, and with a thick, even covering of mellow flesh, quite half way down the ribs.

NOMAD.

Care for the Ewes.

The ewes in the sheep flock which will be due to produce early lambs need a little extra care and feed as the lambing time approaches. If they have not been receiving roots, a moderate supply of these will help to keep up their vigor and health, while a light ration of oats and bran will provide the necessary milk supply, as well as give



A USEFUL TYPE.

A Smithfield competitor that will dress a high percentage of valuable meat.

strength to both the ewe and her lamb. If the most of the ewe flock are not likely to lamb near the same time, it may be well to divide the flock and feed more liberally those that are more forward in pregnancy, as those due later may become over-fat if they share in the better feeding. See that all cracks or openings in the walls of the pen which let in cold drafts are closed as the

lambing season approaches, and have provision for closing all outer doors at night. A supply of light, low hurdles, about six feet in length, should be provided for making pens in which to confine for a day or two the ewe and her newborn lamb or lambs, so that they may become acquainted. This may not be necessary if the lambs come strong and able to help themselves, but any that are weak or that are neglected by the dam will need some such provision, and especially in the case of twins, which are liable to get separated and one to be disowned by the mother. Confinement in such close quarters, however, should not be continued many days, for exercise is good for both the ewe and the lambs, and the former will feed more contentedly and with less danger of over-eating if faring with the other members of the flock.

When Pigs Should be Marketed.

Generally speaking, our hogs are marketed just when the hogs are fit and the prices right. Unfortunately these two conditions do not always exist at the same time, and whether it will pay to keep the hogs for a better market, or let them go at existing prices, is often a "knotty" problem. In this connection a study of the cost of producing a pound of gain in a hog over 200 pounds, as compared with the cost of a pound in a lighter hog, will be of interest.

In Denmark extensive comparative experiments were carried on to determine this point. The results are summarized in the following table from Prof. Henry's work:

	Weight of pigs in lots.		
	1. 75-115 lbs.	2. 115-155 lbs.	3. 155-195 lbs.
Average feed required to produce 100 lbs. gain	437	465	490
	4. 195-235 lbs.	5. 235-275 lbs.	6. 275-315 lbs.
	543	624	639
Average food required to produce 100 lbs. gain			

There is noticed throughout a steady increase in the food required to produce a pound of gain, with the increasing weight of the animals. The conclusion we would draw is that where the feed can be fed to light hogs it will in most cases pay to sell the heavier ones as soon as they are fit, or at about 200 pounds, provided the markets did not promise an immediate substantial rise.

Six Bushels a Day.

Prof. F. R. Marshall, in the Chicago Live Stock Report, writing of a recent visit to Canadian breeders, recites the following account of an incident related to him by Lt.-Col. McCrae, of Guelph, as occurring at a New Brunswick farmers' meeting he attended as a speaker not long ago:

In New Brunswick the audiences insist on speaking of turnips by the barrel, and it was very difficult to make them believe that turnips could be grown and fed in large quantities, until, in an upper county, in the far-off spruce woods, there was a meeting convened in a settlement of Scotch emigrants, who understood and appreciated the cultivation and feeding of turnips. In a crowded hall, the speaker told a story of turnip-feeding, which he had heard from Arthur Johnston, of Greenwood, Ont. Mr. Johnston had visited Aberdeenshire, purchasing Scotch Shorthorns, and at the home of Mr. Campbell, Kinellar, he mentioned to Mr. Campbell that

he thought his aged bull, Vermont, was in higher condition than they cared to see useful sires in Canada. Mr. Johnston said, "I think him much too fat." "Fat!" said Mr. Campbell, "Fat! he has had naething all winter, naething but a pickle oat straw, and six bushels neeps (turnips) a day." "Six bushels!" says Mr. Johnston, "Could he eat that?" "Yes," answered Mr. Campbell, "every day." Mr. Johnston took the trouble to visit the byre at feeding time, and saw Vermont get his two bushels three times a day. When this story was told to the New Brunswick audience, a man in the back part of the crowded hall called out, "I think you are wrong, there, sir." "Well," answered the speaker, "I am telling you the story as Mr. Johnston told it to me." "I worked for Mr. Campbell,"

said the man. "Oh, did you? Did you feed the cattle?" "Yes, but I didn't give them six bushels a day." "How much did you give them?" "Just a barrowful to two." "What were you feeding?" "The steers and heifers fattening for the London market." "How much would they weigh?" "I do not know, perhaps 1,100 or 1,200 pounds." "How old were they?" "About