

is attributable to the too general use of the light harness sire, in other words of the trotter, whereby straight shoulders and want of withers have been perpetuated, and the essential points of the saddle or cavalry horse willfully bred out. They would undo this error now, if they could, an error which has made for Canada and Kentucky millions of dollars. But for every dollar we have made, a hundred might have been made, if the farmer would put his big half bred mare to a thorough bred horse. His scrub mare he had better doom to sterility. Before closing I would say one word of the failure of the English officers to get the horses they want. They must see exactly the horses they do want, (every other man will) in the streets of Toronto. Many are still in the country, and to be bought, but not in Toronto at regulation price.

Our saddle horses have been brought here by middlemen, who, pay, as a rule, less than the sum to which the officers are limited. If experienced buyers hunt the concession lines and county towns for saddle horse at first cost they are procurable. And if the right horses can be got by other people, it might strike the officers that their past and present *modus operandi* are capable of improvements. I am strongly of opinion that much of the fault lies with themselves. BREEDER.

The foregoing applies to Ontario. As to Quebec, the farmers here have not the right kind of mares, but it is astonishing what saleable horses a thoroughbred stallion will get out of even common cart mares. I do not think that this is the right way to breed the saddle horse or hunter, still you get a very saleable horse. His deficiencies are not apparent until he has been pretty severely tried, and, if not a first class saddle horse, or hunter, he will do for carriage work, or work on the farm. In Ontario, there are lots of thoroughbred horses, all over the country. Here we have very few. Oh! for a few good hackneys distributed throughout the province of Quebec.

Yours truly,

C. F. BOUTHILLIER.

I think what pleased me most among the live stock, was the herd of Guernseys of Mr. Greenshields. There are a splendid lot a long way the best I have yet seen in this country. And, yet, I believe that he can get hardly any one to buy his surplus bull calves!!!

## The Household.

### SUGGESTIONS FOR BREAKFAST.

Few women realize the importance of a good, well-cooked breakfast for men before starting on a day of toil. By good, I do not mean luxurious, but food plain, wholesome and nutritious. The average breakfast is a slap-dash affair, cooked over the first fire, some of the food overdone, some the contrary, but with a hurried feeling that it must be served as soon as possible. If porridge be served it will not boil in less than one hour; this can be steamed the day before when the fire is going for cooking dinner, and enough can be steamed to last several times. Toast will only take a few minutes, as it is better served as soon after making as possible. Bacon should be fried over a slow fire, or it gets hard. Scrambled eggs over a slow fire also, or scorching will spoil their delicious flavor. Pancakes must be carefully

mixed, their ingredients properly measured to ensure success, and then cooked over a moderate fire. Potatoes require a full half-hour to boil, and one hour to bake. Raised bread and buns are better made the night before, as they are sometimes slow to rise, and they are just as nice warmed over, or split open and toasted. Pop-over gems and Graham muffins can be made within the hour—the oven will be the proper heat when you have them mixed. Fish of any sort should be fried over a slow fire in plenty of fat, and before dishing the hard outerskin removed. Tea, coffee or chocolate must not be hurried—the water must be boiling for all of them. Never draw tea with any but boiling water, and infuse for twenty minutes. (1) Beefsteak will cook on a hot pan in twelve minutes, keeping it turned constantly. Dish on a hot dish with a pat of butter under it. Rice cannot be boiled under half an hour, and steamed it will require one hour over a good fire. Apples will bake in half an hour. Milk will boil in ten minutes. These are a few of the simple, wholesome dishes that can be readily prepared, and what a difference the proper preparation does make. A few sprigs of parsley, mint, celery, carrot or beet leaves around the breakfast dishes make so much difference in their appetizing appearance. I have not mentioned the large variety of cold meats that can be sliced thin, nor the left over chicken that can be dipped in butter, and fried in a covered pan with hot fat. We have all the materials for the most luxurious living within our control, for no first class hotel could furnish more than mentioned here. One or other should be selected for breakfast the night before, then there is no delay in the morning. Lay your table neatly while the fire is getting warm, if you have to do this yourself, then when all is ready the breakfast can be brought in hot and tempting. Have your pitcher of milk or cream in a cool place over night. The appetites produced by fresh air and a night's refreshing sleep will want no appetizer to do justice to the breakfast you have set before them.

*Farmer's Advocate.* (1)

### DISH-WASHING MADE EASY.

A little insight into the science will lighten the matter wonderfully. First remove the food from the table; then scrape every dish free from crumbs; empty all cups into a slop bowl; pile the plates on the top of each other (largest at the bottom); gather knives, forks and spoons into a convenient dish, and convey all to the sink. Place a gallon, more or less, of hot, soft water in the dish-pan, add to it a little soap, and with a clean dish-cloth commence on the glass and silver, ending with tins and kettles. Throw out the dish-water, rinse the dish pan, then rinse in hot water the glass and silver, wiping dry. Place in the plates with the cups and saucers, and turn hot water over them, then place on a rack to drain and wipe dry as soon as possible. One will be astonished at the fun of washing dishes in this way, and they will be finished up so quickly that you will wonder what has become of them.

(Cultivator.)

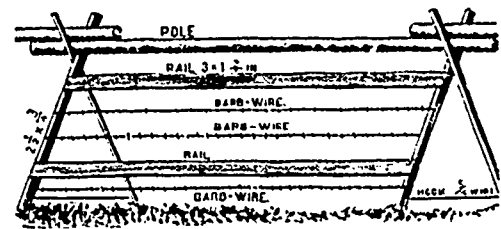
- (1) Oh! 7 or 8 minutes for black and green, but 30 minutes for Japan.—Ed.  
(2) Our idea is that only farmers, &c., should eat much breakfast.—Ed.

## Swine.

### PORK MAKING WITHOUT GRAIN.

*F. E. S., Dehesa, Cal.*—1. Can hogs be grown on beets, squashes, mangel-wurtzels, Alfalfa or clover? 2. Can they be fattened on this feed at a profit without grain? 3. What would be the best and most profitable way to feed it? 4. What is the best strain of hogs to grow for the market—meaning those that will grow the largest on the least feed?

*Ans.*—1 and 2. Hogs can certainly be raised with profit on Alfalfa and squashes. A few years ago I was ranching in a remote valley in eastern Utah. We were entirely self-dependent, as there was no wagon road—so tried to make our own meat as far as practicable. Our hogs were kept in a pen—owing to scarcity of fencing material—and fed all summer on green cut Lucern or Alfalfa. This made them grow and thrive very well. It would have been better could they have been on a Lucern pasture—not too large in area—so that they could keep it down pretty well and eat it off while tender. In winter we used to feed our stock hogs on cured Lucern hay. On this they kept in good thrifty breeding condition. As we could not raise corn or grain to very good advantage on this ranch, we fed largely on pumpkins and squashes in the fall and found that Hubbard squashes would fatten the spring pigs very well and those that were a year old even better. 3. Yes; I believe it would be better if some kind of dry food could have been fed along with the succulent—for instance, wheat middlings or chopped barley, either of which should be



ANOTHER PORTABLE FENCE.

cheap and abundant in California. Here in Ohio I raise immense crops of pumpkins on which I feed sows and pigs as long as they last. They also have free access to a self-feeder in which I place 15 to 20 bushels of ship-stuff—dry. They take courses of pumpkins and ship stuff, as their appetite demands. We do not cut the pumpkins, or cook them, or do anything at all but haul them out a wagon-load at a time. If cut, the pigs will eat out the soft inside and the seeds the first thing. I have never tried beets and do not know certainly that they would be good, but I believe they would and advise an experiment with them if they can be raised cheaply, as no doubt they can. I should use the sweetest beets I could produce. These green succulent foods produce pork of the best quality, and also keep the swine in excellent health. 4. As to breeds, there is a difference, no doubt. Personally I prefer the Poland-China, but no doubt the Jersey Reds would be good, and I have seen a good cross of these two breeds, combining the good points of each, and being very prolific. (1)

Central, Ohio.

J. E. WING.

(R.-N. Yorker.)

- (1) We have heard, from a most successful farmer in England, that mangels given to pregnant sows after cause abortion.—Ed.

### WHAT A GOOD SOW WILL DO.

THE R. N.-Y., is undoubtedly right in its belief as to some brood sows being worth more than others. Some are more prolific and some are better sucklers than others and are more kind to their young and to the person attending them. I think it is well to use good judgment in selecting sows for breeding purposes. My plan is to select one of good length and deep up and down through the body and carrying the size well back to the quarters. I also want one well rounded out in hams and straight on the back. I keep none but purebred stock, and don't breed until the sow will be one year old or over when she drops her first pigs. I want the latter to come about the middle of March and last of September—two litters a year.

Here is the income from a registered Poland China sow, beginning March 20, 1892, and ending March 20, 1893. She had seven pigs each time: the first seven were fattened and killed January 1, 1893, weighed 1,750 pounds gross, and sold for 7½ cents or \$126.87 in all. The September pigs—seven in number—I have yet; but on March 20, when one year old they would weigh 700 pounds and could have been sold a dozen times for \$55, so that the sow's income would be \$126.87 x \$55, or a total of \$181.87. This statement can be verified by affidavits, but it should be remembered that hogs were high last year and are high yet. Take the same account at the prices received in years past and the result would be quite different. As

to the amount in dollars and cents, it requires care and attention to raise two litters per sow each year, and it also requires the same to make the pigs weigh 250 to 300 pounds at January 1, when nine months of age. It does not pay any hog raiser to let his pigs stop growing. I do not crowd my pigs, but I do not allow them to squeal or root for food.

Somebody asked not long ago about keeping old sows to breed: I keep mine just as long as they do well; my oldest one now whose performances are reported above is five years old. She has nine fine pigs now, dropped March 19, 1893, and is due to farrow again on September 6. I can handle her like a dog, she is so gentle, and I try to have all my pigs the same, for meat can be put on a gentle faster than on a wild pig. The expenditure of neither time nor money prevents me from breeding to the best I can find. This will apply to all kinds of stock as well as to hogs.

Miami County, Ohio.

DARIUS ROSS.