

Beef Rings

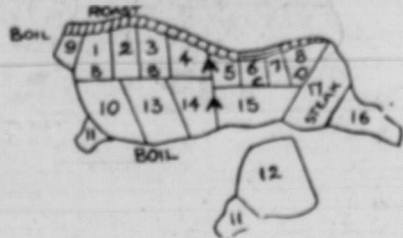
How to have Fresh Meat all Summer

Many Western farmers have of late been writing to The Guide asking for assistance in laying out a program for a beef ring by means of which a number of farmers, say from sixteen to twenty, could arrange for a continuous supply of home-killed beef to be divided as much as possible on equitable shares. This arrangement has worked out well in the East, and if we mistake not, has to some extent been successful in some points in the West. Much depends on the judgment of the farmer who kills and cuts up the beef. Part also depends on keeping out people with a tendency to grumble. One such man will breed trouble.

The accompanying chart has been prepared by a specialist in regard to beef rings, and we submit the same to our readers as a chart that could hardly be improved upon.

This chart was prepared for a ring of sixteen members, but it could easily be adapted to a ring of twenty by making the cuts a little smaller so as to provide for ten roasts and ten boiling pieces in each side of the carcass. Sometimes two small families combine and take one share between them. The ring is managed somewhat as follows:

Each member agrees to supply one beef animal during the summer, and in order to give plenty of time for preparation, the members draw lots the previous winter to determine the order in which they shall contribute animals. After the drawing, members may exchange numbers if they find it mutually advantageous. Each member in turn delivers his animal twenty-four hours before the time agreed upon to kill. The regulations usually provide that each member shall furnish a steer or heifer



under four years old, sound and healthy, and in good condition, dressing from 400 to 500 pounds of beef. If any animal is not up to the standard it may be rejected and the owner compelled to supply another, or it may be accepted at a lower valuation. The decision in such cases is left to the secretary, or a duly appointed committee of inspection.

A butcher is employed to kill and cut up the animals, the owner retaining the heart, head, fat and hide. The amount paid for killing and cutting up a beast is usually from \$2 to \$2.50, with an extra dollar if the butcher makes delivery, which is not a general practice. Of course it is not necessary to employ a professional butcher, but a man is required who can do the work neatly and well and cut up the carcass along the usual lines and in the same way each time. The butcher provides a hook for each member upon which he hangs the portion of each family as the animal is cut up. Each member should have two meat bags with his name on each so that one of them may always be at the butcher shop ready to receive the weekly portion. The beef is cut so that each member gets a boiling piece, a roast and a piece of steak each week. The various cuts are numbered and an actual account is kept by the butcher of the quality and weight of beef received by each member. In this way it is possible to arrange for each family to receive approximately the same weight of meat and the same proportion of value and cheap cuts during the season. At the end of the summer the secretary of the organization furnishes each member with a statement of the year's operations, compiled from the butcher's records. As no two animals will have been the same weight, small balances will have to change hands in order to equalize matters. As a standard price is always agreed upon at the beginning of the season, say six or seven cents a pound, there are no disputes at the close. Members that have supplied more meat than they have received are paid for the overrun at the price agreed upon, and those that have supplied less than they have received are charged for the difference in the same way.

Wherever it has been tried this system

has given excellent results, as is shown by the fact that it is difficult to gain admission to the rings, as there is no inclination to drop out. The farmers' wives and daughters are particularly well pleased, as the abundance of fresh meat at their command simplifies the question of supplying suitable meals. The farmers get their beef at the actual cost and of uniform quality. Under the operation of the beef ring each family gets its portion within a few hours after killing, so that there is little difficulty in keeping the meat fresh for nearly a week. The usual method is to use the steak and roast first and put the boiling piece into brine or a refrigerator until needed.

The accompanying cut represents the methods of cutting up the carcass.

This chart shows one-half of the beef lying on table ready for the saw. Before letting this half down divide it in the middle by running a saw across at line between roasts 4 and 5, leaving two ribs on hind quarter. After laying

both quarters on the table, divide fore quarter at line between roasts and boiling pieces.

No. 9 represents neck. Saw neck off, leaving three joints on it.

No. 1 represents roast No. 1. Saw roast No. 1 off, leaving three joints on it.

No. 2 represents roast No. 2. Saw roast No. 2 off, leaving three joints on it.

No. 3 represents roast No. 3. Saw roast No. 3 off, leaving three joints on it.

No. 4 represents roast No. 4. Saw roast No. 4 off, leaving four joints on it.

No. 11 represents front shank. Saw front shank off above the upper joint.

No. 14 represents second rib cut. Saw it off, leaving five ribs on it.

No. 13 represents first rib cut. Saw it off, leaving four ribs on it.

No. 10 represents brisket.

No. 12 represents shoulder, which lies directly under brisket, as represented.

Then take the hind quarter and divide it at lines shown.

No. 15 represents flank. Cut flank off.

No. 5 represents roast No. 5. Saw roast No. 5 off, with three joints on it.

Nos. 6, 7 and 8 represent sirloin, rump No. 2 and rump No. 1 respectively.

Divide these three as near to the same weight as possible.

No. 17 represents steak. Cut steak

into slices, giving a slice to each person. No. 16 represents hind shank after steak is taken off.

After this half of the beef has been cut up it is divided between the first eight persons, as shown by the timetable, giving each person a roast, a boiling piece and a slice of steak. Then the other half of the beef is taken down and cut up in the same manner.

A successful chart of the beef ring of twenty persons is as follows:

The numbers that go together are: 1 and 18, 2 and 16, 3 and 12, 4 and 13, 5 and 17, 6 and 20, 7 and 11, 18 and 13, 9 and 14, 10 and 19.

In some localities twenty-four share rings are in operation. Many individuals, too, decide that they cannot handle a whole share, and so arrange with a neighbor to go halves. With a 16-share ring an animal up to three years with an average dressed weight of 400 pounds, one share gives a fair supply to two small families. It can be seen, therefore, that the number of shares will have to be governed by conditions and that the chart will have to be made out accordingly. A competent butcher will find little difficulty in dividing the carcass in such a way that each member will receive justice.

"It Took Me Fifty Years to Know How to Give You Better Roofs than any other Man"

"I tell you, every farmer in Canada should realize the big share a good roof has in making a good barn. That is my life-work—making roofs. I have been making my roof better and better for more than fifty years. What I have done for farm roofs is one of the biggest things ever done for people who farm."

"You ask me why a barn roof is so important. I will tell you. You build a barn and expect the roof to protect it many years. You put thousands of dollars' worth of produce under that roof while it lasts. Every pound of this produce costs you hard work. If a poor roof lets it get spoiled by wet, you lose money year after year. This lost money is many times the roof cost. Some roofs will last for several years. Some roofs will last if they are kept painted. But a roof is mighty hard to get at. It is not too safe to work on anyhow. Once a roof starts to leak, it is often left as it is. The result is the things you have in your barn spoil. This I lost money, and soon amounts to more than the cost of a good roof."

A Roof for any Man See What a Good Roof Can Do!

"I have spent my life making a low-cost roof that any man or his tinsmith could lay right. This roof of mine saves the stuff stored under it. It saves the barn framing and beams. It saves the foundation. This roof of mine doesn't need special roof timbers at all."

Good for 100 Years

"The big point about my roof is that it cannot develop leaks after you have had it a year or two. It is a real roof from the first year it is on your barn to the last year. And do you know when that 'last year' will be? You will use that barn, and your son will use that barn, and your grandson will use that barn before that 'last year' comes. I want to pound the fact home to you that when you get a roof from me, you get a roof that is good for one hundred years. Think of getting a roof that makes your barn good for a hundred years. And that at about the price of an ordinary roof."

"That is why I say, 'I have helped the farmer more than any man ever did.' My roof will protect a good \$100,000 of produce in your barn in 100

years. A roof that will do that is worth going after a good long ways."

Stands the Arctics

"This roof is so good that the Canadian Government, Bernier Arctic Expedition used it for the Arctic regions. Here is immense cold and sweeping winds and ice and poor foundations to stand up under. The North-West Mounted Police use it. The Canadian Government has found no better roof for them. My roof is a good roof for the Arctic Circle. It is a still better roof in the milder climate of the rest of Canada."

Stands the Tropics

"But that is not all. My roof is used in the West Indies. Here is a temperature of 135 degrees at Port-au-Prince, Jamaica. My roof stands it. In Jamaica during rainy season at Montego Bay, rain falls 10 inches in a single day. My roof stands it. In Ontario rain falls 30 inches in a whole year. My roof in Jamaica stands in 24 hours the rainfall it has easily 4 months for in Ontario. Is that a good roof? Is a roof that stands the severe conditions in both Arctics and Tropics good enough for you? You get exactly the same article, made on the same machines."

Used All Over the World

"Not only that, go down to South Africa. Go to the farms there. Go around Port Elizabeth, or Durban, or up in the Transvaal. You'll see my roof there. People will go around the world for my roof, because it is the best roof in the world. It will last 100 years. People use my roof in Japan—an earthquake country. They get it from me. They have searched the world for a roof that would stand earthquake straining. My roof will."

This Took 50 Years

"You are beginning to see something of the big work I have done. I have made a low-cost roof that stands terrific cold and heat, that stands tremendous rains, that stands ice, that stands earthquakes. In fifty years, I have made Pedlar roof better and better by little prints added every year. It has world sales to-day, just because it is the best roof in the world at its very moderate price."

MY LATEST TRIUMPH

"Then, a few years ago, I put my finishing touch that made my roof wonderful. I had been troubled, not by my roof design, but by the metal in it. It seemed impossible to get a metal which would not rust. I had to take the best metal I could get. The design was all right. I had been making that design better for fifty years. At last I struck a clew in Europe."

"You know they have cathedrals there that are hundreds of years old. Yet the iron hinges on the doors are as good as ever to-day, though they were hammered out hundreds of years ago. I said to myself, 'Why not make up my roof in this peculiar kind of iron, so my roof will last like those door hinges?' Well, sir, that was a hard job. It was hard to get that iron duplicated. I worked for a long time and my



chemists worked with me to get it. I stuck to it just as carefully as I had stuck to bettering my roof. And I got it at last. That's the metal I use to-day."

You Get the Benefit

"My roof is the only roof in the world with this kind of non-rusting iron in it. I am the only man a farmer can come to and say, 'I want a hundred-year roof at about the price I would pay for cedar shingle.' I am the only man that can deliver that kind of goods."

"My roof will not rust to the leaking point within 100 years. It saves the barn and its products from the weather. It saves the barn from thaw-water and lodged ice, because the seams cannot be gouged apart. It saves the barn from fire, because sparks cannot burn it. A burning stick on the roof will not harm it, or harm the barn under it. Lightning cannot burn a barn with my roof on it. My roof is a perfect conductor of electricity. My roof has 'give' in it to defy heat and frost, and protects in winter and summer. It protects even though the rafters sag. Wind cannot blow my roof off a barn. This is because it is a ventilated roof. It keeps your barn ventilated and stands the heaviest winds safely."

Get My Barn Book

"I want to send you my book, 'ROOFING RIGHT.' This lets you dig into more facts about the Pedlar roof. You will see how clean it is. It gives the best cistern water you can gather, as it is self-cleaning. This book shows scores of good barn designs—the best barns in Canada. Every one has my roof on it. You will get big help from my book, and I will send it free for a post-card, because you can plan your barn from it, whether you use my 100-year roof or not." Write to-day

J. A. Pedlar

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