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OFFICIAL PART.

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DE OMNIBUS REBUS.

Upper Lachine, Dec. 5th, 1888.

Pork.—The cry for a more delicate description of pork—more delicate, that is, than the bladders of lard we have been treated to for some forty years—still increases in loudness and volubility. In England, our chief market, curers of the higher orders of bacon positively refuse to buy the over-fat hogs that too many people seem so fond of producing, and if we are not a little more attentive to the demands of the consumers, we shall soon find ourselves left in the lurch, as Denmark, Holland, and Germany, are straining every nerve, and with a considerable amount of success, to occupy a prominent place in the English market, to which end they are importing the very best blood to be found, and creating factories on the best approved principles.

The hog sought after by the English curers as the most valuable when converted into bacon, is a castrated male or spayed female weighing about 200 lbs., and from 6 to 8

months old; in form long rather than *chunky*, with plenty of lean meat along the sides, and with hams coming well down to the hocks. Thoroughbred Berkshire or Yorkshire boars crossed with the ordinary sow of this country, would give about the right stamp of hog. The show-system should be altered so that no prizes be given for overfed and unsuitable animals, a practical curer being always one of the judges, and specimens of pigs suitable and unsuitable to the trade should be exhibited in a dressed state.

As to food for hogs, that will of course depend upon the *locale*: where corn is cheap, and other grain dear, pigs must still be fed upon corn, and sold at inferior prices; but two or three bushels of pease towards the end of the season will make a wonderful difference in the quality of the meat. Oats, except for nursing-sows, are an extravagance.

Professor Hunt, of the Illinois College Farm, who has been feeding hogs experimentally, says that it requires 4½ lbs. of shelled corn, and 4½ lbs. of corn meal to make 1 lb. of pork. or, in other words, 1 bushel of dry shelled corn will produce 14½ lbs. of pork, and 1 bushel of corn ground into meal and fed dry, will produce 12½ lbs.

Corn fed pigs, the professor says, made about 4½ lbs. a week—about half what a well managed, well-bred pig ought to do. For hogs, as well as for all other domestic animals, a mixed ration is the best.

Dorset-horn sheep.—A correspondent asks if the Dorsets are prolific. I should rather think they were! At Dorchester fair, Oct. 25, the great autumn fête of these sheep, a pen of ewes was sold "which lambed down in December 1887, fatted their lambs, and were now sold with their second crop of lambs at 64s. a couple" (i. e. lamb and dam). "and were two months gone again in lamb. On October 25th, 1887, a pen