

er can scarcely bring any appreciable influence to bear upon the market price which he can realize at any stated period, he can so regulate his programme of breeding and feeding as to able to market the most of his hogs at a time of the year when the market price is the highest.

Some years ago I was a great advocate of every farmer dressing his own hogs, but now my opinion is somewhat different, for the English market seems to be our outlet for our surplus bacon, and that market demands a uniform article. Such an article can better be produced when the hogs are handled in the way in which our packers handle them, and this can be done by the packers to much better advantage than by the farmers. Then, too, the time that would be occupied in killing is sufficient to deliver them alive to the packer or buyer, and thus one day's work in the transaction is saved. But we must be governed by our situation, and by the market prices that rule for "dressed" and "alive" respectively. I claim that it will not pay to dress our hogs unless we can get 1½ cents per pound for them dressed more than for them alive. One thing is certain in marketing hogs as well as in marketing everything else, we must conform to the requirements of the market, and make our produce catch the eye of the buyer, if we expect to get the top price, and that is what we are all after in these times of small margins.

THE UP-TO-DATE LEAN MEAT HOG.

A Manitoba breeder sends the following article, contributed by N. H. Gentry, a capable Berkshire breeder in Missouri, to the "American Swine-herd," asking space for it here. We are always delighted to hear from any one in support of his opinions, but would like to point out that in this case Mr. Gentry rather caricatures than criticizes. There can be no doubt that under a mistaken idea about the advantages of crossing, too many people are breeding mongrels, the most detestable of all kinds of breeding. An Ayrshire - Galloway - Shorthorn - Jersey cow is pretty certain to have as many defects as a scrub, without possessing half her usefulness, and a mongrel beef or pork animal, with a little of the "hunger-to-day and burst-to-morrow" style of management thrown in, will no doubt make a kind of beast that Mr. Gentry's remarks will fairly apply to.

In this issue will be found "Among the Farmers" something bearing on this very question which we commend to the critical notice of our present correspondent. The dumpling Berkshire bred by the last generation of pork men is out of date, and it may be freely conceded that our present type of the breed is nearer a great deal to the carver's ideal, while still a good layer on of flesh. Mr. Gentry says:

In your February issue I read from the pen of Professor Curtis an article on the lean or bacon hog, and am surprised to find him championing the Tamworth and Yorkshire as the most perfect types of such. If this is sound doctrine it is perfectly plain to my mind that the foremost breeders not only of swine, but of the beef breeds of cattle, and the mutton breeds of sheep alike, are far on the wrong road,

and to return to the point at which they diverged from the right would carry them back to the very point where their work of improvement began. In other words, to assert that this hog, with its long legs, slim body, and, worst of all, its extremely sharp nose, so similar in type to the common scrub, is the ideal for the production of the best quality of meat at the least possible cost is indeed revolutionizing, and when we read that Prof. Curtis and Secretary Furness are their champions over the so-called improved breeds, we can but feel that their teachings are inconsistent with the workings of the institutions with which they are connected, institutions which are expected to exert a healthful influence for the betterment of the improved breeds of live stock.

These men are striking at the very principles in breeding that have produced the types of animals that have added so much wealth to their respective states. For years I have argued in favor of and am still firm in the faith of the final victory of the lean meat or bacon hog, or, for that matter, the final victory, as well of that class of beef cattle, as well as mutton sheep that open with a larger percentage of lean meat and less fat. While I agree with Prof. Curtis in this, I differ from him materially in the type of the animal that will best produce the desired end. Who would expect the long, narrow-faced, long-legged, slim-bodied cow or sheep to be the superior of those of a more compact flesh-carrying type? Then, why apply this teaching in regard to hogs? I fear Prof. Curtis has fallen into the old foggy idea that all fleshy animals are necessarily too fat. Nothing could be more erroneous. I have seen Berkshire sows, when weaning their litters, and as thin as they could well be made, carrying as much flesh as a common hog would well fattened, and this flesh would, of course, be all lean meat.

The Berkshire hog, with his short, broad meaty nose, well-dished face, heavy jowls, smooth shoulders, deep sides, wide, deep hams, long, broad level back, and, adding to all this, great feeding qualities or the aptitude to take on flesh common to this breed. I think has the strongest, as well as the oldest, claims to be the greatest lean meat or bacon hog. Packers in the main for a great many years have reiterated this claim, and they are, of course, unprejudiced judges.

Had I not been firm at all times in this belief, and further, that the Berkshires are the healthiest and most easily hog raised. I never would have spent the many years that I have in my efforts to still further improve this grand old breed. I have seen the best specimens of the different breeds at our largest annual shows for a number of years, and I have seen the Berkshire almost invariably excel in size at all ages. This was emphatically true of the great show at the Columbian Exposition at Chicago in 1893, when all breeds, even to the Tamworth, were out with their best specimens the skill of man could produce, claiming public attention. Even in the pig classes under six months, no other breed equaled the Berkshire for size and ripeness for the butcher. If the market calls for light hogs, as Prof. Curtis says, all that is necessary is to kill them young and stop them from growing at the size desired.

A few more words in regard to type. A long leg, and, worst of all, a long, slim nose, is not only objectionable to an intelligent judge for the reason of what it indicates, namely, a slim body and a thin covering of flesh over the entire body, consequently poor feeding qualities. On the other hand, the broad, meaty nose and heavy jowls of the Berkshire are not so much admired for the amount of flesh on the same, but by reason also of what they indicate, namely, a thick covering of flesh over the entire body and good feeding qualities. The well rounded, well-projected brisket of the ideal Shorthorn cow is not admired alone for the weight it adds to the carcass, but for what it indicates throughout the body. (1)

"Nor'-W. Farm."

ON PIG AS PORK.

Pork is a meat which can only be cooked as joints in one way, and that is by roasting, or rather baking, for the oven has taken the place of the jack. Probably everyone has read or heard of Charles Lamb's "Essay on Roast Sucking-pig". His enthusiastic lip-smacking was for the sucking-pig. Crackling was to him perfection. He was generous, and could give everything away that was fish, flesh, or fowl, except pig. He made his stand on pig. But sucking-pigs are rarely cooked nowadays, and if Eli came back to this mundane world he would probably have to be content with a roast leg or chine.

When pig-killing therefore, means bacon and ham to the average country household the harder must be tolerably clear, or only provided with poultry, to which its ceteras will in some way or other be acceptable. A fat pig looks very big in the yard, but it looks much bigger to a housewife who confronts it as a carcass hanging in some outhouse for the first time. She is somewhat reassured by being told that is all for bacon, and that the legs are the hams. But next day it is cut up. She goes into her cellar and stands aghast. Not only are there bacon and hams upstairs, but there's as much more pig here! "What in the world am I to do with all this meat?" she says.

She begins to sort it with fastidious fingers, but gradually enters with zest into an anatomy lesson. She must go upstairs to convince herself the bacon is still there, and that these chins and spare-ribs are only its framework. Chins, spare-ribs, pork-pieces, scraps for sausages, joints of pork, petticoes, the head, the ears, the tail—food for a month without more variation than can be conjured out of the modes of cooking. Pieces for roasting, pieces for frying, pieces for salting, joints, pies, sausages, brawn—all must be reduced to order and put into train for keeping or cooking. And those huge masses of fat are the leaf, and the leaf makes lard, and embedded in them, when she begins to cut them up, she finds the kidneys. Then there are the liver and the heart, which must be used perfectly fresh.

A very delicious breakfast dish can be made from brawn and liver, but as the brawn has to be in salt for two or three weeks, and the liver must be

(1) Very well argued.—Ed.

fresh, the same pig won't do for both. It is therefore best to buy two or three pounds of liver when your brawn is ready. Boil all together and mince it, or mince the liver only, as you prefer, season with pepper and salt, and mix all thoroughly. Then put it into a roasting mould filled to the brim and solid, and press it under a heavy weight. When you take it out of the mould next day it will be a compact circular dish, from which you will carve in rounds. The only disadvantage which I have ever heard of this dish possessing is that it is too popular, and so very extravagant.

Brawn can, however, be made equally nice by a very different method. When the head has been boiled take off the meat in nice pieces, free from skin, and skin the tongue. Half-a-dozen pot moulds should be ready by having been thoroughly dried in the oven. In these place the meat lightly with judicious mingling of fat and slices of tongue and seasoning of pepper and salt, with a dust now and then of finely-powdered sage if liked. Reduce some of the liquor in which it was boiled by skimming off all fat and boiling quickly until it will jelly. Then fill up the moulds with this, and leave them to set. When turned out, the dish will be as pretty as it is also tasty.

The petticoes, or, as some people call them simply, feet, also make a nice breakfast dish. They should be split and rubbed with salt, and left on a dish for two or three weeks. Then boil them slowly until all the flesh is perfectly tender and would slip from the bones. Pour over them a good white or soubise sauce, with the onions very finely chopped, and send to table very hot. The first boiling should be done the day before they are required, so that they are thoroughly cooked before being warmed for the meal. Garnish with bits of curled bacon and parsley.

The heart makes a nice little dish, if stuffed with forcemeat and sent to table in thick brown gravy. The kidneys can either be stewed or fried with bacon, or cooked and finely minced, added to some sausage meat, heated through, and dished up on buttered toast, with mashed potatoes round it if for supper.

The sausage meat will be made from all the small bits, minced by being put through the machine, and seasoned with sage, pepper, and salt. Skins are rarely used now for home-made sausages. The meat is mixed with a nice proportion of breadcrumbs, rolled into balls, or, better still, cakes, which being flatter are more likely to be thoroughly cooked by the time they are browned and sent to table on a crisp, well-buttered toast, or, if preferred, like rissoles, with gravy.

Before cooking the chins or spare-ribs, which will keep a long time if rubbed with a little salt now and then, rub them further with finely-crumbled sage, and leave a sprinkling on them also. Charles Lamb appealed against onions with his sucking-pig, but allowed that "whole hogs might be steeped in shallots or stuffed out with plantations of the rank and guilty garlic." The onions must be finely chopped and seasoned with sage, pepper, and salt, and dished up alternately with heaps of apple sauce, unless, as sometimes preferred, the chine is not to be contaminated by garlic for the sake of some