

should be set well apart, and the front teats should be well forward on the body.

**Bacon Type in Sows.** The sow is finer in head, neck, shoulder, and bone than the boar. Outside of these points, the description given of the boar will also apply to the sow. Extremes should be avoided. A long, scrawny neck, narrow chest, and long coarse legs, indicate a slow feeder and an undesirable quality of bacon. The carcass of such an animal contains too much bone, and is deficient in muscle, or lean meat. The thick, short type is also undesirable; and the best bacon type is a mean between two extremes. Though coarse bone is bad, it will not do to go to the other extreme and select very fine bone. The bone should be clean and strong; and there should be enough of it to insure a good-sized animal. Weak bone, which tends to break down at the pasterns, should not be tolerated.