



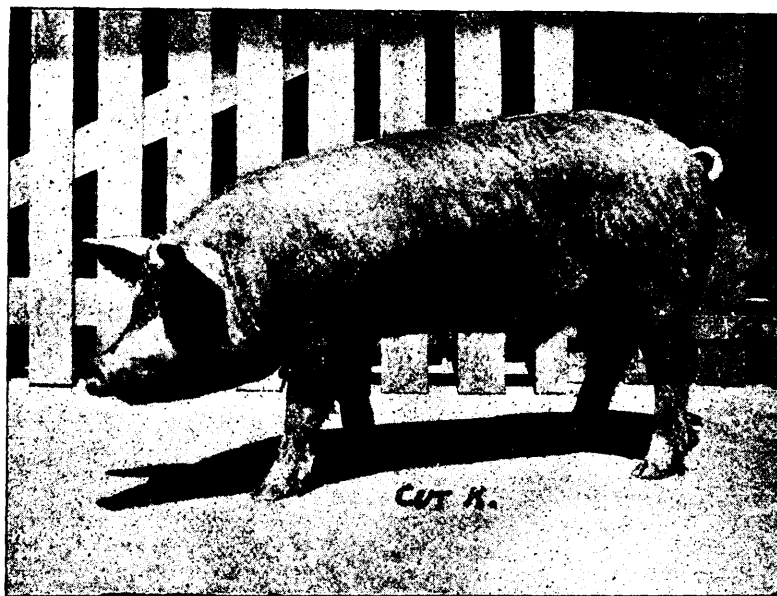
Cut I.—Side of forced pig—too thick and fat.

In cuts K, L, M we show a sizeable hog of prime quality, afterwards hanging split, and a side of bacon from the same cured ready for shipment. Readers will notice how even the fat is all down the back, and this is what feeders should aim at.

QUALITY WANTED.

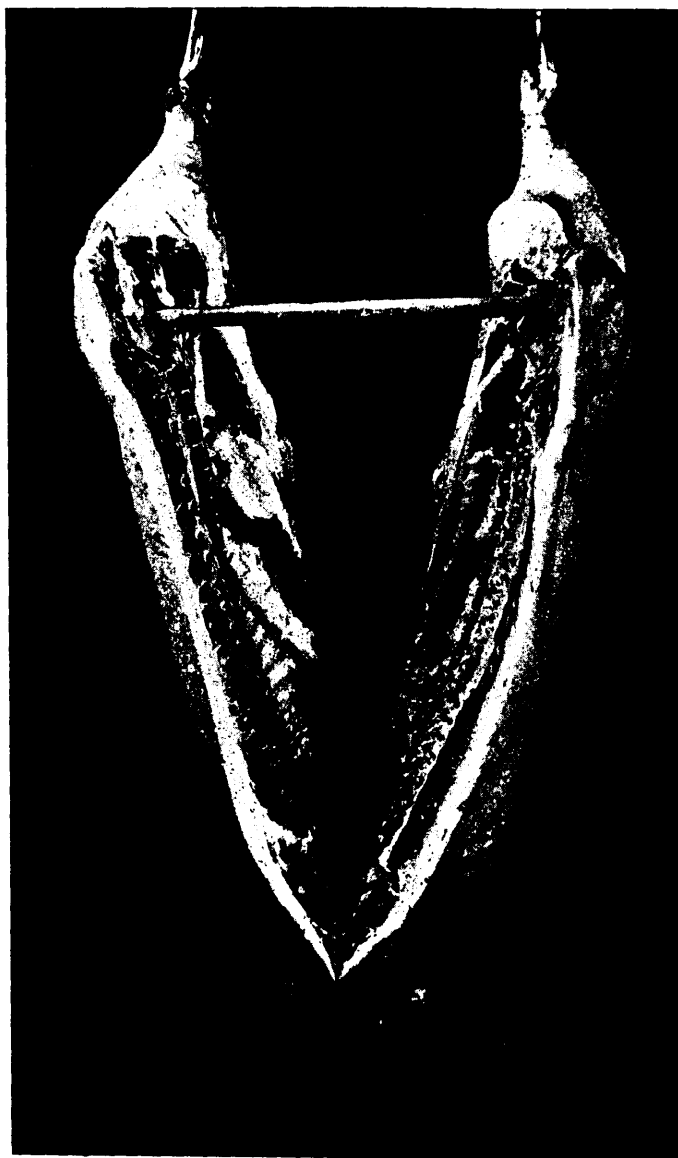
To sum up, what the bacon trade wants is quality. This word is comprehensive; it covers style, symmetry, weight and texture of meat, and all the experiments in feeding, whether by individual farmers or at the Government Experimental Farms, are worse than useless—they are mischievous, unless this is not only included, but made the prominent feature.

To take this opportunity of assuring Canadian farmers that unless they do their part in judicious feeding for quality the present happy condition of things cannot last; Canada holds no patent on it. To what condition do we allude? When we were paying 6c. for live hogs they were being sold in Chicago and in Buffalo at \$3.75 to \$4, and even to-day, at the reduced price, of say 4¾c. for No. 1, we are offered



Cut K.—The Packers' Model.

Northern Michigan pea-fed hogs in Buffalo at \$4.10 to \$4.15. Further, we can assure you the pork packers and state agricultural colleges and societies of the United States are not asleep. They have had for several years a very impressive and startling object lesson before them, and they are making great efforts to improve their style of hog feeding.



Cut L.—A carcass of prime quality; fat evenly distributed all down the back.