

place the chain on the fore leg. I would not advise whipping as this tends to excite the other horses in the stable, and unless you catch him in the act it will spoil your horse. There are more horses spoiled in breaking of habits by whipping than are cured. I have used the chain on a bad kicker, and a week cured him. The animal might try his old tricks after taking the chain off, and if he does put it on him again for a day; he will soon find out it pays to be good. And I find out that there is nothing will break an animal of bad habits quicker than placing on him an appliance so that he may punish himself. This holds good in halter breakers, balky horses, horses not wanting to stand, rolling in stall, etc. Of course one must use a rope in the latter cases, placed in different positions according to the habit you wish to break the horse off.

Dufferin Co., Ont.

W. G. M.

Editor "The Farmer's Advocate":

As a means of breaking a horse from kicking in the stable, take a strap and put it around the neck to fit like a collar with a loose ring on the bottom. Then place a surcingle on the horse with a loose ring on the bottom of it, then take a rope long enough to place on the fetlock of one foot, carry it forward through the ring on the surcingle, also through the ring on the strap around the neck, and then back through the ring again on the surcingle to the other fetlock. Also tie the strap which is around the neck to the top of the surcingle so that when the horse drops his head the collar stays in its place.

Haldimand Co., Ont.

R. H. IVEY.

LIVE STOCK.

Young Pigs Before Weaning.

Editor "The Farmer's Advocate":

When young pigs are farrowed an attendant should be on hand to see that everything goes well. If the pigs are strong and the sow lies quiet it is better not to interfere. Sows that have been properly fed and given sufficient exercise seldom have difficulty in farrowing. If the pigs are somewhat weak or if the sow is very restless it is safer to place the young pigs in a well-bedded box or basket to keep them out of the way until all are delivered. If the pen is chilly a bottle of hot water should be placed in the bottom of the basket and covered with a blanket, with another blanket over the top of the basket. This will help keep up the vitality of the pigs. The young pigs should be placed to the teat as soon as possible. The weaker the pigs, or the colder the pen, the more important an early nurse of the mother's milk becomes. If parturition is not unduly protracted and if the pigs are strong and lively, they may wait until all are farrowed for their first feed. But in such matters the attendant must use his judgment. In cases of difficult parturition a pig that is apparently lifeless may often be revived by opening its mouth and blowing into it. To be successful this operation must be performed as soon as it is farrowed. A chilled pig is sometimes revived by immersing up to the neck in water heated to a temperature of about ninety-eight degrees. When removed from the water it should be rubbed dry, and induced to suck if possible. As soon as the sow appears to have settled down quietly it is best to put the little pigs with her and leave them together. It is well not to interfere except when it is absolutely necessary.

By the time the pigs are about three weeks old they will have learned to eat. If at all possible it is a good plan to give them access to another pen in which is kept a small trough. Here they can be fed a little skim-milk with a very little middlings stirred into it. The quantity of middlings can be increased gradually as the pigs grow older. If they can be taught to nibble at sugar beets or mangels during this time, so much the better. A small amount of soaked whole corn, or almost any other grain, scattered on the floor of the pen will cause them to take exercise while hunting for it. If it is not possible to provide an extra pen the sow may be shut out while the pigs are being fed. Many people simply allow the young pigs to eat with the sow, and many good pigs are raised in this way, but better results will be obtained if the pigs can be fed separately. It is very important that young pigs get plenty of exercise, and every possible means of securing it must be adopted. If they are kept in a small pen with the mother sow, or the best of them with little freedom of air and probably stifled and diseased, they will be immediately benefited by being taken out and turned out with her pigs, and allowed to run in her very large enclosure, as she is likely to travel too far and work too hard for pigs.

Ont. Co., Ont.

A. J. HOWE.

A New Method of Curing Meat.

Editor "The Farmer's Advocate":

I have read with a good deal of interest an article by Eslie Carter in a recent issue of your paper on "Butchering and Meat Curing at Any Season." Mr. Carter's plan of butchering appears to me to be a very good one, but I would suppose that meat cured as he suggests would absorb a great deal of salt, and consequently would, unless previously soaked, be very salty to the taste when cooked. However, as I have not tried Mr. Carter's plan, nor have I eaten meat cured in this way, I would not venture to say that his plan is not a good one. Here is the way we keep our meat through the summer, and find it so satisfactory that I would not care to go back to the old method.

Unlike Mr. Carter we do not butcher when it is "90 degrees in the shade," but always kill enough in the early spring to do us until the cool weather comes in the fall. Our method of butchering and dressing the pig is much the same as Mr. Carter's, except that we do not cut the meat up until the following morning after the butchering is done. This allows the meat to cool and harden, consequently it cuts up much nicer than it would before the animal heat is all out.

When the meat is cut up it is dusted lightly with pepper and rubbed with a very little salt, just enough to make it salt enough for eating, placed in a tub and allowed to drain for two or three days. At the end of that time we take it up, cut it in slices, cut off the rind and fry it, using ordinary frying pans, but being careful not to cover it while cooking, as the steam if kept covered might cause sufficient moisture to cause the meat to spoil. We do not fry it hard, but just lightly brown on one side, then turn it over and brown on the other. As it is cooked it is taken from the pan, and placed in layers in



Lincoln Ewe.

Champion at Toronto and London. Exhibited by J. G. Lethbridge, Glenora, Ont.

the vessels in which it is to be kept (glazed crocks are good, or 20-pound wooden lard pails will do very nicely to keep it in).

As the fat gathers in the pans, we pour it off into a vessel, kept on the stove for that purpose, and keep it in a liquid form until we are ready to use it. We usually put the sides, hams and shoulders each into a separate vessel, or vessels as the case may be, then when finished we label them, so we know just what we are getting out. When the vessels are full lay a plate over each and put a weight on it to pack the meat down solid, then pour over the melted fat until it comes up almost to the top of the meat, and set it in a cool place to harden. When it has hardened take off the weight and the plate, and pour over more melted fat until it is about two inches deep over the top of the meat. Again set aside to harden, and when thoroughly cooled tie thick papers over the top and put away in a cool, dark place; a dark closet upstairs is better than a cellar to keep it in, as it is not so likely to acquire a moldy taste. When you want to use it simply take a fork and dig it out of the lard. Of course a good deal of lard will come with it, but let what does melt in the pan and pour it back on again and tie up as before. Do not cook the meat any more but just heat it thoroughly, and some fine summer's day when you sit down in front of a platter of golden brown ham with fried eggs on the side you will feel amply repaid for the little extra trouble it was to cook it while still fresh. We have kept our summer meat in this way for a number of years, and have never had any spoil, so I feel that I can heartily recommend the plan to others.

Haldimand Co., Ont.

"HYACINTH."

Are these magnificent stable windows intended to let in day light or merely as a frame for cobwebs?

Peter, Use the Axe.

Editor "The Farmer's Advocate":

I see by the last issue of "The Farmer's Advocate" that Peter McArthur is having trouble with his corn stalks; why don't he take the axe and chop them in two or three and then he can get them in the manger, or do as I did 35 years ago, get a hard-wood plank 14 inches wide and as long as the corn, and set it on two blocks or put legs under it, and then bore four holes, two on each side of the plank near the centre, and put eight-inch pins in the same. Then take an armful of corn and lay it on the plank between the pins and take a sharp axe (broad axe best) and cut any length you want it. It will drop on the floor as you clip it off, and when you have enough cut take your chaff basket and carry it to the cows and you will have no corn stalks to bother you in the manure. Where was Peter's dog when he had such trouble with the cows? If he had mine he would not need to go from the barn, just say, "Rover, bring the cows up from the orchard," and they would soon be at the stable.

Bruce Co., Ont.

ALEX GOLLARD.

THE FARM.

Weight of Hay in a Mow.

Editor "The Farmer's Advocate":

In your issue of Jan. 28 there is an item asking any of your readers to give their experience with regard to the weight of hay in a mow. From my experience it is as follows: I should say at the outset that Mr. Angle, from Norfolk Co., Ont., knows something about the weight of hay. With regard to that particular mow of hay 24 feet by 13 feet by 10 feet, I should make it 24 by 13 by 10 equals 3,120 cubic feet, and the estimate I have always understood, when well pressed down was 500 cubic feet to the ton, this would give 6.24 tons. I have seen considerable hay bought and sold, and when pressed down in the mow, or having settled for some time in a stack, after the top was taken off in either case, by careful measurements, multiply the length by the breadth, then by the depth, and divide by 500, and I feel satisfied no one will have suffered by the transaction. Now, I do not wish to be misunderstood in this matter. If any one was buying hay from the top, or near to the top of a mow, where the pressure had not settled well, it would take more than 500 cubic feet to the ton, while down at the bottom where it had got well settled down it would not take perhaps more than 450 feet for a ton. I can assure you it would not pay one to weigh out very much hay with the old-fashioned "steel-yards," in these times of scarcity of help. In my boyhood days, my father had a set that would weigh as much as 640 pounds on one side, and 160 on the other side, and they were very seldom at home, people came from far and near to get them to weigh hay, and even their pork. But those days are past and gone, as platform scales, have sent the old-fashioned steel-yards to the scrap heap, however, I trust these few lines will help some who may wish to buy large quantities of hay in bulk, and bear out Mr. Angle in his theories, of how many feet are required for a ton of hay (not pressed).

Yours very truly,

N. S.

P. MACFARLANE.

Continuous Door for Silo.

Editor "The Farmer's Advocate":

What we consider one of the best features of our concrete silo is the continuous doorway. The doors of the silo, as usually built, are holes about two feet square, and are placed one above the other about every five feet. This necessitates pitching a lot of silage up three or four feet before the next doorway is reached. The continuous doorway extends from the floor of the chute to within five feet of the top of the wall, and is two feet in width. It is unnecessary to run the doorway all the way to the top as the silage always settles five feet or more. Across this doorway at intervals of two and a half feet, or at the bottom of each ring, a piece of 2-inch gas pipe four feet long is placed, with the ends bent by a blacksmith to form a short hook. The ends of the barbed wire are twisted into these hooks, so there is but little danger of the gas pipe pulling out. A depression of two inches is left at the inner edges of the doorway to receive the doors which are two inches thick. The doors are made of inch lumber doubled and should lap or "break joints" four or five inches on the next one. They can be made any height desired, the shorter they are the less pitching up you will have. The gas pipe should not be placed nearer than five inches from the inner edge of the wall. The reason for this is that these gas pipes make a very convenient ladder if they are far enough from the doors to give you toe room. We have