

who, having stuck steadily to hogs through ups and downs, has not been satisfied with the result.

Pork is low now, it is true, but so is feed, and even to-day the *right* kind of bacon is by no means a drug on the market.

The Value of Different Cuts of Pork.

In a comparatively recent issue of the *Rural New Yorker* an interesting comparison between the value of different portions of a carcass of pork is made. To arrive at the results which we give below, the total live weight is taken at \$5.10 per 100 pounds, and after deducting the shrinkage occasioned by loss in offal the cost of the carcass is found to amount to 6 cents per pound, which is distributed so as to give the following relative values :

	Pounds.	Value
Live weight, at 5.10 cents.....	273	\$13.92
Dressed weight (24 hours after killing), at 6 cents.....	232	13.92
Loss in offal, including liver, heart, and lungs, 15 per cent., or 41 pounds.		
Different parts.		
	Pounds.	Value.
Offal, including liver and lungs.....	41	\$00.00
Waste bones, ribs, etc.....	28	00.00
Waste meat for sausages, at 4 cents.....	18	0.72
Jowls, two pieces, at 4 cents.....	8	0.32
Leaf lard fat, at 4 cents.....	14	0.56
Two back pieces for salting, at 6 cents.....	23½	1.41
Four side pieces for bacon, at 7½ cents.....	44½	3.35
Two shoulders, at 7½ cents.....	48	3.60
Two hams, at 8½ cents.....	48	3.96
Total weight alive, at 5.10 cents....	273	\$13.92
Total weight dressed, at 6 cents.....	232	13.92

To Breeders.

The following pointers from an address given by a Berkshire breeder at a West Virginia Institute meeting are worth remembering :

When you sell a pig, don't make the purchaser write several letters before you send the pedigree.

Remember that satisfied customers are the rays of bright light which make and illuminate the reputation. Dissatisfied customers are the black clouds which hover over our reputation, and one black cloud will darken your entire reputation, no matter how long it has been established.

Never club or bang your stock around ; remember that if they have not the sense you wish them to have that intelligence is never communicated through a club.

See that your hogs always have fresh, clean water.

Never allow the premiums won by the sire and dam to dazzle your eyes when looking at the pig.

Size up the pig first, then his pedigree, then the reputation of the ancestry last.

If you can't keep stock comfortably, don't keep them at all ; warmth and feed develop points ; the ancestry can only originate them.

If you are a farmer, always use a *thoroughbred* boar. Remember, you don't know it all, and always listen to good advice.

Some men are flighty or variable in the treatment of their pigs. When they note that the pigs are running down, they rush off to the mill and buy a little mill feed, or else have a grist of corn ground to make mush or raw cornmeal slop. Well, for a time the pigs improve at a good rate, when the farmer concludes they are costing him too much, or else the extra corn is too much trouble, and the pigs are again neglected till they show their neglect so much that the owner feels that they must have better care for he will lose them, and again the feast is on for a time. These men sometimes complain of "bad luck."

How to Get the Most Out of the Hog.

"I want to say to every man who is engaged in the hog industry, or any other industry on the farm, don't keep any kind of animals unless you like them ; if you have a white hog and don't like him, kick him out and keep the black one, if you like him. I don't believe any man can succeed in any business unless he has a love for it."

In these words in his address to the Wisconsin Institute our old friend, S. H. Todd, strikes the keynote of success not only in the hog business, but, as he says, in any business.

You may "like feeding hogs as well as any other work," but if that is the way you look at it take a friend's advice and do not go into the business of breeding pedigreed pigs. To make a thorough success of that it must not be looked upon as work, it must have enough interest for you to make it more of a pleasure.

The man who curses his luck at having to stay at home from a 1st of July picnic or horserace because "that confounded sow is due to farrow that day" is not the man who is going to make a reputation for himself as a hog-breeder.

Turning Pigs into Gold.

By SANDERS SPENCER.

(Concluded.)

The manner of feeding pigs has also altered of late years. We can remember when almost every one fattened pigs on barley meal ; a few farmers who had crown peas and beans would sometimes