

## MAKING GOOD BACON.

Up to this time we have handled our bacon a whole side in a piece; we shall now divide it. There are two kinds of bacon, thick and thin. Fortunately, there are also two kinds of bacon-eaters. One class prefers it thick and fat; the other thin and streaked, the more lean the better. Nature has so built the hog that it can cater to both classes. To accomplish this, simply take your knife and split the side the long way of the hog, leaving the upper, or thick, side separate from the lower, or thin, part. The thick bacon can be used or sold in the early part of the season, and the thin held until summer time, when it will be more in demand and more palatable.

## SMOKING THE MEAT.

After all is hung, we are ready for smoke. Place an old stove or open kettle in the smoke-house, and keep a fire of green hickory or sassafras, or both together, for several days. The exact time would depend upon how closely-built the house was, and thus how well the smoke was confined. The only sure way to test it is to try some of the meat. If the meat is to be kept until late summer, it should be canvassed during dry weather, and dipped in a preparation of ochre or whitewash, and kept in a cool, dark place.

## TRIMMINGS AND BONES.

"We have now disposed of the bulk of the hog, and will return and look after the trimmings and bones. Probably the best way to market the tenderloin is just as it is taken from the hog. But if that is not found satisfactory, it can be used in the sausage. To make good sausage, it should be well ground, and the grinding should be done before the seasoning is added. It is probably less trouble to add the seasoning first, but you can never make as good sausage by that process. The ribs and back bones can be sold or used at home. The heads should be skinned and the jowls ground into the sausage, while the skin is placed in the lard.

## A COMPARISON OF VALUES.

"For convenience, we will assume that hogs are worth seven cents per pound, delivered at the local shipping yard. Hence, a 250-pound hog would bring \$17.50. This hog, if butchered, would yield about the following: Thirty-two pounds of ham, at 22½ cents per pound, \$7.30; 30 pounds of shoulder, at 20 cents per pound, \$6.00; 24 pounds of bacon, at 22½ cents per pound, \$5.40; 30 pounds of lard, at 20 cents per pound, \$6.00; 16 pounds of sausage, at 16 cents per pound, \$2.40; 15 pounds of bones, at 7 cents per pound, \$1.05; for mince meat, \$1.00; total, \$29.05. Cost of killing, \$1.00; sum remaining, \$28.05."

## The Stockman's Dilemma.

Eastern stockmen are certainly up against the feed problem this winter. Recently, inquiry from a local feed store elicited the following quotations: Bran, \$24 per ton; oats, \$1.50 per cwt.; peas, \$1 per bushel; barley not quoted; American corn, \$28 per ton; feed wheat, \$28 per ton; good wheat, 95 cents per bushel; oil cake meal, \$2.20 per cwt.; hay, \$18 per ton; and straw, \$10.

Search for something economical to feed runs one up against mountainous quotations in any direction. The man with a silo of corn and a mow of alfalfa or clover hay is about the only one who can feed stock this winter without feeling that he is regaling his animals on gold. Even he, when he stops to compare values of these products with the prices of salable substitutes, realizes the necessity of making every pound count.

The lesson of having only good stock is tremendously emphasized by a season of high prices, but even good stock seem liable to eat their heads off. To weigh an average daily ration and figure up its cost, is startling, and liable, at first, to persuade one that he could make more money by selling his farm products outright, instead of indirectly through live stock. However, in this connection he is confronted with the stern lesson of experience which proves that the farmer who raises stock almost invariably outdistances his grain-and-hay-selling neighbor in the end. This means, if it means anything, that, in promoting economy of crop production, manure must have a higher value than has been commonly estimated.

It is a question whether \$2.00 per ton would cover the worth of good manure, and be it remembered that the higher farm product values ascend, the greater is the value of manure. We see, then, that, while the farmer may occasionally be justified in selling some raw product when it reaches an abnormal price, the best plan, as a general rule, is to continue keeping live stock, even though hay, grain and mill feeds are extraordinarily high. On the whole, this is sounder and safer than selling stock at low prices when feed is high and buying animals at high prices when feed is abundant.

We also perceive the great importance of econo-

mizing every load of manure, saving it in good condition, not forgetting the liquid portion, and applying promptly to the land, or else storing under conditions that permit least waste.

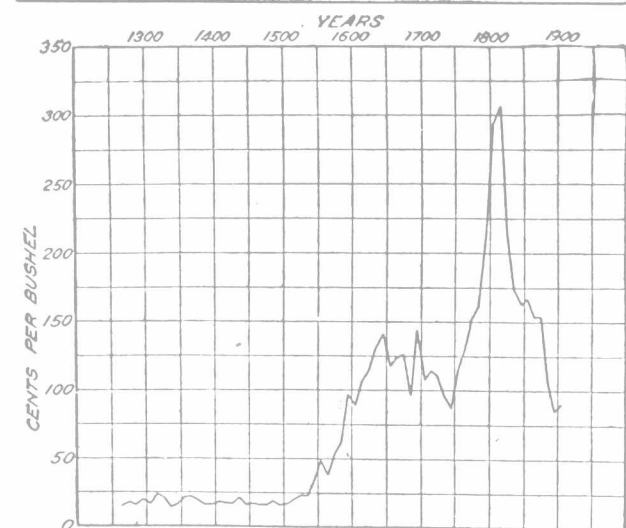
The manure by-product from a stable of cattle, horses and hogs may easily amount to \$2.00 per day, and if so, it should be husbanded as carefully as cash.

## THE FARM

## Trend of Wheat Prices in England.

The general trend of wheat prices in England since 1261 is shown in a table published by the United States Department of Agriculture in its official Crop Reporter for November, 1911. The English quotations are reduced to their equivalent in cents per bushel. Price between 1261 and 1580 are derived from figures taken from J. E. T. Rogers' work on "Agriculture and Prices." The prices are taken from sales or purchases at all

Decade.	Cents per bushel.	Decade.	Cents per bushel.	Decade.	Cents per bushel.	Decade.	Cents per bushel.
1261-70	15	1431-40	21	1591-1600	97	1751-60	116
1271-80	17	1441-50	18	1601-10	90	1761-70	141
1281-90	16	1451-60	17	1611-20	107	1771-80	152
1291-1300	19	1461-70	16	1621-30	114	1781-90	161
1301-10	17	1471-80	16	1631-40	131	1791-1800	211
1311-20	24	1481-90	19	1641-50	141	1801-10	294
1321-30	21	1491-1500	16	1651-60	118	1811-20	307
1331-40	14	1501-10	17	1661-70	126	1821-30	216
1341-50	16	1511-20	20	1671-80	129	1831-40	174
1351-60	21	1521-30	23	1681-90	97	1841-50	163
1361-70	22	1531-40	23	1691-1700	144	1851-60	167
1371-80	19	1541-50	35	1701-10	108	1861-70	154
1381-90	16	1551-60	48	1711-20	114	1871-80	154
1391-1400	16	1561-70	39	1721-30	111	1881-90	108
1401-10	18	1571-80	53	1731-40	96	1891-1900	85
1411-20	17	1581-90	62	1741-50	87	1901-10	90
1421-30	17						



times of the year and from all parts of England. It is believed that payments were made by weight up to the time that Elizabeth reformed the currency, but the money values have not been reduced from what are supposed to be their nominal to what are supposed to be their real values. The prices from 1582 to 1879 are reduced from Oxford wheat prices, taken from Lloyd's collection (and quoted in Rogers' work), obtained from the register of the clerks of the Oxford market; from 1861 to 1910, English Gazette prices.

## Cross Breeding and Selection.

The favorable prominence recently acquired by the new Marquis spring wheat appears to verify the every confidence of its originator, Dr. Chas. E. Saunders, Cerealist at the Central Experimental Farm, Ottawa, not only in the variety itself, but in cross-fertilizing as a means of improvement. In his work, he has relied upon that method as the first step, for the reason that he seeks new combinations of characters which he would not expect to obtain by simple selection from existing varieties, though that is an excellent method for improving ordinary, commercial varieties already well adapted to requirements. Cross-breeding is resorted to to produce radically new sorts or the best types for different climates. As an illustration of some of the results of cross-breeding, mention may be made of the selected strains of Preston and Stanley wheats, crosses between Red Fife and Ladoga. Preston inherited awns from Ladoga, and yellowish chaff from Red Fife, while Stanley has the awnless character of Red Fife and the reddish chaff of Ladoga. Both wheats have inherited most of the earliness of Ladoga and a fair measure of the baking strength of Red Fife. In color of flour, Preston shows some of the yellowish tinge of Ladoga, but Stanley is practically free from this, observes Dr. Saunders. What he regards as his best introduction, the Marquis, is a cross between Hard Red Calcutta, a short, early-ripening, bearded wheat, and Red Fife. Marquis is beardless, but has inherited from the Indian parent the greatly-desired trait, for the West, of earliness, and a rather short habit of growth. In appear-

ance and in milling and baking characters, it strikingly resembles Red Fife. From Dr. Saunders we have just received a sample of Marquis wheat grown this year at the Rosthern Experimental Farm, Saskatchewan, which presents a beautiful appearance, and is of flint-like hardness.

One of the most pronounced successes in grain improvement of recent times has been the O.A.C. 21 Barley, the result of judicious selection, and an oat of all-round excellence, the merits of which have proven very permanent in nearly all parts of Canada, the American Banner, has not been surpassed, if, indeed, equalled.

The seedhouse of James Vick reported to "The Farmer's Advocate" that the original of this variety was obtained from one of their customers, and was probably a selection, rather than a result of cross-breeding. In Sweden, for some years, the line of improving varieties of cereals followed, with encouraging results, has been the selection of what are called "mutants," which, according to the theory of De Vries, are the sudden appearance or beginning of new species. In cereal improvement there is scope of a variety of effort and talent.

## In the Woods.

By Peter McArthur.

This morning I did something so foolish that I hate to tell about it, but duty must be done. How are the young and the city people who are moving back to the land to be properly warned of dangers, unless someone tells of things that happen on a farm with shameless truthfulness? It would not be so bad if I didn't know better, but I did, and now most emphatically do.

You have all heard of the foolish man who got a fall by sawing off the limb he was sitting on. The story was one of the favorites of my youth, and I have seen it used scores of times in political cartoons. It illustrates human foolishness better than any joke I know of, and yet I did exactly the same thing as the man in the story. I cut off the limb I was standing on. Looking at it thoughtfully, I have a humble feeling that there is no form of foolishness of which I am not capable. Of course, there were extenuating circumstances. There always are. A man does such a thing as that only when he is feeling that he is wiser and smarter than other men, and I thought I was altogether too skillful and cautious to let that limb get out from under me. I would cut to the right point and then stop. That's what they all say, but, as usual, the scheme didn't work out right.

This is how it happened. I went to the woodlot to forage the stove-wood, and noticing that the heavy sleet last February had broken down a number of big branches, I decided to use them. They were resting on the ground, but still connected with the trees by a few splinters. I had to climb to cut the splinters and bring the branches down. All went well until I came to a big beech, from which a branch about a foot in diameter was hanging, but by a stout slab. The break was about fifteen feet from the ground, and there were no other branches at that point. When I had climbed the tree, I found that the split-end of the branch made a good platform to stand on, and, after figuring out the situation, I decided that the easiest way to do the trick would be to chop nearly through the connecting slab while standing where I was, and then get close to the trunk and finish the job by swinging the axe with one hand and clinging to the trunk with one arm. But I had forgotten that the sapwood of the beech gets brittle when it has been drying for a year, and I had not given more than half a dozen strokes before there was a sudden snap, and the excitement began. I hadn't time to think, so must have acted on instinct, or from reflex action. I grabbed at the trunk of the tree with both arms and both legs. I just splashed myself against it, while the axe went flying. But before I could get my brakes adjusted, I had slipped about six feet down, and the legs of my trousers and sweater had slipped about two feet up. And the bark of that old beech was rough—very rough. After coming to a stop, I surveyed the scene, and felt thankful that I was not mixed up with the axe and the big limb on the ground. Then I shinned down the rest of the distance with a chastened spirit and a sprained thumb.

While chopping the branches into stove-lengths I meditated much on the foolishness of what I had done, and felt properly ashamed of myself. If one of the boys had done such a thing, I would never have stopped laughing at him. And now I had done it myself. Oh, well, I have a suspicion that most men do things that are just as foolish, when no one is looking, and have the reputation of being wise and careful just because they escape and keep quiet about it. Sometimes I think that there is something in us that makes us try to do things that we know are foolish. It helps to keep us humble, if we are wise enough to learn the lesson. To-night I am feeling very humble. I don't think I should laugh, even if the