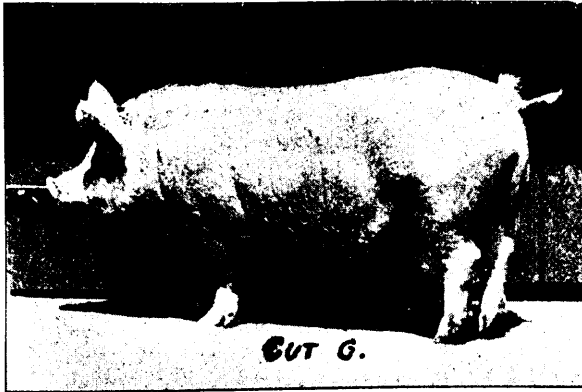




Cut G.—A pig forced from birth.

"We are not holding this bacon for price; we are holding it because we are compelled to do so, having no demand from any quarter. They will not have it in South Wales; they will not have it in Bristol; they kick it out of London; and in the South they will have nothing of the kind.

"In the North they tell us frankly they would sooner have good United States bacon than this soft Canadian at 10s. per cwt. less money on account of its softness and oiliness.

"Whatever has happened to Canada! It has done the hog trade a lot of harm and injury, and the sooner it is put right the better it will be for the Canadian trade, or it will soon cease to exist. You cannot sing this song too loudly over Canada; the whole country wants waking up to the danger."

Up to this point all feeding experiments have been made to find out what plan would give the largest percentage of return for the food consumed. We assert that these are worse than useless unless the quality of meat produced be taken into consideration. This is the first and all important point, and it is impossible to lay too much stress on it. The whole matter is in a nutshell. Canadian farmers receive from $\frac{1}{2}$ c. to 2c. per pound more for their live hogs than American farmers, and Canadian bacon brings a proportionate price in England. Why? Because the English are patriots! But because the Canadian is of superior quality, hence it would seem to be wasting words to insist on the necessity of keeping it up to the highest point, and the unreasonableness of expecting to receive this extra premium while we feed trash that produces soft, oily meat.

THE MODEL BACON HOG.

And now having at length and in detail described the animals that are objectionable, we will try to describe the model hog, the beau ideal.

First, he must be of the right breeding, say a cross of improved Yorkshire, or Tamworth, or pure-bred Tamworth, at all events a long-bodied, deep-sided animal, having a small head with light shoulders and good hams, and that when finished, say at six months old, will weigh 170 to 180 lbs., and, if a

strip is stretched along the back and belly, will show straight lines, and when split will show about $1\frac{1}{2}$ inches of fat all down the back without any hump on the shoulder; it should be thick in belly, and the carcass *full of flesh*. It is easier to explain and particularize what is radically wrong than to enter into details regarding the best. There are scores, nay, hundreds, of farmers who are turning out hogs that could not be more even and regular if

cast in a mould. They have also learned the best condition for marketing, and we are receiving thousands of such.

That the readers of this may understand and realize the importance of this question, let us suppose that by some despotic act the sizeable prime quality of hogs could not be sold for three months, and the feeding went on as usual, and the objectionable hogs continued in their present condition. We venture to say that the export bacon curers would, at the end of that time, refuse to buy a hog, and would forthwith shut up their factories. The prime quality sizeable hogs are the saving salt; it is these that have given Canadian bacon its good name, and without them the undesirable kinds could not be sold at all. We have appealed to the self-interest of farmers, now we would appeal to their patriotism. Let one and all unite in striving to produce the very best and highest priced stock. We are free to admit that Ontario has done well, both in quality and quantity, but the excellence of the best accentuates the worst, and makes the producers of unsuitable hogs the more inexcusable.



Cut H. Forced pig, dressed—too thick and fat.