



Fig. 4.—Side of unfinished hog. Note the undue leanness, also the shallowness of layer of fat— $\frac{3}{4}$ to 1 in.—along the back and thinness of cut on the lower side.



Fig. 5.—No. 1 Wiltshire Side. Note the even admixture of fat and lean meat, also the uniformity and depth of layer of fat— $1\frac{1}{2}$ to 2 in.—along the back from end to end of side.



Fig. 6.—Too thick and fat. Note the excessive depth of fat— $2\frac{1}{2}$ to 3 in.—along the back.