market, have had to go both East and South to obtain it. They have gone East and South to the extent of 1,000 ear-loads of dressed pork during the year 1910. They will import at least as much if not more than this during 1911.

Are the farmers of Manitoba going to continue to allow this immense amount of money to go out of the Porvince for the supply of pork? With the climate suitable, the feeds produced the best, the foundation stock of breeding hogs already in the Province suited to the production of first-class bacon hogs, and the price for live hogs as high as it is anywhere else on the continent, it does seem that hog

raising should be profitable.

One or two common complaints are made by packing house buyers which can easily be remedied by the farmers to their own advantage as well as to that of the abbatoirs. The first is that so many shipments of hogs coming to market are mixed lots containing pigs weighing all the way from 100 to 500 pounds. It is not uncommon for the farmers to expect the top of the market for such a lot. There are several causes for this. One is that the breeders often allow their hogs to become badly mixed in type and blood by using any kind as breeding stock. Irregularity of size is also eaused by breeding sows at any and all times of the year. Also country buyers frequently have to buy all sizes of pigs to get enough to make up a ear load. The buyer eannot possibly pay the top price for such mixed lots or he would soon bankrupt his packing house. Breeding regularly toward a uniform type and getting the pigs farrowed at as near the same time as possible will pay the farmer well for his efforts when he comes to market his hogs. Uniformity in a shiper will do a great deal to attract buyers and bids.

Another come and etimes registered is that of "soft pork." Soft pork is the another executive with is used for meat that is yielding to the pressure, executive assess a very inferior bacon is obtained. This

is also exceedingly true of the hams.

On this account these pigs cannot be sold at good prices for fresh pork products. Pigs fed entirely on milk, garbage or pasture are most likely to produce soft pork. A finishing period of six weeks to

two months on grain will remove any danger of soft pork.

While the above explanations are intended to acquaint the farmer more thoroughly with the requirements of the hog market, it is the purpose of this circular also to encourage the growing of swine on a more extensive commercial basis. Whether the hogs produced are just exactly what the trade desires or not, there will be a ready market for them at prefitable prices as long as they are offered in good killing condition.

The following cut illustrates the common method of cutting up the careass of pork and the technical names that are commonly applied to the parts.

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