

the same amount of grain that they would have consumed in stable, and somewhat more hay.

During the coming winter, the foal of 1911 will run out, having an open shed in an especially well sheltered location. The barn for the brood mares has been enlarged and changed into an open L-shaped shed facing south and east. A 100-ton concrete silo has been built in conjunction with this shed, and silage and timothy hay will make the ration of the brood mares during the winter.

The leading stallion on the farm, General Gates, has for a year been given the run of a tightly-fenced paddock of about three-fourths acre, to which he has access every day in winter, and day and night during spring, summer and fall. In this time he has never worn a blanket, and has never been in better health or spirits, or more easily handled.

The Department's experience thus far seems to indicate that horses may run out during the winter, provided they have a dry bed, sheltered from storms, and are given enough to eat, and that the practice will result in a considerable saving in cost of stabling and attendance.

Secretary Wilson says that for twenty years a stud of horses has wintered outdoors on his Iowa farm. He puts the horses in at one year old, coming two. He built a shed for them when he put them out at first, but found they would not go into it, no matter how severe the weather was; they preferred to go into a heavily-timbered ravine, where they got all the shelter they seemed to want. A colt is never taken out until he is to be sold or broken for work. The hair of the animal grows long and thick, and protects them. Unless the snow is too deep, horses paw the range for the blue grass, of which there is always abundance in the pasture. It is well known that horses and sheep will paw the snow to reach grasses, while the bovine does not do this.

A Shire Horse Boom.

Referring to the splendid success of the recent dispersion sale of the Shire stud belonging to Max Michaelis, Tandridge, England, at which 84 head, male and female, old and young, made the uncommon average price of \$900, the stallion Lockinge Forest King selling for \$8,000, and the mare Pailton Sorais for \$6,000, the Farmer and Stock-breeder, London, England, says:

"A great change has come over the Shire horse. Our conception of it has been materially altered within the last fifteen years, but whatever else happens, no breeder is willing to sacrifice weight, which is the one respect in which the breed outdistances all others. Without weight, the Shire fails to fulfil that mission in the draft-horse world which, at the present moment, it accomplishes to the satisfaction of the buyer. But weight in itself is not everything. It is the predominant factor, and the one to be kept in view when making a decisive opinion; but without activity, good movement, and the right class of limbs, the Shire would be somewhat costly in the stable.

"A great improvement has been witnessed within the past fifteen years, and much of this has been due to the sterling character of one or two sires, notably Lockinge Forest King. At the Tandridge Stud, this line of blood was encouraged beyond others, and the sale may be interpreted partly as a tribute to the great qualities of that splendid horse, and partly to the all-round excellence of the stock offered. In any case it is significant that at a home sale, with house parties out of fashion, the Shire should be in such keen demand, even although the motor is prospering on every side. The tone of the Tandridge sale has done more for heavy-horse breeding than any single event that we can recall within late years. It is certain that Shire horses will be dearer in consequence, and many breeders were no doubt congratulating themselves that by that one day's work in Surrey the relative appreciation of their studs at home was something like 25 per cent. On every hand one heard the remark that it was a splendid thing for the breed that the Shire should be re-established in the good graces of breeders generally, to the extent of such high prices as prevailed. It is not an advantage to have too long a succession of fancy prices, but for ten years matters have been quieter than usual, and a return to the 'good old times' is naturally welcomed with evident satisfaction by the breeders generally."

If Shire breeders would sensibly abandon their cultivation of the absurd fad of excessive feather, there is practically no reason why they should not take the lead in the heavy-horse industry.

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LIVE STOCK.

The expensive piggery is given little space by contributors to an essay competition on "Wintering Hogs," featured in a recent issue of "The Farmer's Advocate and Home Journal," of Winnipeg. The straw-stack method seems to give the best results out there, both in wintering sows and rearing young pigs. This method is declared to be pronounced by all who have tried it the most successful way of wintering hogs in the West. It is equally successful (where it is practicable) in the East.

Home Curing of Meat.

Under the less highly-organized conditions of earlier days, practically all meats consumed in rural communities were produced and cured by farmers on their farms, and, in truth, much of that consumed in the towns and cities took the same direct route. We hear on every side, and often now, regretful references to the "good country ham" that is no more; and it would doubtless be a source of considerably more profit and much more and better cured meats if during the winter months the men who raise the hogs continued to cure meat for their own consumption and for the market. Mayhap they could help regulate the price of pork by so doing. The Missouri Experiment Station some time ago issued a popular bulletin on "Butchering Hogs on the Farm," which was written by a man who has practiced curing his own pork, marketing it, and profiting both at the table and financially from the transaction. From it, a few pointers not necessarily new to many people, but nevertheless of more or less interest, may be presented.

"Cold weather is desired for hog-killing on the farm. It is preferable to kill with a small rifle; stick at once, and allow to lie perfectly still until absolutely lifeless; use water at 185 to 195 degrees F. for scalding; water at 165 to 175 degrees F. will do, but not so well. Scrape at once, hang up for gutting, and scrape when hanging again and before removing entrails. After removing the internal organs, wash thoroughly with warm water, and lastly with cold. Let the carcass hang overnight before cutting up.

CUTTING UP THE HOG.

"We are now ready to cut up the carcass, and are entering upon that part of our work upon which a great deal of our success and profit depends. First remove the head, then lay carcass flat on back, and with an axe or cleaver cut the ribs down each side of the backbone. In case of very fat or heavy hogs, it may be necessary, before chopping, to cut along with a butcher-knife. When cut in halves, remove the tenderloin and ribs from each side. In cutting the joints, bear in mind that a piece of meat that is inviting always sells best. It would be well to study the shape of a packing-house shoulder. After the joints are removed, cut off the feet, then cut the shanks well up at the large part of the joint. From the middling remove a strip from the top a little wider than the groove left by the removal of the tender-

loin, and from the bottom a strip just large enough to remove the teats.

SALTING AND CURING MEAT.

"As the process of common dry salting is so well understood, we do not consider it worth while to dwell on it. Many farmers have never used any other method. Much very excellent meat is made in this manner; and, in our opinion, were the most of it not left in the salt so long, it would be much better.

"We are going to lay more stress on the process commonly called 'sugar curing.' We think that any farmer who ever successfully uses the sugar method would never return to the dry-salt method. For, we may say, 1,000 pounds of dressed meat, mix one-half bushel of salt, 8 to 10 pounds dark-brown sugar, 1½ pounds of ground black pepper, then stir the mixture together thoroughly. Take about one-half pound of salt-peter, and dissolve in as little water as will dissolve it. Pour the solution over the salt mixture and mix well. Spread a thin layer of dry salt over the bottom of the 'meat box,' then lay a board across the top of the box to place meat on, so that any waste material will fall into the box. Now place a piece of meat on this board and thoroughly rub the mixture over it and into it, taking great care to cover all cut surface, and especially the shank end. Build the pieces into the box as closely and as compactly as possible, using dry salt to fill in all vacant space and holes. We prefer to put the joints in the bottom and the middlings on top. Use plenty of salt. If the weather is not too cold, the meat should lie in salt about two weeks. This same salt preparation may be dissolved in water, making a brine. Place meat in a barrel, then pour the brine over it.

HANGING THE MEAT.

After the meat has taken salt for a sufficient time, it should be taken up and the salt brushed off. Place a kettle near the smokehouse and have it full of hot water. Have some wire stretched near-by, and see that the meat hooks are ready. These meat hooks may be made of No. 7 or 9 galvanized wire, and, if taken care of, will serve more than one season, but if very rusty, throw them away, as wire is cheap. Place several pieces of meat in a washtub, and pour the hot water over it. Rinse off the salt, and hang on the wire to drip. Proceed with this operation until all the meat has been washed, and by that time the first pieces washed will be ready for the next process. Get a baking-powder can and punch the lid full of holes, making a big 'pepper box' out of it. Punch the holes from the inside of the lid, leaving it smooth on inside and rough out. Fill the can with powdered borax and shake this over the meat. Then hang it in the smokehouse, ready to be smoked. The borax should be put on before the meat is dry, so that it will adhere to it. The top of your smokehouse should be strung with a lot of wires laid over the joists. The wire hooks before mentioned should then be hung over this wire. This hook method has a great advantage over the old string system, in that it takes a much less hole in the meat to insert the wire than the string, and this damages less meat and makes but little place for vermin.



King of Tandridge.

Shire stallion, bay; foaled 1906. Sold for \$8,000 at the recent dispersal of the stud of Max Michaelis, Tandridge, England. Sire Lockinge Forest King.