

War has temporarily modified the British market. England imports very little from Denmark who retains her food supplies for herself, or sells them to Germany at a very high price. Canada has temporarily replaced Denmark in the supply of bacon. Our bacon hog exportations have increased as follows :

1914.—23,620,821 lbs.

1915.—72,036,025 lbs.

1916.—149,150,309 lbs.

But after the war, Denmark shall again become dangerously in opposition and to retain the British market, and also to partly satisfy the local market, a well determined type of bacon hog must be produced.

It is up to us to satisfy the consumer, who manifests his taste, outlines the product he desires, and if we wish to obtain top-prices, we must live up to his exigencies.

Through the packing houses, the consumer demands little fat pork, he looks for interlarded pork; half fat, firm and of good quality. Having consulted the directors of the different packing-houses of Montreal, I am certain that satisfaction will be given by producing a hog of the following description :

Live weight 180 to 220 lbs. on an empty stomach seems to be the ideal weight.

Aged 5 to 7 months, younger hogs often produce a soft bacon; and older ones are undesirable. In the Province of Quebec, we have often noticed that hogs still lacked weight and finish at 9 or 10 months of age. Exaggerated economy becomes very costly in this case.

**MODERATELY FAT**, so as to have a  $1\frac{1}{2}$  inch layer of fat and as uniform as possible. With a straight and well filled side; that is very straight from the thigh to the point of the shoulder.

**FIRM LARD (fat)**, so as not to melt in summer temperature.

We shall study what there is to do so as to produce this type of hog which is in great demand, and exactly the one which is advantageous, which will give profits. Canadian, Danish and American experiments prove it.