



CUT E.—TOO FAT—DRESSED.

The thickness of fat on back, especially on the top of the shoulder, causes this carcass to be discounted against, as much as 1c. per lb.

being dogmatic, positive and dictatorial, but our opinion is that these little, objectionable, well-fed pigs come about by being shut up and fed forcing food from infancy, which produces a finished animal of light weight in four months.

This style of pig is shown in cuts G. H. and I., and they clearly show to every one who reads the foregoing how objectionable they are, and what a serious menace to the business.

These light medium and fat hogs are culled out in all American markets, and go by the name of "skips," and always sell very low. They are sometimes called "block hogs," as butchers in New York buy them, when they are cut up on the block for fresh pork. They are altogether too light for bacon, and we earnestly hope that Canadian farmers will set their face against them. The discrimination against them will be increasingly severe.

Mr. Wm. Harris, the hog buyer at the Toronto Cattle Market, has just returned from a trip across the Atlantic. He visited the leading bacon-cur-

ing houses in Ireland, and was struck with the depth of body of the Irish hogs as well as length, and realizes more than ever the short-comings of Canadian hogs, and that it is caused by farmers here finishing them too quickly. They do not get time to grow and develop. No doubt much can be done by judicious breeding, raising only for this purpose long-bodied, deep-sided animals, but the craze for marketing early is at the bottom of it.

SOFT HOGS.

And now we come to the most serious matter of all, a sin, not of omission, but of commission, which has done more injury to the good name of Canadian bacon than anything else during the last five years. We refer to the thousands of soft hogs that have been marketed, and we attribute it to the hogs being fed on clover and corn, or possibly roots, although we incline to the belief that clover is at the bottom of the trouble. This soft bacon is looked on in England as an abomination.

We give a few extracts from letters

of our London agent on the subject ; "We deeply regret to see so much second and inferior bacon coming along—we have been deluged with this lately. The agony seems to have been prolonged this year, we ought to be right out of it now.

"We are sorry to see that your farmers are still sending in these small hogs in such quantity, and also that there is so much ill-fed, grassy stuff coming. Whatever you do, waken them up. The Danish farmers made the mistake, and the consequence is that they are suffering bitterly for it. Keep your Canadian farmers right up to the mark on feeding.

"Our worst feature is, Canada's smothering us with an extraordinary amount of bad stock, soft seconds, miserable stuff.

"We regret to say that we have a pile of rubbish that we can scarcely give away. We have really overdone the trade with it, and they resent it. We are simply amazed at the piles of this soft, unsaleable bacon that you are shipping us. Work how we will we seem to be smothered with it. The trade is sick to death of it.



CUT F.—TOO FAT.

Side view of part of carcass shown in cut E.